



Dlouhá ulice 39

NAŠE MASO

Zač. 2013



e-shop offer



Dry-aged burgers

Pleasant strong beef flavour owing to the time of ageing over fifty days while being hanged. Ideal for burgers, ragout Bolognese, or meatballs.

PACKAGING SIZE 4 PCS (1 PC APPROX. 180 g)

356 Kč / KG



Our Steak Tartare

A 200- gram serving of seasoned meat, for immediate consumption. The packaging contains two pieces of bread for the fried bread and clove of garlic.

A 200g PACKAGING of seasoned meat, bread, garlic.

169 Kč / PACK



Topside / Inside round for steak tartare

Czestr beef, matured in vacuum

Ideal for preparing steak tartare. Both the meat and the mincer need to be well chilled! Then finely mince the meat, add an egg yolk and season to taste.

1 KG PACKAGE

366 Kč / KG

Boneless rib for Czech sauce dishes



Czestr beef, matured in vacuum

Ideal for boiling and braising. Boiled, it is perfect for preparing traditional Czech dishes such as beef in tomato, dill or horseradish sauce. A distinctive flavour, it has moderate marbling and remains succulent when cooked.

1 KG PACKAGE

275 Kč / KG



Stewing



Boiling

Rib-eye



Czestr beef, wet-aged

Ideal for grilling. Can be used for steaks, dense marbling. Grill this cut for the most succulent steak!

300 G PACKAGE WITH 10 % WEIGHT TOLERANCE

275 Kč / KG



Grilling

Striploin



Czestr beef, wet-aged

Ideal for grilling. This cut can also be used for steaks. It has a layer of fat that provides the necessary flavour and succulence. It is ideal for a roastbeef.

250 G PACKAGE WITH 10 % WEIGHT TOLERANCE

219 Kč / KG



Grilling



Roasting

Tenderloin



Czestr beef, wet-aged

Ideal for grilling. The most delicate and most tender cut from the round. Almost no fat. Succulent when medium grilled.

200 G PACKAGE WITH 10 % WEIGHT TOLERANCE

249 Kč / KG



Grilling

Skirt



Czestr beef, dry-aged

Inner muscle of the diaphragm. Its long fibres remain juicy. After cooking the meat we recommend filleting it.

1 KG PACKAGE

129 Kč / KG

 Grilling

Top blade for beef with mushroom sauce



Czestr beef, matured in vacuum

Ideal for boiling and grilling. It is perfect boiled whole, with a mushroom sauce. The meat is very delicate. The collagen inside and the surface fat provide it with a full flavour.

1 KG PACKAGE

395 Kč / KG

 Boiling  Stewing

Rump



Czestr beef, wet-aged

Ideal for grilling. The delicacy of this cut makes it similar to fillet, but it has a fuller flavour. Remains succulent when grilled.

250 G PACKAGE WITH 10 % WEIGHT TOLERANCE

166 Kč / KG

 Grilling

Rump cap for tafelspitz



Czestr beef, wet-aged

Ideal for boiling, spit-roasting and grilling. Perfect for boiling slowly in beef stock with vegetables and marrow bones. A delicate flavour with a higher layer of fat that makes the meat succulent when cooking.

1 KG PACKAGE

615 Kč / KG

 Grilling  Boiling  Spit-roasting

Chuck for roasting with creamy sauce



Czestr beef, matured in vacuum

Ideal for boiling, stewing and pot roasting. Delicious stewed in paprika softened with a cream sauce. This cut is slightly marbled with fat and remains succulent.

1 KG PACKAGE

335 Kč / KG



Stewing



Boiling



Roasting

Shank for goulash



Czestr beef, matured in vacuum

Ideal for slow stewing. Contains collagen, meaning it is best for goulash or ragout. A strong, distinctive flavour.

