

M E N U



GOLDIE





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

BEEF	Beef tripe with chorizo sausage, cream and leek croquette	145,-
FOIE GRAS	Foie gras steak with apple, fruit mousse and toasted brioche	245,-
CHEESE	Fruit cheese with kohlrabi marinated in lavender, passion fruit, coriander and almonds	175,-
STURGEON	Caviar from Vodňany with egg salad and toasted brioche	1 250,-
MUSHROOMS	Chanterelle soup with marjoram oil, dried mushrooms and creamy foam	105,-
BULL	Rib broth with liver dumplings, noodles and carrot	95,-

OFFER OF THE DAY IN GOLDIE

BEEF	Stewed beef ribs on red wine with beetroot and our potato croquettes	395,-
	Pinot noir 2018 Karel Roden, dry, Vican	0,1l / 110,-

MAIN COURSES

FISH OF THE DAY Butter fillet with lobster sauce, Beluga lentils, pak choi, wakame seaweed and lemon mayonnaise	415,-
CHICKEN Chicken breast with veal sauce, yellow beets, curly kale and small potatoes au gratin with cheddar	325,-
VEAL Roasted veal with leek sauce, broccoli and parmesan gnocchi with bear garlic pesto	365,-
BEEF Beef tartare with truffle oil and chives, Campotian pepper and focaccia	385,-
VEGO Parmesan gnocchi with roasted tomatoes, pesto, green asparagus and dried egg yolk	275,-
ZELENINA Romaine lettuce with radishes, small tomatoes, croutons, dried olives and boiled egg	215,-
• with chicken breast	295,-
• with smoked salmon	295,-

CLASSIC IN GOLDIE

DUCK Baked duck thigh and red cabbage with gingerbread, marinated pear and „Viennese“ dumpling	365,-
CZECH SPOTTED COW Grilled beef steak in bacon with truffle sauce, grilled vegetables and potatoes au gratin	615,-

DESSERTS

CHOCOLATE	Belgian chocolate ball with maracuja, frozen cream with licorice, raspberries and vanilla sauce	165,-
GRANDMOTHER	Buns with vanilla sauce, rum and blueberry sauce	140,-
PISTACHIO	Pistachio Philadelphia cheesecake with pistachio, fruit mousse, mojito pineapple and butter wafer	155,-

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,-

TASTING MENU

AMUSE BOUCHE

Prosecco DOC Brut, Anna Spinato

Fruit, bitter herbs

CHEESE

Fruit cheese with kohlrabi marinated in lavender, passion fruit, coriander and almonds

Gewurztraminer AOC 2016, Cave du Roi Dagobert

Grüner Veltliner

MUSHROOMS

Chanterelle soup with marjoram oil, dried mushrooms a creamy foam

Sauvignon blanc Sexenberg 2018, Piálek & Jäger

Celery, cardamom

FISH

Filet on butter with lobster sauce, Beluga lentil, pak choi, wakame seaweed and lemon mayonnaise

Grüner Veltliner 2018, Steininger

Rosemary, juniper

VEAL

Roasted veal with leek sauce, broccoli and parmesan gnocchi with wild garlic pesto

Langhe Nebbiolo 2018, DOC Piemonte - Cordero di Montezemolo

Poppy, lemon

DESSERT

Belgian chocolate ball with maracuja, frozen eggnog cream, raspberries and vanilla sauce

Rioja Crianza 2016, Izadi

Homemade Lemonade

Price of the tasting menu: 1 250,-

Vine pairing: 850,-

Non alcoholic pairing: 400,-

Possibility to order until 9:15pm



HOTEL NAUTILUS & RESTAURANT GOLDIE

Žižkovo náměstí 20 • 390 01 Tábor, Czech Republic

Tel. Reception: +420 380 900 900 • Tel. Restaurant: +420 380 900 901

E-mail: info@hotelnautilus.cz • www.hotelnautilus.cz