

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

145,-Kč



FOR BEER AND WINE

Cutting board with italian cold cuts and cheeses

A: 7, 9, 10, 11

330,-Kč



SIDE DISHES

Grilled vegetables

A: -

150,-Kč



Mixed salad

A: 12

145,-Kč



Basket of pastries

A: 1, 3, 7

50,-Kč



MENU

Venclův statek v Javorníci

English

Jídla připravil Drahoslav Chudoba s kolektivem.



Bezlepkové *



Vegetariánské



Pikantní

Informace o jednotlivých alergenech dle
číselného označení jsou k dispozici u obsluhy

* Pokrmy označené jako bezlepkové jsou připravovány z přirozeně
bezlepkových surovin. Tyto pokrmy jsou připravovány v provozu,
kde se s potravinami obsahující lepek běžně pracuje.
Pokrmy tedy mohou obsahovat **lepek**.

VENCLŮV STATEK

STARTERS

Beef tartare from our own farm
with spring truffle, quail eggs, smoked
mayonnaise and cheese biscuits on butter
brioche

GLUTEN-FREE VERSION POSSIBLE

A: 1, 3, 7, 10 235,-Kč

Grilled zucchini with flower, hollandaise sauce,
burrata cheese and pomegranate

A: 3, 7 205,-Kč



Pickled rainbow trout fish ceviche
with citrus, radishes and white tomato
gazpacho

A: 4, 12 220,-Kč



Fried carp fries with confit garlic mayonnaise,
pickled cucumbers and roasted onions

A: 1, 3, 4, 7, 10, 12 215,-Kč

Salad of young romaine lettuce leaves
and nectarines, roasted cashews, aged balsamic
dressing, creamy Burrata

A: 7, 8, 12 200,-Kč



SOUPS

Chicken broth with ravioli stuffed with chicken
and pistachios, root vegetables

A: 1, 3, 7, 8, 9 95,-Kč



Roasted pepper soup, with burrata cheese
and roasted shrimp

A: 2, 7 115,-Kč



MAIN COURSES

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

A: 1, 3, 7, 9, 12 290,-Kč



Rib eye steak from our farm, pepper sauce made
from fermented pepper, roasted vegetables
and puree of young artichokes

A: 7, 9, 12 615,-Kč



Boneless fried rabbit leg with horseradish
mashed potatoes, creamy mushroom sauce,
lettuce with colorful tomatoes
and pearl onions

A: 1, 3, 7, 9, 10, 12 365,-Kč



Slow braised veal ossobuco with saffron risotto
and Gremolata herb marinade

A: 4, 7, 9, 12 395,-Kč



Braised Duroc pork neck al peposo in pepper,
thick rosemary sauce made from Toscano Rosso
wine, yellow carrot puree, pickled vegetables
with black truffle

A: 7, 9, 12 390,-Kč



Zander terrine, smoked salmon, Chardonnay
wine sauce, purple cabbage puree, salmon caviar

A: 4, 7, 10, 12 415,-Kč



Ravioli stuffed with mushrooms, with parmesan
sauce, with puree of young zucchini, grilled pear
with currants

A: 1, 3, 7 335,-Kč



Rigatoni with truffle butter emulsion
and our tartare

A: 1, 3, 7, 345,-Kč

Gluten-free aglio olio pasta
with smoked salmon pieces

A: 4 315,-Kč