1 KG PACKAGE

285 Kč / KG



Stewing

Brisket, boneless, ideal for Czech sauce dishes



Czestr beef, matured in vacuum

Ideal for boiling and braising. Boiled, it is perfect for preparing traditional Czech dishes such as beef in tomato, dill or horseradish sauce. A distinctive flavour with a thin layer of fat which keeps the meat succulent and tasty whilst cooking.

1 KG PACKAGE

335 Kč / KG



Boiling



Stewing

Neck fillet



Czestr beef, wet-aged

Ideal for grilling. This is an inner neck muscle, linked to the rib-eye. The meat is lean, fine and juicy, of a rather full-bodied taste.

200 G PACKAGE WITH 10 % WEIGHT TOLERANCE

137 Kč / KG



Grilling



Flap meat

Czestr beef, wet-aged
Ideal for grilling. Slightly marbled flap muscle. Best grilled along the grain. A very juicy piece of meat.

200 G PACKAGE WITH 10 % WEIGHT TOLERANCE

135 Kč / KG

 Grilling



Eyeround for roasting with bacon

Czestr beef, matured in vacuum
Great for roasting. Very lean meat. Delicious prepared as a pot roast with bacon which makes the meat juicier.

1 KG PACKAGE

375 Kč / KG

 Roasting



Flat for rolls

Czestr beef, matured in vacuum
Ideal for baking and spit-roasting. Delicious prepared as a roll filled with ground pork blade, served with roast bacon and boiled eggs.

1 KG PACKAGE

385 Kč / KG

 Roasting  Spit-roasting



Chuck tender for stewing and pot roasting with vegetable

Czestr beef, matured in vacuum
Ideal for stewing or pot roasting. It tastes great roasted in a vegetable base. Cream will make your sauce more delicate. Lean. Lard the meat with bacon before roasting.

1 KG PACKAGE

345 Kč / KG

 Roasting  Stewing



Heel of round for baking with garlic



Czestr beef, matured in vacuum

Ideal for slow stewing, boiling and roasting. It contains collagen, as well as shank, but it's meatier. Ideal for roasting with garlic, perfect for vegetable stew when chopped in cubes. A strong, distinctive taste.

1 KG PACKAGE

295 Kč / KG



Stewing



Boiling



Roasting

Burger



Ideal for burgers and ragout bolognese.

4 PCS PACKAGE (1 PC APROX. 180 G)

277 Kč / KG



Grilling



Stewing

Chop on the bones



Přeštice pork

Ideal for grilling. Perfect for slow grilling until crisp. The meat is delicate, with a higher fat coverage that bastes the meat when grilling, providing it with an unbeatable flavour.

300 G PACKAGE WITH 10 % WEIGHT TOLERANCE

119 Kč / KG



Grilling



Roasting

Pork side with bone - best on the grill



Přeštice pork

Ideal for roasting and grilling. Delicious cut into slices and grilled until crisp.

1 KG PACKAGE

235 Kč / KG



Roasting



Grilling



Pork leg steak

Přeštice pork

Great for schnitzels. Cut in slices, pound lightly and coat in flour, eggs and breadcrumbs. Fry slowly in lard or clarified butter.

1 KG PACKAGE

416 Kč / KG



Frying



Roasting



Pork side steak boneless

Přeštice pork

For those who like meat with more marbling, it is an ideal choice for the grill.

1 KG PACKAGE

275 Kč / KG



Grilling



Pork shoulder steak

Přeštice pork

Excellent part of a steak. It consists of several muscles. This meat remains deliciously juicy after grilling.

1 PC PACKAGE (APPROX. 200 - 500 G)

175 Kč / KG



Grilling



Collar steak for roasting

Přeštice pork

Best roasted slowly with butter, onion, and crushed caraway seeds.

1 KG PACKAGE

412 Kč / KG



Roasting



Frying



Grilling



Shoulder for roasting with garlic

Přeštice pork

Ideal for roasting and stewing. The ideal meat to roast whole with herbs or garlic.

1 KG PACKAGE

325 Kč / KG



Roasting



Stewing



Boneless roast pork

Přeštice pork

Ideal for grilling. Perfect for slow grilling until crisp. The meat is delicate, with a higher fat coverage that bastes the meat when grilling, providing it with an unbeatable flavour.

