



U RUDOLFOVY
KRATOCHVÍLE

CASTLE MENU

STARTERS

80g	Venison pâté with rosemary, cranberry reduction and sour sea buckthorn ^{1,7,8}	190,-
100g	Buffalo mozzarella with marinated beetroot and elderflower rocket ^{7,8}	190,-

SOUPS

0,3l	Beef broth with liver dumplings ^{1,3,7,9}	95,-
0,3l	Creamy mushroom soup with sour cream and sautéed chanterelles ^{1,7}	95,-

SPECIALITIES

180g	Viennese-style beef roast with jasmine rice ^{1,9,10}	320,-
200g	Tafelspitz Franz Josef I. (4-course menu) ^{1,3,7,8,9,10}	690,-

MAIN COURSES

180g	Fish fillet (according to daily offer) with grilled seasonal vegetables and coriander butter sauce ^{1,3,4,7,9}	390,-
300g	Potato dumplings with pulled duck, red cabbage and crispy onions ^{1,3,7}	360,-
200g	Braised venison roast with mushroom barley risotto and red wine demi-glace ^{1,7,9}	390,-
180g	Sous-vide pork tenderloin with mashed potatoes, rocket and porcini sauce ^{1,7,9}	390,-
200g	Pork belly roulade with traditional stuffing and cabbage spaetzle with bacon ^{1,3,7,10}	340,-
1300g	Roasted pork knuckle with mustard, horseradish and bread ^{7,9,10}	590,-
200g	Macaroni with sun-dried tomatoes, olives, chilli and Parmesan cheese ^{1,3,7}	290,-
250g	Torn salad with roasted pumpkin, gorgonzola and walnuts ^{7,8,11}	290,-
100g	For kids: Chicken strips with mashed potatoes and shredded lettuce ^{1,3,7}	260,-

DESSERTS

1ks	Chocolate cake with sour cherries ^{1,3,7,8}	170,-
1ks	Apple strudel with nuts and vanilla sauce ^{1,3,7,8}	170,-
1ks	Orange and cinnamon cheesecake ^{1,3,7}	170,-
1ks	Hazelnut slice with milk chocolate ^{1,3,7,8}	170,-

BEER AND WINE PAIRING

120g	Charcuterie board with pickled onions	150,-
120g	Cheese board with grapes ⁷	150,-

Tavern
U Rudolfovy kratochvíle
krcma@zbiroh.com
+420 606 719 629



#CHATEAUZBIROH