CHÂTEAU
Cihelny
ART ROYAL SPA HOTEL
KARLOVY VARY
★★★★

Castle MENU

Apetizers

Roasted farm-grown beetroot, marinated in honey and herbs, baked goat cheese, toasted walnuts, toast	280 CZK
Duck rillettes, fragrant plum chutney with a splash of Slivovice, our castle-made baguette	280 CZK
Beef carpaccio, truffle oil, parmesan cheese, toast	295 CZK

Soups

Beef broth with meat and our celestin noodles.	120 CZK
Daily offer soup	95 CZK

Main dishes

Fresh fish (based on daily offer) our saffron risotto with grilled cherry tomatoes and microgreens	495 CZK
Our castle roll from a farm raised chicken, stuffed with porcini mushrooms and ricotta, vegetables, grenaille	295 CZK
Slow-roasted venison leg with juniper, thyme and rosehips, Brussels sprouts, potato purée	390 CZK
Traditional Segedin goulash, Karlovy Vary-style dumpling	260 CZK
Confit duck leg, braised red cabbage with raisins and red wine, our potato dumpling	480 CZK
Pork cutlet from the neck fried in lard, with smooth mashed potatoes with butter and a pickle	320 CZK
Rump steak, our vegetable rösti, chanterelles flambéed in brandy, served with truffle sauce	595 CZK

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Meatless dishes

Fresh pasta, with roasted chanterelles, herbs and truffle oil, Parmesan	370 CZK
Saffron risotto with roasted pumpkin, pumpkin seed oil and sage	295 CZK

Our seasonal salads

Assorted leaf salads with baked Camembert, wild cranberries and toasted bread	295 CZK
Mixed vegetable salad with feta cheese marinated in herb oil, olives, marinated red onion, toasted bread	295 CZK
Small mixed vegetable salad / with feta	135 / 165 CZK

Dishes for children

Chicken cutlet, mashed potatoes orfrench fries	190 CZK
Fresh pasta pomodoro, Parmesan	190 CZK

Cheeses to pair with wine

Variation of quality european cheeses, bread for 2 people	595 CZK

Desserts

Chocolate fondant, pumpkin and orange sauce	195 CZK
Plum jelly filled pastries, grated gingerbread, crème fraîche	185 CZK
Fruit sorbet or ice cream (based on daily offer)	130 CZK

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