



U RUDOLFOVY
KRATOCHVÍLE

CASTLE MENU

STARTERS

80g	Tyrolean dried ham with pickled vegetables	190 CZK
80g	Butter pâté with grated truffle and roasted shallot marmalade ^{7,8}	190 CZK

SOUPS

0,3l	Potato cream soup with garlic confit and seasonal vegetables ^{1,7,9}	95 CZK
0,3l	Beef consommé with meat and pea-flavoured egg dumplings ^{1,3,9}	95 CZK

SPECIALITIES

200g	Tafelspitz Franz Josef I. (4-course menu) ^{1,3,7,9}	690 CZK
1300g	Oven-roasted pork knuckle with mustard, horseradish and bread ^{7,9,10}	590 CZK

MAIN COURSES

180g	Fish fillet (of the day) with roasted vegetables and baked lemon ^{3,4,7,9}	390 CZK
250g	Roast chicken with herb stuffing and chive potatoes ^{1,3,7}	290 CZK
180g	Sous-vide pork tenderloin with mushroom sauce, mashed potatoes and fresh rocket ^{1,7}	390 CZK
180g	Pork schnitzel with mashed potatoes and sautéed leek ^{1,3,7}	290 CZK
180g	Stuffed beef roulade with jasmine rice and sautéed onion ^{1,3,10}	290 CZK
200g	Rump steak with French fries and pepper sauce ^{7,9}	590 CZK
200g	Gnocchi Alfredo with parmesan ^{1,3,7}	290 CZK
250g	Torn salads with grilled chicken, mozzarella and orange vinaigrette ⁷	290 CZK
100g	For kids: Chicken nuggets with buttery mashed potatoes. ^{1,3,7}	240 CZK

DESSERTS

1ks	Passion fruit cheesecake ^{1,3,7}	150 CZK
1ks	Lemon tartlet with baked meringue ^{1,3,7}	150 CZK
1ks	Apple strudel with nuts and vanilla sauce ^{1,3,7,8}	150 CZK
1ks	Chocolate cake with cherries ^{1,3,7,8}	170 CZK

BEER AND WINE PAIRING

100g	Charcuterie board with pickled onions	150 CZK
100g	Cheese board with grapes ^{7,8}	150 CZK

Please ask our staff for allergen information

Krčma
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#CHATEAUZBIROH