

DESSERTS

Chocolate fondant with white chocolate cream,
fruit and nuts

A: 1, 3, 7, 8

195,-Kč



Three types of cheese from the Pod lipou family
farm from Rokynice with homemade
currant jam

A: 7, 8, 12

110,-Kč



FOR BEER AND WINE

Cutting board with cold cuts and cheeses

A: 7, 9, 10, 11

315,-Kč



SIDE DISHES

MENU

Grilled vegetables

A: -

142,-Kč



Venclův statek v Javornici

Mixed salad

A: 12

135,-Kč



Basket of pastries

A: 1, 3, 7

46,-Kč



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 staff.

*Foods labeled as gluten-free are prepared from naturally gluten-free ingredients. These foods are prepared in a facility where gluten-containing foods are routinely handled. **They may therefore contain traces of gluten.**

VENCLŮV STATEK



STARTERS

Beef tartare from our own farm in a crispy cream roll, with truffle aroma, cashew nuts and roasted pumpkin puree

A: 1, 3, 7, 8, 10

238,-Kč

Grilled veal thymus sous-vide, smoked hollandaise sauce, roasted kohlrabi puree, pickled mushrooms

A: 3, 7, 12

274,-Kč



Sweet and sour pickled carp fries, with roasted pepper cream and apple compote

A: 1, 3, 4, 7

239,-Kč



Mix of wild herbs and leaves with grilled plums, salted almonds, fruit balsamic dressing and Burrata cheese

A: 7, 8, 12

225,-Kč



White radish and roasted beetroot carpaccio with tomato and elderberry syrup consommé, salty cheese and carob nuts

A: 7, 8, 10, 12

229,-Kč



SOUPS

Beef rib in broth with crispy vegetables and sunflower seed oil

A: 9

95,-Kč



Creamy pumpkin soup cooked in coconut milk, with ginger, crème fraîche, root vegetables and pieces of smoked Kolowrat trout

A: 4, 7, 9

115,-Kč



MAIN COURSES

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

A: 1, 3, 7, 9, 12

278,-Kč



Dry aged sirloin steak with Barolo wine and coffee sauce, roasted celery and yeast puree, marinated vegetables roasted over a fire

A: 7, 9, 12

615,-Kč



Chicken supreme with wild broccoli, artichokes, smoked chicken gravy and herb mayonnaise

A: 1, 3, 7, 9, 12

368,-Kč

Slow-roasted pork belly in lemon pepper, red cabbage with dried mushrooms and Lard, homemade fluffy dumplings

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

349,-Kč



Grilled salmon trout, shrimp flan, baked potato mousse, vegetable ragout and trout caviar

A: 2, 3, 4, 7, 12

395,-Kč



Grilled whole sole with yellow tomato sauce, Pecorino arrancini and tomato salsa

A: 1, 3, 4, 7

685,-Kč

12 hours braised beef ribs in Hoisin sauce with ginger, chili and gratin potatoes baked in ash, herb jerve

A: 1, 6, 7, 12

448,-Kč



Homemade tagliolini with creamy truffle sauce, runny egg yolk and black Piedmont truffle

A: 1, 3, 7

338,-Kč



Homemade tortellini stuffed with beetroot and mascarpone, butter sauce with pine nuts and salmon caviar

A: 1, 3, 4, 7, 8

348,-Kč

Spinach and Wild Broccoli Risotto with Taleggio Cheese and Black Garlic Mayonnaise

A: 3, 7, 12

327,-Kč



Gluten-free spaghetti with vegetable ratatouille and shitake mushroom

A: 9, 12

285,-Kč

