

# M E N U





# DEAR GUESTS

Allow me to warmly welcome you to our restaurant Goldie.

As a member of the National association of cooks and pastry chefs team of the Czech Republic, I had the opportunity to peek under the lid of the cuisines of many corners of the world and bring the best ideas back to Goldie for you. Together with my colleagues I prepare dishes that are a strong teamwork based on values such as individuality, respect and commitment.

Every day I challenge myself and others to be better than they were yesterday.

Our philosophy can be described in three simple rules: return to the nature, respect to our health and mind and a freedom of thoughts.

I will be glad if you talk to me about the food or come into the kitchen to have a look yourselves. I will be happy to welcome you there.

On behalf of Goldie restaurant team  
Chef Martin Svatek

A handwritten signature in black ink, appearing to read 'Martin Svatek', written in a cursive style.

## STARTERS AND SOUPS

<b>SALMON</b>	Smoked salmon with yellow beet, radishes and chickpeas	215,-
<b>FOIE GRAS</b>	Foie gras steak with black currant, lentils with mango, maracuja and butter wafer	345,-
<b>BEEF</b>	Beef tripe with chorizo sausage and cream	145,-
<b>CHEESE</b>	Ginger cheese with marinated kohlrabi, maracuja and coriander	175,-
<b>STURGEON</b>	Caviar from Vodňany with egg salad and our bread	1 250,-
<b>MUSHROOMS</b>	Chanterelle soup with majoram oil, dried mushrooms and creamy foam	105,-
<b>BULL</b>	Ribs broth with liver dumplings, noobles and vegetables	95,-

## MAIN COURSES

<b>FISH OF THE DAY</b> Fish filet on butter with lobster sauce, pak choi, radish and roasted cheese gnocchi	415,-
<b>CHICKEN</b> Chicken breast with mushrooms sauce with tarragon, roasted broccoli and cauliflower, rhubarb puree and cream potatoes	325,-
<b>FALLOW DEER</b> Fallow deer back with roseship sauces, deer sausage, mushrooms, cabbage, butter and semolina terrine	525,-
<b>BEEF</b> Steamed beef ribs on wine with mashed potatoes with truffles, radish, red onion, black currant and potatoes croquette	395,-
<b>VEGO</b> Seasonal vegetable on bitter with mushrooms sauce, chickpeas and blurred egg	275,-
<b>VEGETABLE</b> Salad of spinach, cherry tomatoes, radish, olives with mustard dressing, with parmesan and croutons	215,-
with chicken breast	295,-
with smoked salmon	295,-

## CLASSIC IN GOLDIE

<b>DUCK</b> Beaked duck thigh with red cabbage, marinated pear and „Viennese“ dumping	365,-
<b>CZECH SPOTTED COW</b> Grilled beef steak in bacon with sauce from foie gras and cognac and gratinated potatoes with parmesan	615,-
<b>BEEF</b> Stirred steak tartare with truffles oil, chives, campotta pepper and focaccia	385,-

## DESSERTS

<b>CHOCOLATE</b> Belgian chocolate ball with maracuja, frozen cream with eggnog, raspberries and vanilla sauce	165,-
<b>GRANDMOTHER</b> Ducate buns with vanilla sauce and blueberries	140,-
<b>PISTACHIO</b> Pistachio Philadelphia cheesecake, currant foam, currant sauce, blueberries and crumb	155,-
<b>CHEESE</b> Romadur with our home-made bread and raspberries	140,-

*Allergens information will be provided by our staff upon your request.*

*Changes in the menu are determined by the chef.*

## WE RECOMMEND THE FOLLOWING DRINKS TO YOUR CHOSEN DESSERT

Various kinds of Varesina coffee		
Vizovice Slivovitz 2017, R. Jelínek	4cl	175,-
Diplomatico rum	4cl	140,-
Becherovka	4cl	60,-
Martell X.O. cognac	4cl	425,-
Royal Oporto Tawny, Ruby, White	5 cl	70,-
Prosecco DOC Brut, Anna Spinato	0.1l	110,-
Rosé Lahofer 2017, sweet, Lahofer	0.15l	80,-



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