

M E N U



GOLDIE





DEAR GUESTS

Allow me to warmly welcome you to restaurant Goldie. Our cuisine focuses on Czech gastronomy in a modern, lighter concept. We use regional and always fresh ingredients, with which we work fairly and with love.

As a member of the National association of cooks and pastry cooks team of the Czech Republic, I had the opportunity to peek under the lid of the cuisines of many corners of the world and bring the best ideas back to Tábor for you. Therefore, I am also very pleased that, thanks to your votes and your favored, the Godlie restaurant was awarded in the Maurer's Restaurant Choice 2017 as the 10th best restaurant in the Czech Republic.

I have focused on Czech cuisine for my entire career, and so I appreciate the medals which I received, for instance, at the IKA Olympics in Erfurt, the FHA Culinary Challenge competition in Singapore and the NRA Culinary Show competition in Chicago. Even this is proof that Czech gastronomy has nothing to be ashamed of even in the midst of the worlds many cuisines.

Our philosophy can be described in three simple rules: Return to the Nature, Respect to our Health and a Freedom of Thoughts.

I will be glad if you talk to me about the food or come into the kitchen to see directly for yourselves. I will gladly welcome you.

for the team of restaurant Goldie
Chef Cuisine Martin Svatek

A handwritten signature in black ink, appearing to read 'Martin Svatek'.

STARTERS

FOIE GRAS	Royal foie gras, aronia, raisin sand, sweet bread	265,-
STURGEON	Caviar from Vodňany, egg salad, sweet bread	1200,-
GOOSE	Goose pâté in French dough, shallots, ginger, cranberries	185,-
PORK	Pork belly sous vide, maracuja, nuts, pointed cabbage, kohlrabi oil	165,-
GOAT	Goat cheese and pumpkin Crème brûlée, fruit chutney with gingerbread, roasted cake	145,-

SOUPS

BEEF	Broth from ribs, liver dumplings, noodles, vegetables	90,-
MUSHROOMS	Chanterelle soup, marjoram oil, dried mushrooms, cream	95,-

MAIN COURSES

FISH OF THE DAY	Fish of the day according to the chef's recipe	395,-
DUCK	Baked thigh, red cabbage, gingerbread, pear, „Viennese“ dumpling	355,-
CHICKEN	Breast of chicken, spring onion, gratinated potatoes, parmesan, pumpkin, veal sauce	265,-
GUINEA-FOWL	Breast of guinea-fowl, buckwheat risotto, apple in horseradish, celery, juniper sauce, gingerbread	395,-
CZECH SPOTTED COW	Steak in bacon, cognac sauce, shallots, gratinated potatoes	585,-
BEEF	Stirred steak tartare by cook, toasts, garlic	355,-
CALF	Veal spider steak, mushroom sauce, hay smoked potatoes, buttered vegetables, fried egg	425,-
GOAT	Buckwheat risotto with grilled goat cheese, pumpkin, apple, pesto	275,-

TASTING MENU

AMUSE BOUCHE

Prosecco DOC Brut, Anna Spinato

GOOSE

Grüner Veltliner 2016, Steiningger

PORK

Sauvignon blanc Sexenberg 2015, Piálek & Jäger

MUSHROOMS

Soave Classico DOC 2015, Monte Fiorentine

FISH OF THE DAY

Rheinriesling 2015, Cépage, Nové Vinařství

GUINEA-FOWL

Chateau Clou du Pin Premium 2015

DESSERT

Rosé Lahofer 2015, Lahofer

Price of a tasting menu: CZK 1250,-

Wine pairing: CZK 850,-

Can be ordered until 9:15 PM

DESSERTS

TARTALETTE Maracuja, mascarpone, heringue, salted caramel	155,-
CHOCOLATE Mango, banana, coconut, caramel, lemon	155,-
GRANDMOTHER Ducate buns, blueberries, vanilla sauce	130,-
CHEESE Romadur, sea buckthorn, olives, sweet bread	130,-

Allergens information will be provided by our staff upon request.
Changes in the menu are determined by the chef.

WE RECOMMEND FOLLOWING DRINKS TO YOUR CHOSEN DESSERT

Various kinds of Varesina coffee		
Diplomatico rum	4cl	140,-
Becherovka	4cl	60,-
Martell X.O. cognac	4cl	425,-
Royal Oporto Tawny, Ruby, White	5 cl	70,-
Prosecco DOC Brut, Anna Spinato	0.1l	90,-
Rosé Lahofer 2016, sweet, Lahofer	0.15l	75,-



HOTEL NAUTILUS & RESTAURANT GOLDIE

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