

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

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|---|---------|
| BEEF Beef tripe with chorizo sausage, cream and leek croquette | 155,- |
| STURGEON Caviar from Vodňany with egg salad and toasted brioche | 1 250,- |
| CHEESE Ginger cheese with kohlrabi marinated in lavender, passion fruit, coriander and almonds | 180,- |
| PIG Japanese pork belly with pickled mushrooms and sesame | 155,- |
| BEEF Beef tenderloin carpaccio with lemon sauce, parmesan, pink pepper and marinated Jerusalem artichoke | 230,- |
| MUSHROOMS Chanterelle soup with marjoram oil, dried mushrooms and creamy foam | 105,- |
| BULL Rib broth with liver dumplings, noodles and carrot | 95,- |

MAIN COURSES

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| FISH OF THE DAY Butter fillet with lobster sauce, Beluga lentils, pak-choi, wakame seaweed and lemon mayonnaise | 415,- |
| CHICKEN Chicken breast with cheese and basil sauce, cauliflower, pink pepper, baked salad with lemon and potato croquettes with Pecorino cheese | 325,- |
| DUCK Duck breast with Hoisin sauce, beetroot, cucumber, coriander and chickpeas with citrus | 375,- |
| VENISON Grilled venison loin with rosehip sauce with raspberries, roasted cabbage, venison sausage, marinated pumpkin and corn polenta | 515,- |
| VEAL Ragout of veal thymus with truffle sauce, egg, marinated and baked celery and mashed potatoes | 415,- |
| BEEF Beef tartare with truffle oil, chives, Campotian pepper and focaccia | 395,- |
| VEGO Bun stuffed goat cheese with beetroot, almond crumb, cheese and basil sauce and Beluga lentils | 295,- |

CLASSIC IN GOLDIE

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

DESSERTS

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| 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,- |
| BABA AU RHUM Drunk bun with fruit mousse, poppy seeds and baked meringue | 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

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| Vizovice Slivovitz 2017, R. Jelínek | 4cl | 175,- |
| Diplomatico rum | 4cl | 140,- |
| Becherovka | 4cl | 60,- |
| Martell X.O. cognac | 4cl | 425,- |
| Bas Armagnac Vaghi 1977 | 4 cl | 500,- |
| Bas Armagnac Vaghi 1961 | 4 cl | 1 500,- |
| Royal Oporto Tawny, Ruby, White | 5 cl | 70,- |
| Prosecco DOC Brut, Anna Spinato | 0.1l | 110,- |
| Rosé Lahofer 2018, sweet, Lahofer | 0.15l | 80,- |

TASTING MENU

AMUSE BOUCHE

Prosecco DOC Brut, Anna Spinato

Fruit, bitter herbs

PIG

Japanese pork belly with pickled mushrooms and sesame

Gewurztraminer AOC 2016, Cave du Roi Dagobert

Grüner Veltliner

MUSHROOMS

Chanterelle soup with marjoram oil, dried mushrooms a creamy foam

Pinot gris 2017, Marcinčák

Celery, Cardamom

FISH

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

Grüner Veltliner 2018, Steiningger

Rosemary, Juniper

VENISON

Grilled venison loin with rosehip sauce with raspberries, roasted cabbage, venison sausage, marinated pumpkin and corn polenta

Langhe Nebbiolo 2018, DOC Piemonte - Cordero di Montezemolo

Poppy, Lemon

DESSERT

Riesling Italico 2019, Mlýnek

Homemade Lemonade

Price of the tasting menu: 1 250,-

Vine pairing: 850,-

Non alcoholic pairing: 400,-

Possibility to order until 9:15pm



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