250 G PACKAGE WITH 10 % WEIGHT TOLERANCE

120 Kč / KG



Grilling



Roasting



Salsiccia of Přeštice pork

Ideal for grilling, without piercing. Can be used to prepare a ragu for pasta. A distinctive, spiced flavour.

500 G PACKAGE (APPROX 6 PCS)

153 Kč / KG



Grilling



Boneless Prague ham

Přeštice pork. Best served in thin slices with creamy horseradish.

250 G PACKAGE (SELL SLICED)

146 Kč / KG



Prague ham with bone

Přeštice pork. Best served in thin slices with creamy horseradish

APPROX. 10 KG PER PIECE

4 350 Kč / KG



Beef ham

Lean meat with a lightly smoked flavour. Ideal with bread and butter.

250 G PACKAGE (SELL SLICED)

146 Kč / KG



Roast meatloaf

Our roast meatloaf made of pork and beef. Tastes delicious cold or heated in the oven.

WEIGHT OF ONE PIECE OF MEATLOAF IS
APPROXIMATELY 1kg

288 Kč / KG



Ham

Tastes best with bread and butter.

200 G PACKAGE

81 Kč / KG



Ham knuckle

It is best to heat it in a steamer. Serve with horseradish sauce or mashed potato.

1 KG PACKAGE

185 Kč / KG



Smoked beef brisket "Pastrami"

Meat with a fine coverage of fat. We recommend cutting into thin slices and serving with fresh horseradish.

250 G PACKAGE (SELL SLICED)

136 Kč / KG



Smoked pork neck

Mildly smoked pork neck from Přeštice black-pied pigs. Taste delicious when served cold, sliced or steamed.

250 G PACKAGE (SELL SLICED)

89 Kč / KG



"Talián" beef sausage

Our "talián" in a beef casing tastes best when steamed and served with freshly grated horseradish and mustard.

500 G PACKAGE (APPROX. 4 PCS)

146 Kč / KG

 Boiling



Debreceen sausage

We recommend steaming them, before serving with fresh bread and mustard.

500 G PACKAGE (APPROX 10 PCS)

145 KČ / KG



Boiling



Beef sausage

We recommend heating it over steam and serving it with bread and mustard.

500 G PACKAGE (APPROX 10 PCS)

168 KČ / KG



Frankfurters in natural casing

We recommend steaming them, before serving with fresh bread and mustard.

500 G PACKAGE (APPROX 10 PCS)

145 KČ / KG



Boiling



Spicy beef sausage

Pleasantly spicy beef sausage. Great for grilling or even served cold.

500 G PACKAGE (APPROX 4 PCS)

146 KČ / KG



Grilling



Přeštice sausage

Ideal for grilling. Made according to an original recipe. Best of all slow grilled without piercing, meaning they remain succulent inside.

500 G PACKAGE (APPROX 4 PCS)

107 Kč / KG



Smoked roast pork

Lean meat with a very delicate flavour. We recommend cutting into thin slices.

250 G PACKAGE (SELL SLICED)

119 Kč / KG



Short sausages

Best roasted on an open fire!

500 G PACKAGE (APPROX 5 PCS)

108 Kč / KG

 Grilling  Spit-roasting



Streaky bacon

Medium fatty. Best of all pan-fried with eggs.

250 G PACKAGE (SELL SLICED)

86 Kč / KG

 Roasting



Pork liver pate

Traditional pate in a thin beef casing. Tastes great with a fresh roll or bread.

200 G PACKAGE

60 Kč / KG



Gothaj salami

Goes best with onion and vinegar on bread with butter or mustard.

200 G PACKAGE (SELL SLICED)

51 Kč / KG



Hungarian salami

"Hungarian salami from Picek" is the only product that is not ours. It is a Hungarian dry salami from pork of the Mangalica breed.

