

DESSERT

Chocolate fondant with white chocolate cream,
fruits and nuts

A: 1, 3, 7, 8

185,-Kč



Three types of cheese from Rokytnice with
homemade currant jam

A: 7, 8, 12

110,-Kč



SAVOURY TO BEER OR WINE

Variety of our smoked meats and cheese

A: 7, 9, 10, 11

293,-Kč



SIDE DISHES

Grilled vegetables

A: -

125,-Kč



Assorted salad

A: 12

115,-Kč



Variety of pastries

A: 1, 3, 7

46,-Kč



MENU

Venclův statek v Javorníci

English



The meals were prepared by Drahoslav Chudoba
and his team.



Gluten-free *



Vegetarian



Spicy

Information about individual allergens according to the
numerical designation is available from the operator

*Dishes marked as gluten-free are prepared from naturally
gluten-free ingredients. These dishes are prepared in operation,
where foods containing gluten are commonly handled.

They may therefore contain traces of gluten.

VENCLŮV STATEK

STARTERS

Yellowfin tuna tartare
with citrus gazpacho, burnt oranges
and cuttlefish mayonnaise

A: 4, 10, 14

228,-Kč



Beef tartare from our own farm
with black truffle, crispy celery patty and
coleslaw salad

A: 3, 9

225,-Kč



Wild herb and spinach salad, with colorful
tomatoes, roasted salted almonds and Burrata
cheese

A: 7, 8, 12

195,-Kč



Caponata siciliana with Burrata cheese and
raspberry gel

A: 7, 8, 12

225,-Kč



Fried calamari in batter, with roasted peppers
and Stracciatella cheese

A: 1, 3, 7

220,-Kč

Thermal egg baked at 63° with artichoke puree,
Taleggio cheese fondue, potato chips and chili oil

A: 3, 7

205,-Kč



SOUPS

Beef broth, tortellini stuffed with beef tail,
crispy vegetables, truffle oil

A: 1, 3, 7, 9

85,-Kč



Creamy roasted yellow pepper soup, Burrata
cheese foam and tuna carpaccio

A: 4, 7

125,-Kč



MAIN COURSE

Traditional roast sirloin beef with vegetable
cream sauce, carlsbader dumplings, cranberries
and cream

A: 1, 3, 7, 9

265,-Kč



Whole spring chicken cooked sous vide with
round potato dumpling, roasted white cabbage
puree and smoked bacon sauce
and whole grain mustard

A: 1, 3, 7, 9, 10, 12

385,-Kč

Grilled rib eye steak with a duo of pepper sauces,
chanterelle stew and fried black root

A: 1, 3, 7, 9, 12

585,-Kč

Grilled cod fillet with saffron sauce, purple
potato terrine, wild broccoli and black garlic
mayonnaise

A: 3, 4, 7, 10, 12

518,-Kč



Panko-breaded bluefin tuna
with cold potato salad with crème fraîche,
asparagus and wild herbs

A: 1, 3, 4, 7, 10, 12

495,-Kč

Slow-roasted pork neck with herbs
and apricots, with celery puree, wild broccoli,
pickled onions
and a sauce with the aroma of apricot brandy

A: 1, 3, 6, 7, 9, 10, 12

353,-Kč



Risotto with tomato pesto, roasted olive cream
and Stracciatella cheese

A: 7, 12

305,-Kč



Homemade tortellini stuffed with smoked
Kolowrat trout and cheese, white wine, lemon
and saffron cream, caviar

A: 1, 3, 4, 7, 12

325,-Kč

Pappardelle with local mushroom ragout
with rosemary, Provola cheese and fried onions

A: 1, 3, 7, 9, 12

345,-Kč



Glutenfree spaghetti with vegetable ratatouille
and shitake mushroom

A: 9, 12

270,-Kč

