



U RUDOLFOVÝ  
KRATOCHVÍLE  
MENU

SOMETHING SMALL TO START WITH

100g	Pork rillettes, baguette with herbs	<sup>1,3,7</sup>	170,-
80g	Veal tartare with coarse mustard and capers	<sup>3,10</sup>	170,-

SOUPS

0,3l	Celery cream with garlic and sour cream	<sup>1,7,9,11</sup>	95,-
0,3l	Beef soup with vegetables and lovage	<sup>9</sup>	95,-

SPECIALS

200g	Tafelspitz Franz Josef I. (4-course menu)	<sup>1,3,7,9</sup>	690,-
1300g	Roasted pork knuckle with mustard, horseradish and bread	<sup>1,3,7,10</sup>	490,-

FROM THE CASTLE KITCHEN

180g	Fish fillet (fish of the day) with spring veggies and roasted lemon	<sup>4,9</sup>	390,-
200g	Leg of rabbit with the cream sauce, herb dumpling and bacon	<sup>1,3,7,9,10</sup>	390,-
150g	Sous-vide pork tenderloin with mushroom sauce and mashed potatoes <sup>1,7</sup>		390,-
250g	Roasted pork chop, pea-potato mash, wine demi-glace sauce	<sup>1,9</sup>	320,-
300g	Potato dumpling with pulled duck, red cabbage and fried onions	<sup>1,3</sup>	320,-
200g	Rumpsteak, sweet potatoes au gratin, wine vegetables and pepper sauce	<sup>1,3,7,9</sup>	590,-
180g	Veal schnitzel made on butter, spring potato salad	<sup>1,3,7,10</sup>	490,-
200g	Tagliatelle, vegetable sauce, parmesan	<sup>1,3,7</sup>	220,-
250g	Salad with grilled chicken meat, pomegranate, raspberry vinaigrette		260,-

KIDS MENU

100g	Chicken schnitzel with mashed potatoes	<sup>1,3,7</sup>	220,-
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DESSERTS

1ks	Lotus cheesecake with caramel	<sup>1,3,7</sup>	170,-
1ks	Craquelin with mascarpone and raspberries	<sup>1,3,7</sup>	170,-
1ks	Apple strudel with vanilla sauce	<sup>1,3,7,8</sup>	170,-
1ks	Chocolate cake with cherries	<sup>1,3,7,8</sup>	170,-

BEER AND WINE PAIRING

100g	Charcuterie board with pickled onions		140,-
100g	Cheese board with grapes	<sup>7,8</sup>	140,-

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#CHATEAUZBIROH