



STARTERS & SALADS

Vitello Tonnato a lá Chef

Fine slices of veal roast with light tuna sauce, salted capers and blanched champignons Porto Bello

205 Czk

Mozzarella with roasted tomatoes

Mini Mozzarella with rocket leaves perfumed with wine vinegar, balsamic reduction, crispy toasts

And a drop of Tuscany olive oil

135 Czk

Tartar steak

Fine chopped Rump steak with banana shallots, small bundle of field lettuces and fried garlic bread

195 Czk

Caesar salad Cardini

Roman leaves with anchovies, grilled chicken breast, crispy bacon and white bread croutons

165 Czk

Fresh goat cheese

Delicious goat cheese with parsnip purée, crystal pears, marinated Fava beans and young salad leaves

Dipped in honey marinade

195 Czk





SOUPS

Clear bouillon from young rooster

Bouillon with Celestine noodles, a finely chopped vegetable julienne and a drop of old Sherry

65 Czk

Beef Karabáček

Boiled beef with root vegetable, chopped parsley and fresh grated horseradish

105 Czk

PASTA, RISSOTO & TORTILLAS

Orzotto with mountain herbs and fresh buttermilk

Groats "risotto" refined with fresh buttermilk, with mountain herbs and finely grated parmesan cheese

155 Czk

Scarpariello

Penne rigate with San Marzano tomatoes, mozzarella and finely grated sheep's cheese Pecorino Romano

155 Czk

Spaghetti con crema di Broccolo Romanesco e Guanciale

Spaghetti with cream sauce, Romanesco, roasted bacon and freshly grated parmesan cheese

155 Czk

Wheat Tortilla with sheep cheese

Wheat Tortilla with sheep cheese, grilled Mediterranean vegetable, Fava beans and yoghurt dip

170 Czk





STAEKS, SANDWICHES & BURGERS

Crispy Ciabatta with fried chicken strips

Crispy Ciabatta with grilled chicken breast, English bacon, garden tomatoes and basil-garlic mayonnaise

175 Czk

Angus beef burger

Angus beef burger with sautéed onions, tomatoes, ice berg leaves and sweet potatoes French fries

220 Czk

Grilled Rump steak

Grilled Rump steak with Mediterranean vegetable, rosemary tips and Grenaille potatoes baked in hot wood ash

for ladies 100 g / 220 Czk

for gentlemen 200 g / 320 Czk

Duroc pork steak in pepper crust

Duroc pork steak in pepper crust with small bundle field lettuces, green pepper sauce and vegetable chips

for ladies 100 g / 150 Czk

for gentlemen 200 g / 225 Czk

MAIN DISHES

Grilled corn chicken breast

Grilled corn chicken breast with green asparagus, parsley potatoes and yoghurt sauce perfumed with castle herbs

195 Czk

To the crispy roast Barbary duckling breast

Roast Barbary duckling breast with red cinnamon sauerkraut, bread dumplings and fried spring onions

280 Czk





Deer ragout on red wine

Deer ragout on red wine with root vegetable, roasted almonds and potato-oats dumpling

205 Czk

Beef goulash Esterházy

Beef goulash Esterhazy with sautéed bell peppers, glazed spring onions, crème fraiche and crunchy bread

175 Czk

Veal or pork Schnitzel

Veal or pork Schnitzel with herdsman potatoes, garlic chips and roasted lemon

veal 240 Czk

pork 180 Czk

Grilled pork neck

Grilled pork neck with steamed green beans, roasted bacon and mash potatoes

195 Czk

CHILDREN'S DISHES

On butter roasted chicken strips

Small chicken strips roasted on butter with homemade mashed potatoes

110 Czk

Pasta with garden tomatoes

Pasta with fresh tomatoes and grated Gouda cheese

95 Czk

“ Ftipná kaše ”

Sweet mash with cacao and chocolate bonbons

75 Czk





DESSERTS

Poppy Panna Cotta with fresh figs

Poppy Panna Cotta with jalapeño chocolate sauce

110 Czk

Strawberry Eton Mess

Crushed sweet biscuits with strawberries and whipped cream

95 Czk

“ Čápy s mákem ”

Traditional dessert with fried potato gnocchi, plum sauce perfumed with star anise and spoon sour cream

95 Czk

Homemade Apple Strudel with cinnamon ice-cream

Homemade Apple Strudel with cinnamon ice-cream, whipped cream and mint leaves

85 Czk

Selection of perfectly matured international cheeses

Selection of perfectly matured international cheeses with red onion remoulade and stewed Granny Smith apples

285 Czk

Informace o obsažených alergenech vám na vyžádání poskytne obsluha.

Ceny jsou uvedeny včetně platné DPH a jsou platné od 7. 4. 2018.

Maxmilian Lifestyle Resort

Zámek Loučeň, 289 37 Loučeň, T +420 325 585 381, E hotel-maxmilian@zamekloucen.cz

Provozovatel

LOUČEŇ, a.s., Václavské nám. 19, 110 00, Praha 1