

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'.

STARTERS AND SOUPS

BEEF Beef tripe with chorizo sausage, cream and leek croquette	165,-
STURGEON Caviar from sturgeon "Russian Malossol" with egg salad and toasted brioche	2 450,-
CHEESE Ginger cheese with kohlrabi marinated in lavender, passion fruit, coriander and almonds	185,-
PIG Japanese pork belly with pickled mushrooms and sesame	165,-
BEEF Beef tenderloin carpaccio with lemon sauce, parmesan, pink pepper and marinated Jerusalem artichoke	240,-
MUSHROOMS Chanterelle soup with marjoram oil, dried mushrooms and creamy foam	110,-
BULL Rib broth with liver dumplings, noodles and carrot	95,-

TASTING MENU

AMUSE BOUCHE

Prosecco DOC Brut, Anna Spinato

Fruit, bitter herbs

PIG

Japanese pork belly with pickled mushrooms and sesame

Gewurztraminer AOC 2018, Cave du Roi Dagobert

Müller Thurgau

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 2020, Steininger

Rosemary, Juniper

VENISON

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

Langhe Nebbiolo 2019, DOC Piemonte - Cordero di Montezemolo

Poppy, Lemon

DESSERT

Virginis 2018, Ampelos

Homemade Lemonade

Price of the tasting menu: 1 250,-

Vine pairing: 850,-

Non alcoholic pairing: 400,-

Possibility to order until 9:15pm

MAIN COURSES

FISH OF THE DAY Butter fillet with lobster sauce, Beluga lentils, pak-choi, wakame seaweed and lemon mayonnaise	430,-
CHICKEN Chicken breast with cheese and basil sauce, cauliflower, pink pepper, baked salad with lemon and potato croquettes with almonds and Pecorino cheese	335,-
DUCK Duck breast with Hoisin sauce, beetroot, cucumber, coriander and chickpeas with citrus	385,-
VENISON Grilled venison loin with rosehip sauce with raspberries, roasted cabbage, venison sausage, marinated pumpkin and corn polenta	545,-
VEAL Ragout of veal thymus with truffle sauce, egg, marinated and baked celery and mashed potatoes	435,-
BEEF Beef tartare with truffle oil, chives, Campotian pepper and focaccia	410,-
VEGO Bun stuffed goat cheese with beetroot, almond crumb, cheese and basil sauce and Beluga lentils	310,-
SALAD Roman salad with radishes, small tomatoes, olives, croutons, egg and parmesan	255,-
or with smoked salmon	345,-
or with chicken meat	345,-

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 foie gras and cognac sauce, grilled vegetables and potatoes au gratin	645,-

DESSERTS

CHOCOLATE Belgian chocolate ball with maracuja, frozen cream with licorice, raspberries and vanilla sauce	175,-
GRANDMOTHER Buns with vanilla sauce, rum and blueberry sauce	145,-
BABA AU RHUM Drunk bun with fruit mousse, poppy seeds and baked meringue	165,-

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

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

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Gewurztraminer AOC 2018, Cave du Roi Dagobert

Grüner Veltliner

MUSHROOMS

Chanterelle soup with marjoram oil, dried mushrooms a creamy foam

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Grüner Veltliner 2019, Steiningger

Rosemary, Juniper

VENISON

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Langhe Nebbiolo 2019, 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



HOTEL NAUTILUS



GOLDIE



HOTEL NAUTILUS & RESTAURANT GOLDIE

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