250 G PACKAGE (SELL SLICED)

166 Kč / KG



Speck

Lightly smoked with a delicate flavour. Ideal with roast beef.

250 G PACKAGE (SELL SLICED)

41 Kč / KG

 Roasting



Přeštice rendered lard

Used for under the meat or for pastries. Delicious also as a spread on bread with scallion.

200 G PACKAGE

24 KČ / KG



Whole cumin seeds

An excellent single spice from the Wiberg Company.

PACKAGING 34g

84 KČ / PACK



Our ketchup

Our ketchup is handmade with care at Hradec Delicacies. Made without preservatives, artificial flavourings, gluten and lactose.

PACKAGING SIZE 500ml

128 KČ / PACK



Our roasted pork pieces.

Our roasted pork pieces are slow - roasted pieces of pork.

PACKAGING SIZE 180G

115 KČ / PACK



Our edible candle

Our edible candle is made of beef tallow. Once it's lit and melting, take a piece of fine bread and soak it in the running tallow. Very nice with maldon salt flakes.

145 Kč / PACK



Marjoram

An excellent single spice from the Wiberg Company.

PACKAGING 4g

99 Kč / PACK



Whole cumin seeds

An excellent single spice from the Wiberg Company.

PACKAGING 100g

128 Kč / PACK



Demi-glacé

100 G PACKAGE

158 Kč / PACK



Mustard from Lokál

Delicious mustard served with our dishes

180 G PACKAGE

75 KČ / PACK



Beef stock

Strong beef stock - to make your cooking taste great in minutes

1 L BOTTLE

148 KČ / L



Maldon salt

Flake salt for seasoning steaks and vegetables

100 G PACKAGE

57 KČ / PACK



Coarse sea salt

Suitable for salt grinders or for baking in salt crust

500 G PACKAGE

105 KČ / PACK



Leg of veal for fillets

PACKAGING SIZE 1kg

748 Kč / KG



T-bone young bull

Czestr beef, dry-aged

One of the best parts of steak. It has tender sirloin and juicy low pot roast.

400 G PACKAGES WITH 10 % WEIGHT TOLERANCE

675 Kč / KG

 Grilling



T-bone heifer or bullock

Czestr beef, dry-aged

One of the best parts of steak. It has tender sirloin and juicy low pot roast.

400 G PACKAGES WITH 10 % WEIGHT TOLERANCE

1 053 Kč / KG

 Grilling



Fillet mignon

Czestr beef, wet-aged

Ideal for grilling. Three slices from the top of the fillet. This is the finest and softest part of the fillet. It is almost fat free. Juicy when prepared as a medium.

200 G PACKAGE WITH 10 % WEIGHT TOLERANCE

222 Kč / KG

 Grilling

Prime rib steak from young bull



Czestr beef, dry-aged

Ideal for grilling. Can be used for steaks, dense marbling. Grill this cut for the most succulent steak!

400 G PACKAGE WITH 10 % WEIGHT TOLERANCE

597 Kč / KG

 Grilling

Strip on the bone from young bull



Czestr beef, dry-aged

Ideal for grilling. This cut can also be used for steaks. It has a layer of fat that provides the necessary flavour and succulence.

400 G PACKAGES WITH 10 % WEIGHT TOLERANCE

362 Kč / KG

 Grilling

Hanger steak



Czestr beef, wet-aged

Ideal for grilling. Best grilled along the grain and then cut into slices. The meat is full in flavour, almost spiced, and is very succulent.

200 G PACKAGES WITH 10 % WEIGHT TOLERANCE

135 Kč / KG

 Grilling

Short rib for braising in red wine



Czestr beef, dry-aged

Ideal for roasting and turning on a spit. Delicious prepared as a pot roast with a vegetable base in red wine. Roast the meat on the bone – it has a more distinctive flavour and remains succulent.

1 KG PACKAGE

463 Kč / KG

 Roasting  Spit-roasting



Beef neck

Czestr beef, dry-aged
Ideal for grilling. Its marbling reveals high juiciness.

