

# MENU



## STARTERS | SNACK

**SPORCK degustation starter plate for 2 persons** 478  
| Beef tartare with anchovies | 100g | goose paté | 100g | fruity bread with nuts |  
| red radish | sourdough bread with chives | grilled bread

**HUBERT degustation starter plate for 2 persons** 538  
| pulled smoked beef with BBQ sauce | caramelised onion | 100g |  
| mini chorizo with garlic | 100g | homemade beef pastrami | 50g |  
| chipotle sauce | grilled bread

**Beef tartare** | 150g | yolk gel | pickles | 356  
| onion | anchovies | mustard seeds | smoked paprika | grilled sourdough bread

**Selection of dry meat from Čejka butcher shop** | 160g | 368  
| pork belly | Rib Eye | pork ham | beef sausage with green peppercorns |  
| pickled vegetable | remulade sauce

**Our salsiccia with black truffle** | 100g | 174  
| sourdough bread | mustard

**Goose paté** | 100g | 187  
| fruity bread with nuts | seabuckthorn coulis

**Baked mini chorizo with garlic** | 150g | 185  
| chilli | beer bread bun

**Pulled VEGAN tenderloin in barbeque sauce** | 80g | 275  
| caramelized onion | grilled bread

## SALADS

**Gočár** | size S/L | 170 | 290  
| sheep cheese | beetroot | chioggio beetroot | red chard salad |  
| granola | nut dressing

**Bon Repos** | size S/L | 175 | 295  
| quinoa | caramelized pear | tahini yoghurt |  
| pomegranate | salad leaves | croutons

Vegan

Vegetarian

Gluten free

Marek Fichtner's recommendation

MAREK FICHTNER  
EXECUTIVE CHEF

## SOUPS

**Cream of roasted garlic** 145  
| potato croquette | aged cheese | duck prosciutto | garlic chips | smoked spread cheese

**Soup of the day** 134

## VEGETARIAN MAIN COURSES

**Pumpkin risotto** 350  
| Hokaido pumpkin & butternut squash | roasted pumpkin seeds | Mascarpone | Gorgonzola

**Potato & bryndza sheep cheese dumplings** 380  
| baked beetroot sauce | roasted spinach | vegetable chips

**Vegetarian main course of the day** 350

## MEAT MAIN COURSES

**Veal knuckle** | 180g | 450  
| Beluga lentil ragout | bacon from our butcher Čejka | pak choi | carrot

**Beef "Tafelspitz" in strong broth with lovage** | 180g | 535  
| potato rösti | roasted spinach | horseradish velouté

**Olive fed chicken in paprika sauce** | 250g | 480  
| supreme | yeast dumpling stuffed with confit chicken thigh |  
| crispy shallots | sour cream with chives | chorizo | broccolini

**Braised deer leg** | 180g | & root vegetable sauce 395  
| Karlsbad dumpling | cranberries | elderberries

**Beef ribs** | braised and smoked for 12 hours | Ireland | 750g | 685  
| Jerusalem artichokes | carrot | broccolini | BBQ sauce

**Beef Brisket** | braised and smoked for 12 hours | Australia | 150g | 300g | 413 | 695  
| Jerusalem artichokes | mashed butternut squash with mandarin |  
| pak choi | BBQ sauce

**Meat main course of the day** 380

## MAREK FICHTNER - EXECUTIVE CHEF

"You can be a talented chef and run the best restaurant, but without a great team, you're just a skilled dreamer in a chef's jacket."



