

FOR BEER AND WINE

Cutting board with italian cold cuts and cheeses

A: 7, 9, 10, 11

345,-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

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. The foods may therefore contain **gluten**.

VENCLŮV STATEK

STARTERS

Traditional tartare with cucumbers,
smoked paprika and sweet and sour shallots,
served with baked bread with garlic butter

GLUTEN-FREE VERSION POSSIBLE

A: 1, 3, 7, 10, 12 245,-Kč

Veal tongue carpaccio with pickled mushrooms,
our fruit compote and boiled mustard dressing

A: 7, 10, 12 195,-Kč



Vitello tonnato (slow-roasted veal tenderloin)
with tuna cream, roasted vegetables and Frisée
salad

A: 3, 4, 10, 12 225,-Kč



Roasted beetroot, salty cheese
and chickpea mousse with sweet colorful
beetroot and sesame cookies

A: 7, 11, 12 215,-Kč



Wild herb salad with pear chutney
with ginger, smoked almonds and Burrata cheese

A: 7, 8, 12 205,-Kč



SOUPS

Thick beef broth made from lightly smoked ribs
with root vegetables and parmesan ravioli

A: 1, 3, 7, 9 105,-Kč



Pumpkin soup cooked in cream and crème
fraîche with creamy Burrata and cod liver

A: 4, 7 115,-Kč



MAIN COURSES

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

A: 1, 3, 7, 9, 12 295,-Kč



Matured sirloin steak with Borretane onion
sauce, smoked parsnips and wild broccoli

A: 7, 9, 12 620,-Kč



Aged beef ribs with Barbera d'Alba wine sauce
and cranberries with creamy Jerusalem
artichoke puree

A: 7, 9, 12 465,-Kč



Grilled chicken suprême with tarragon and
tomatoes, vegetable velouté with caper flowers
and black cabbage salad

A: 1, 3, 7, 9, 12 355,-Kč

Stuffed potato dumpling with pulled smoked
pork flank and morels with sauerkraut
with raisins and thick meat gravy

A: 1, 3, 7, 9, 12 380,-Kč



Whole boneless King Bream with artichoke
puree, Beurre blanc sauce
and grilled vegetables

A: 4, 7, 9, 12 475,-Kč



Our homemade tortellini stuffed with soft goat
cheese and truffle, Piedmont hazelnuts
and black truffle slices

A: 1, 3, 7, 8 325,-Kč



Parmesan risotto with 10-year-old Boccia ORO
balsamic vinegar and grilled figs

A: 7, 12 255,-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

