

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

Grilled vegetables

A: -

142,-Kč



Mixed salad

A: 12

135,-Kč



Basket of pastries

A: 1, 3, 7

46,-Kč



MENU

Venclův statek v Javornici

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.
Therefore, the dishes may contain **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 fraiche, 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 halibut fillet with yellow tomato sauce,
Pecorino arrancini and tomato salsa

A: 1, 3, 4, 7 485,-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 filled with truffle cream,
butter sauce with pine nuts, smoked salmon,
asparagus

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