1 KG PACKAGE

569 Kč / KG

 Grilling



Top blade

Czestr beef, wet-aged
Ideal for grilling. Prepared from the top blade. The meat is delicate, of a full-bodied taste. It stays juicy when grilled.

200 G PACKAGE WITH 10 % WEIGHT TOLERANCE

150 Kč / KG

 Grilling



Flank steak

Czestr beef, wet-aged
Ideal for grilling. Lean flap muscle. Best grilled along the grain and then sliced in stripes. Very full-bodied taste.

200 G PACKAGE WITH 10 % WEIGHT TOLERANCE

129 Kč / KG

 Grilling



Rump

Czestr beef, dry-aged
Suitable for grilling, meat is similar to sirloin. Fine and tender part.

1 KG PACKAGE

170 Kč / KG

 Grilling



Flap for preparing with horseradish or dill sauce

Czestr beef, matured in vacuum

Ideal for boiling. Great for horseradish or dill sauce. Distinctive taste, slightly streaky, stays juicy when boiled.

1 KG PACKAGE

250 Kč / KG



Boiling



Shoulder clod for spit-roasting

Czestr beef, matured in vacuum

Ideal for spit-roasting. It tastes great marinated in herbs and fresh peppers. Best roasted until slightly pink.

1 KG PACKAGE

290 Kč / KG



Spit-roasting



Roasting



Beef shin osso buco

Czestr beef, dry-aged

Suitable for slow cooking on wine or on root vegetables.

1 KG PACKAGE

535 Kč / KG



Boiling



Stewing



Roasting



Rump cap

Czestr beef, dry-aged

Excellent part of steak, meat remains tender and juicy.

1 KG PACKAGE

123 Kč / KG



Grilling



Marrow bones

Boiled marrow tastes best spread on garlic-rubbed fried bread. Suitable also for demi glace.

1 KG PACKAGE

64 Kč / KG



Beef bones for broth

For broth preparation. Add a rib or a flap, root vegetables and wild spices (a mixture of spices such as thyme, juniper, bay-leaf, rosemary and others).

1 KG PACKAGE

41 Kč / KG



Přeštice greaves

We make Přeštice greaves in our kitchen several times a week.

PACKAGING 150 G

40 Kč / KG



Collar steak for grilling

Přeštice pork

Great as a steak or grilled. Grill slowly, let the fat melt into the meat to give it flavour and juice. This will make the juiciest pork steak ever!

250 G PACKAGE WITH 10 % WEIGHT TOLERANCE

412 Kč / KG





Fillet

Přeštice pork

Ideal for grilling. Best grilled whole, as it remains succulent. The meat is tender and delicate.

300 G PACKAGE WITH 10 % WEIGHT TOLERANCE

170 Kč / KG



Grilling



Roasting



Pork side with bone

Přeštice pork

Excellent for slow roasting on onion and garlic with fresh herbs.

1 KG PACKAGE

235 Kč / KG



Roasting



Pork knuckle

Přeštice pork

Ideal for cooking and slow roasting on beer.

1 KG PACKAGE

131 Kč / KG



Boiling



Roasting



Stewing



Smoked dewlap

Přeštice pork. Excellent under eggs or for skewers.

200 G PACKAGE WITH 10 % WEIGHT TOLERANCE

34 Kč / KG



Roasting



Spit-roasting



Salsiccia of "Cestr" beef

Ideal for grilling. Best of all served medium, when it remains succulent.

500 G PACKAGE (APPROX 6 PCS)

198 Kč / KG

 Grilling



Our wagyu beef crackling spread

Our wagyu spread made of finely ground beef cracklings.

PACKAGING SIZE 200 G

105 Kč / PACK



Our pork crackling spread

Our pork crackling spread made of finely ground pork cracklings from Přeštice.

PACKAGING SIZE 200 G

95 Kč / PACK



Our Tučňák

Our spread made of finely ground Prague ham fat.

PACKAGING SIZE 190 G

98 Kč / PACK