

# M E N U





# DEAR GUESTS,

in the past I have cooked at Goldie with the National Team of the Association of Chefs and Pastry Chefs of the Czech Republic of which I am the captain. I am very happy to welcome you as the chef of the Goldie restaurant at the Nautilus Hotel. This restaurant has always been a matter of my heart, especially because of the incredible atmosphere of the hotel, the old town and Zizka 's square, which gives a breathtaking view from the restaurant.

Most of all, I remember the tastes and smells from a carefree period of my life - my childhood. This period was so intense and inspiring for me that I still draw from it a lot and try to express all that mood with the food I prepare so the guest has the feeling of "carefree childhood" after the last bite.

The dishes for the guests are based on cooking for my family. I want to pamper them, as well as you, our guests, as much as possible. Members of my family are both the most honest and rigorous evaluators. I have taken inspiration from many parts of the world to develop and push myself forward. At Goldie, I will be offering traditional dishes in a lighter approach using fresh and mostly regional ingredients of the highest quality.

Welcome to Goldie!  
Honza Horký & the Nautilus Hotel team

## STARTERS AND SOUPS

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

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

<b>DUCK</b> Baked duck thigh and red cabbage with gingerbread, marinated pear and „Viennese“ dumpling	365,-
<b>CZECH SPOTTED COW</b> Grilled beef steak in bacon with foie gras and cognac sauce, grilled vegetables and potatoes au gratin	645,-

## DESSERTS

<b>CHOCOLATE</b> Belgian chocolate ball with maracuja, frozen cream with licorice, raspberries and vanilla sauce	175,-
<b>GRANDMOTHER</b> Buns with vanilla sauce, rum and blueberry sauce	145,-
<b>BABA AU RHUM</b> 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

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*Prosecco DOC Brut, Anna Spinato*

*Fruit, bitter herbs*

### PIG

Japanese pork belly with pickled mushrooms and sesame

*Gewurztraminer AOC 2018, 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 2019, Steiningger*

*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

*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 & RESTAURANT GOLDIE**

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