



U RUDOLFOVÝ
KRATOCHVÍLE
MENU

STARTERS

80g	Tyrolean dry cured loin, pickled onions	190,-
70g	Gravlax from Scottish salmon with dill mousse ^{4,7}	210,-

SOUPS

0,3l	Creamy soup from roasted garlic with bread crouton ^{1,3,7}	95,-
0,3l	Beef consommé with meat and celestine noodles ^{1,3,7,9}	95,-

SPECIALITY

200g	Tafelspitz Franz Josef I. (4course menu) ^{1,3,7,9}	690,-
1300g	Roasted pork knuckle with mustard, horseraddish and bread ^{1,3,7,10}	490,-

MAIN COURSES

180g	Fish fillet (daily offer) with roasted vegetables and baked lemon ⁴	390,-
¼	Roasted chicken with herb stuffing, potatoes , chive ^{1,3,7}	290,-
150g	Sous-vide pork tenderloin with mushroom sauce and mashed potatoes ^{1,7,9}	390,-
250g	Roasted pork loin with peaspotato pureé and wine demi-glace sauce ^{1,9,12}	340,-
180g	Pork schnitzel with mashed potatoes and roasted leek ^{1,3,7}	290,-
180g	Viennese beef entrecot, jasmine rice ^{1,7}	310,-
200g	Rumpsteak, chips and pepper demi-glace sauce, chive dip ^{1,7,9}	590,-
200g	Spaghetti Puttanesca, Parmigiano Reggiano ^{1,3,4,7}	260,-
250g	Salad with grilled chicken meat, pommegranate, raspberry vinagrette	260,-

KIDS MENU

100g	Chicken schnitzels with potato pureé ^{1,3,7}	220,-
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DESERTS

1ks	Blackeberry cheesecake ^{1,3,7}	150,-
1ks	Choux pastry with strawberries and vanilla sauce ^{1,3,7}	150,-
1ks	Apple strudel with nuts and vanilla sauce ^{1,3,7,8}	150,-
1ks	Chocolate cake with sour cherries ^{1,3,7,8}	170,-

BEER AND WINE PAIRING

100g	Charcuterie board with pickled onions	140,-
100g	Cheese board with grapes ^{7,8}	140,-

Allergens upon request of service
The menu is valid from July 26.7.2024

Krčma
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#CHATEAUZBIROH