



FROM THE GRILL

MAREK FICHTNER'S SEASONS MENU



	Sirloin Wagyu Gunma Japan A4 150g 1.950
	Tenderloin Wagyu Gunma Japan A4 200g 2.970
	Rib Eye Wagyu Australia BMS 6/7 400g 2.770
	Burger Wagyu & foie gras 270g truffle mayonnaise 799 red onion marmelade brioche bun Mesclun salad
	Sirloin Czech farm 250g 60 days dry aging 790
	Rib Eye Uruguay 400g 200 days fed with grain 1.137
	Tenderloin Argentina 200g 918 2022 silver medal "World steak challenge"
	Flap Steak Argentina 250g 668
	Rump Steak Argentina 250g 445
	Beef ribs braised and smoked for 12 hours Ireland 750g 663
	Brisket Australia 150 / 300g 413 / 683 marinated in barbeque sauce, braised and smoked for 12 hours
	Wild boar loin Czech farm 200g sea buckthorn coulis 553
	Wild boar salsiccia with black truffle 200g 345
	Pljeskavica Sporck 250g 332 minced beef and pork smoked aubergine, zucchini, peppers salsa rossa
	Ibérico tenderloin and bacon skewer Spain 200g 498
	Pork loin from Black mottled "Přeštice" pig Czech farm 300g 462
	Fish of the day

ALL MEALS FROM THE GRILL ARE SERVED WITH BAKED GRENAILLE POTATOES, GREEN BEANS, PAK CHOI AND CHERRY DATE TOMATOES. ALL SIDES ARE VEGETARIAN.

MEALS FOR SHARING

SPORCK degustation starter plate for 2 people 438	
Beef tartare with anchovies 100g duck paté 100g onion biscuit red radish sourdough bread with chives grilled bread	
HUBERT degustation starter plate for 2 people 498	
pulled smoked beef with BBQ sauce caramelised onion 100g mini chorizo with garlic 100g homemade beef pastrami 50g chipotle sauce grilled bread	
USDA Prime Cowboy steak for 2-3 persons 1000g 4.078	
USA BBQ Sporck sauce	
Tomahawk for 2-3 persons 1000g 3.050	
Czechia BBQ Sporck sauce	
CZECHIA steak selection for 3-4 persons 2.448	
Sirloin 250g boar loin 400g pork loin from Přeštice pig 300g Chimichurri, Cognac with green peppercorns and chipotle sauce	
SOUTH AMERICA steak selection for 4 persons 3.228	
Rib Eye 400g Tenderloin 200g Flap steak 500g Chimichurri, Cognac with green peppercorns and chipotle sauce	
ON THE BONE steak selection for 5-6 persons 4.997	
USDA Prime Cowboy steak 1000g Beef ribs 750g pork loin from Přeštice pig 300g Chimichurri, BBQ Sporck and chipotle sauce	
WAGYU steak selection pro 3-4 persons 6.625	
Rib Eye Australia 400g Tenderloin Japan 200g Sirloin Japan 150g Chimichurri, Cognac with green peppercorns and chipotle sauce	

SIDES



	Baked potato with cheddar and sour cream 119
	Smoked mashed potatoes with confited garlic 86
	Baby popato salad peas parmesan basil pine nuts 120
	Gratinated oyster mushroom "Strindberg" onion crust 129
	Leave green salad homemade beer dressing semi-dried tomatoes 78
	Grilled sourdough bread 6pcs 79

SAUCES

| BBQ Sporck 33 | Chipotle 38 | Cognac with green peppercorns 65 |
| Chimichurri 48 | Foie gras butter 98 | Creamy sauce with chanterelles 65

#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.

SOUPS

Baked tomato soup smoked buffalo mozzarella 145	
basil oil semi dried tomatoes	
Soup of the day 134	

MAIN COURSE

Cauliflower steak 320	
cauliflower croquette baked peppers and almonds dip broccolini grilled peppers	
Chanterelles & zucchini 390	
carrot pureé vegetable jus sour baby carrot nutty granola	
Confited rabbit thigh 200g 420	
apple cider sauce roasted pointed cabbage polenta dumplings bloom cucumber salad dill dressing sour cream	
Braised veal cheeks 180g & chanterelles 510	
red wine sauce smoked potato pureé silver onions bacon	
Braised deer leg 180g & root vegetable sauce 363	
Karlsbad dumpling cranberries elderberries	

DESSERTS

	Mango & coconut sphere 135
almond praliné white chocolate pineapple	
	Raspberry & pistachios 135
prickly pear matcha ruby chocolate	
	Dark beer cake 135
chocolate sponge hazelnut cream reduction of dark beer	
	Cheesecake 135
vanilla strawberry elderberry	
	Traditional Bohemian "Větrník" 123
yolk cream caramel whipped cream	
	Blackberry & peanuts 135
caramel cookies Gold chocolate	

SNACKS

	Beef tartare 150g yolk gel pickles 346	
	onion anchovies mustard seeds smoked paprika grilled sourdough bread	
	Selection of dry meat from Čejka butcher shop 160g 368	
	pork loin beef tenderloin pork ham beef sausage with green peppercorns pickled vegetable remulade sauce	
	Wild boar salsiccia with black truffle 100g 158	
	sourdough bread mustard	
	Duck paté 100g 189	
	blackberry onion wafer	
	Baked mini chorizo with garlic 100g 158	
	chilli beer bread bun	
	Dry beef Wagyu 45g 550	
	caramelised Nashi our seeds crackers	

	Cheese selection from the Krasolesí bio farm 150g 377
white mold cheese in ash aged mountain cheese white mold aged Graten fermetned green walnuts pickled hop sprouts homemade pumpkin seed crackers	

	European cheese selection 150g 377
French Fourme d'Ambert French Camembert de Normandie Swiss Vacherin Fribourgeois orange marmelade truffle honey homemade pumpkin seed crackers	

	NOmeat soya and beetroot in barbeque sauce 80g 275
caramelized onion grilled bread	

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



Vegan



Vegetarian



Gluten free



Marek Fichtner's recommendation

MAREK FICHTNER
EXECUTIVE CHEF