



## Castle MENU

### *Appetizer*

Our delicate, poultry pate, cranberries, toast	195 CZK
Carpacio of marinated beetroot with goat cheese, toast	195 CZK
Smoked Alaskan salmon on rocket salad, toasted	240 CZK
Beef carpaccio, parmesan cheese, toast	295 CZK

### *Soup*

Beef broth with meat and noodles	95 CZK
Soup of the day according to the menu	95 CZK

### *Main course*

Farm fresh fish according to daily menu, vegetables, sauce, grenaille	495 CZK
Grilled rib eye steak, grilled vegetables, grenaile with butter and fresh herbs	580 CZK
Fried chicken breast steak, served with Viennese potato salad and lemon	320 CZK
Deer ragout with wine and root vegetables, dumpling	390 CZK
Grilled pork tenderloin in an English bacon jacket, served with rosehip sauce and fresh spätzle	390 CZK
Twelve hours slow roasted neck pork, served with creamy pepper sauce and mashed potatoes	390 CZK



### *Meatless and wellness dishes*

Spätzle with sun-dried tomatoes, herb pesto, goat cheese	295 CZK
Fresh Tagliatelle with grilled vegetables, Pesto, Parmesan	320 CZK

### *Our summer chateau salads*

Varied vegetable salad with roasted Camembert, cranberries and our sourdough bread	290 CZK
Variation of leaf salad with grilled chicken breast, bacon, parmesan cheese and toast	290 CZK

### *Children's dishes*

Fried strips of farm chicken, potato fries	199 CZK
Fresh Tagliatelle with tomato sauce and basil	199 CZK

### *Quality cheeses*

Variations of quality French cheeses for two persons	590 CZK
Variation of quality foreign cured meats for two persons	590 CZK

### *Dessert*

Chateau „torn pancakes“ with fruit sauce and ice cream	195 CZK
Castle strudel (to daily offer), vanilla ice cream, cream	145 CZK
Our Chateau Pavlova with whipped cream and fruit	160 CZK
Fruit sorbet or ice cream according to the offer	95 CZK

A list of allergens is available on request from the staff.  
Responsible person : Viktor Březina.