U RUDOLFOVY
KRATOCHVÍLE

CASTLE MENU

STARTERS

80g	Smoked trout fillet with honey mustard dressing and rocket with lemon vinaigrette [4,10]	190,-
100g	Castle-style pâté with walnuts and fermented onion [7,8]	190,-

SOUPS

0,3l	Beef consommé with tender beef and chunky vegetables [9]	95,-
0,3l	Traditional goulash soup with fresh marjoram [1,9]	95,-

SPECIALITIES

200g	Tafelspitz – Emperor Franz Joseph's favourite dish (4-course menu) [1,3,7,8,9]	690,-
180g	Viennese-style beef striploin with potato gnocchi tossed in brown butter [1,3,7,9]	390,-

MAIN COURSES

180g	Grilled tuna with roasted seasonal vegetables and Hollandaise sauce with caviar [3,7,9]	460,-
250g	Potato dumplings stuffed with confit duck and red cabbage with apple [1,3]	390,-
1300g	Roasted pork knuckle with mustard, horseradish and bread [1,3,7,9,10]	590,-
180g	Sous-vide pork tenderloin with mashed potatoes, sun-dried tomatoes and porcini sauce [1,7,9]	390,-
200g	Beef rump steak with pumpkin purée and pepper demi-glace [1,7,9]	560,-
150g	Slow-braised venison haunch with mushroom barley risotto [1,9]	460,-
150g	Game ragù with pears and Tyrolean bacon dumpling [1,3,7,9]	460,-
200g	Spaghetti with porcini mushrooms and Parmesan [1,7]	290,-
250g	Torn salad with roasted pumpkin, gorgonzola and nuts [7]	320,-
120g	For kids: Fish Fingers with Buttery Mashed Potatoes [1,3,7]	260,-

DESSERTS

1pc	Chocolate cake with sour cherries [1,3,7,8]	170,-
1pc	Apple strudel with nuts and vanilla sauce [1,3,7,8]	170,-
1pc	Gingerbread cake with wine-poached plums [1,3,7]	170,-
1pc	Blanched pear with nut cream [7,8]	170,-

BEER AND WINE PAIRING

100g	Charcuterie board with pickled onions	160,-
100g	Cheese board with grapes[7,8]	160,-

Menu valid from 22.October 2026
Allergen information available on request from your server

ZBIROH CASTLE
CASTLE • HOTEL • WELLNESS • EVENTS

#ZBIROHCASTLE