



Castle MENU

Appetizer

Baked goat cheese, mâche lettuce, pistachios, fig coulis with brandy,
our sourdough rye bread 245 CZK

Squid on leaf salad, cherry tomatoes,
honey mustard dressing with orange juice, toast 295 CZK

Beef carpaccio, truffle oil, Parmesan cheese, toast 295 CZK

Soup

Beef broth with meat and our Celestine noodles 120 CZK

Soup of the day 95 CZK

Main course

Fresh fish of the day, served with a roasted pepper sauce,
zucchini noodles with herb pesto and roasted Grenaille potatoes 495 CZK

Confit duck leg, red cabbage with prunes, cinnamon,
and red wine, served with our potato gnocchi 495 CZK

Slow roasted lamb leg with garlic and root vegetables,
mashed potatoes. 595 CZK

„Sous vide“ pork tenderloin served with port wine sauce,
seasonal vegetables, baked parsnip purée 450 CZK

300g Rump steak, green pepper sauce with cognac,
seasonal vegetables, roasted potatoes in their skins 595 CZK



Meatless and wellness dishes

Our potato gnocchi with roasted pepper sauce,
zucchini noodles with herb pesto, marinated Feta cheese 295 CZK

Fresh tagliatelle with mushroom ragout,
"egg 63," truffle oil 330 CZK

Our large salads

Colorful vegetable salad with pickled feta cheese
in herb oil, olives, red onion, toast 290 CZK

Variation of leafy salads with baked goat cheese in a crust
of whole poppy seeds, apricot coulis, toast 320 CZK

Children's dishes

Chicken schnitzel, mashed potatoes or French fries 190 CZK

Potato gnocchi fried in butter, poppy seeds or cottage cheese
or Nutella (your choice) 190 CZK

High-quality European cheeses to accompany wine and beer

Assortment of high-quality French cheeses,
bread for 2 people 590 CZK

Dessert

Chocolate fondant, plum and cinnamon sauce, ice cream 195 CZK

Apricot dumplings with quark and melted butter 195 CZK

Dessert of the day 145 CZK

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