## FROM OUR GRILL

**GRILLWORKS**  
Made in USA | www.grillworks.com

**Sirloin Wagyu** | Kagoshima Japan A4 | 150g | 1.950

**Tenderloin Wagyu** | Kagoshima Japan A4 | 200g | 2.970

**Rib Eye Wagyu** | Australia BMS 6/7 | 400g | 2.770

**Burger Wagyu & foie gras** | 270g | truffle mayonaise | 799  
| red onion marmelade | brioche bun | Mesclun salad

**Sirloin** | 60 days dry aging | Czech farm | 250g | 830

**Rib Eye** | 200 days fed with grain | Uruguay | 400g | 1.190

**Tenderloin** | Argentina | 200g | 935  
| 2024 gold medal "World steak challenge" |

**Flap Steak** | Argentina | 250g | 695

**Rump Steak** | Argentina | 250g | 445

**Wild boar loin** | Czech farm | 200g | see buckthorn coulis | 553

**Our salsiccia with black truffle** | 200g | 345

**Pork neck steak from Black mottled "Přeštice" pig** | Czech farm | 250g | 462

**Vegan Tenderloin steak** | 200g | 510

## FOR SHARING

**Tomahawk for 2-3 persons** | 1000g | 3.350  
| Czechia | BBQ Sporck sauce  
| 2024 silver medal "World steak challenge" |

**CZECHIA for 3-4 persons** 2.460  
| Sirloin | 250g | boar loin | 400g | pork neck from "Přeštice" pig | 250g |  
| Chimichurri, Cognac with green peppercorns and chipotle sauce

**SOUTH AMERICA for 4 persons** 3.650  
| Rib Eye | 400g | Tenderloin | 200g | Flap steak | 500g |  
| Chimichurri, Cognac with green peppercorns and chipotle sauce

**WAGYU for 3-4 persons** 6.625  
| Rib Eye Australia | 400g | Tenderloin Japan | 200g | Sirloin Japan | 150g |  
| Chimichurri, Cognac with green peppercorns and chipotle sauce

ALL MEALS FROM THE GRILL ARE SERVED WITH BAKED JERUSALEM ARTICHOKES,  
COLORFUL CARROT AND BROCCOLINI. ALL SIDES ARE VEGETARIAN.

## SAUCES

BBQ Sporck | 48

Chipotle | 48

Chimichurri | 48

Cognac with green peppercorns | 65

Red wine sauce with Foie gras | 95

## SIDES

Baked potato | 119  
| with cheddar and sour cream

Potato puré with black truffle | 90

Mashed butternut squash with mandarin | 110

Grilled sourdough bread | 6 pcs | 79

## CHEESES

**Cheese selection from the Krasolesí bio farm for 2 persons** | 150g | 377  
| white mold cheese in ash | aged mountain cheese | white mold aged Gratién |  
| fermented green walnuts | apple-pear chutney | our pumpkin seed crackers

**French cheese selection for 2 persons** | 150g | 377  
| Comté extra vieux | Mont d'or AOP | saint Nectaire AOP |  
| apple-pear chutney | truffle honey | homemade pumpkin seed crackers

**White mold cheese from Krasolesí** | 50g | 145  
| fermented green walnuts | apple-pear chutney | our pumpkin seed crackers

**Comté extra vieux** | 50g | 152  
| truffle honey | apple-pear chutney | our pumpkin seed crackers

**Fermented cashew cheese with truffle** | 100g | 290  
| cauliflower | white radish | our seeds crackers

## DESSERTS

MADE BY OUR PASTRY CHEF KLÁRA ŘEZNÍČKOVÁ

**"Kaiserschmarrn"** 180  
| caramelized quince | blueberry couillis |  
| almonds | vanilla sour cream

**Plum crumble** 180  
| fermented green walnuts cream | oatmeal crumble | cinnamon

**Dark beer cake** 135  
| chocolate sponge | hazelnut cream | reduction of dark beer

**Mango & coconut sphere** 135  
| almond praliné | white chocolate | pineapple

**Coffee-banana cake** 135  
| mascarpone | caramel | chocolate | Kahlúa

**Nougat spread in the jar** 135  
| Baileys | pumpkin seeds in caramel | chocoalte sablé

**Traditional Bohemian "Větrník"** 123  
| yolk cream | caramel whipped cream

•CERVENYJELEN; FB & IG: @CERVENYJELEN; WWW.CERVENYJELEN.CZ.  
NUMBER FOR RESERVATIONS: +420 735 123 647

Ask your waiting staff about allergens. Prices are listed in CZK including VAT.  
Half portions are charged at 75% of the original price.

