



## 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

## 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

## 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

## Chuck roll for steaks

Aged in vacuum - sealed bags for 32 days. It is a flat muscle between the ribs and backbone on one side and the shoulder blade on the other, not too often used for movement, and it is the second most tender part of the neck after chuck fillet. It is thickly marbled, owing to which it has a superb taste. It is suitable for barbecuing and for steaks.



PORTIONED AND PACKED IN 200 G PACKS WITH  
DEVIATION 10%

135 Kč / KG



Grilling

## A mix of meat a bones for soup

Bones and rib from Čestr for a rich flavour bone broth. Add root vegetables and wild spices.



1 KG PACK

220 Kč / KG



Boiling

## Rolled beef

A thick slice of lean Čestr beef from the rear leg pounded with love, filled, rolled up and neatly tied. Ready to roast.



1 PC

89 Kč / PACK



Stewing

## Rib-eye

Čestr 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 with bone from a heifer or bullock

Beef Čestr. Dry-aged for at least 50 days. Suitable for barbecuing as well as for steaks, it is thickly marbled. You can grill it to make perfect steak. Compared to a bull, it is even more succulent!



400 G PACKAGE WITH 10 % WEIGHT TOLERANCE

490 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.



200 G PACKAGE WITH 10 % WEIGHT TOLERANCE

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

## 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

## 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

## 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

436 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

425 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

## Chicken legs from the Rašovice farm

A chicken raised at the Rašovice farm enjoys higher welfare conditions, which you can tell by the taste of its meat. The chicks have enough space to feel comfortable and are allowed to live in a stress-free environment for up to 70 days, so the quality and taste of the meat is completely different compared to the meat of chicks from batteries that are slaughtered already at the age of 35 days.



THE PACK INCLUDES 2 LEGS

108 Kč / KG





## Whole chicken from the Rašovice farm



A chicken raised at the Rašovice farm enjoys higher welfare conditions, which you can tell by the taste of its meat. The chicks have enough space to feel comfortable and are allowed to live in a stress-free environment for up to 70 days, so the quality and taste of the meat is completely different compared to the meat of chicks from batteries that are slaughtered already at the age of 35 days.

1 chicken, weight 1,5kg - 2kg.

364 Kč / KG

## Chicken breasts from the Rašovice farm



A chicken raised at the Rašovice farm enjoys higher welfare conditions, which you can tell by the taste of its meat. The chicks have enough space to feel comfortable and are allowed to live in a stress-free environment for up to 70 days, so the quality and taste of the meat is completely different compared to the meat of chicks from batteries that are slaughtered already at the age of 35 days.

THE PACK INCLUDES 2 BONELESS AND SKINLESS BREASTS

138 Kč / KG

## Leg of veal for schnitzels



Our veal originates from the school farm in Poděbrady. The meat has a low content of fat, it is therefore ideal for kids and for dietary cooking. Perfect for Wiener schnitzels.

PACKAGING SIZE 1kg

748 Kč / KG



Stewing



Roasting



Frying

## 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

## Salsiccia of "Cestr" beef



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

500 G PACKAGE (APPROX 6 PCS)

183 Kč / KG

 Grilling

## Beef ham



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

250 G PACKAGE (SELL SLICED)

146 Kč / KG

## Wine pork sausages



We make our wine sausages in winter months. Perfect for barbecuing or pan-frying.

PACKAGING SIZE 500g

118 Kč / KG

 Roasting  Grilling



## 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

346 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

## Dry aged Turista salami



Three-week aged salami made with meat from Přeštice pigs and Czech Fleckvieh cattle. This great air-dried salami tastes best when it's thinly sliced, it is perfect with wine or beer. It's also great on a buttered bread.

250 G PACK ( SOLD SLICED)

129 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

## Debrecen 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



Boiling

## 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



Boiling



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

## 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)

64 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

## 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

## Whole cumin seeds



An excellent single spice from the Wiberg Company.

PACKAGING 100g

128 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

## Demi-glace



100 G PACKAGE

158 Kč / PACK



### Mustard from Lokál



Delicious mustard served with our dishes

180 G PACKAGE

75 Kč / PACK

### Savoy coconut cookie



Coconut cookies from Café Savoy. Fluffy cookies with a lovely coconut flavour and aroma.

PACK 100 G

55 Kč / PACK

### Maldon salt



Flake salt for seasoning steaks and vegetables

100 G PACKAGE

95 Kč / PACK

### Coarse sea salt



Suitable for salt grinders or for baking in salt crust

500 G PACKAGE

105 Kč / PACK

# NAŠE MASO



## 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

## Pork knuckle

Přeštice pork

Ideal for cooking and slow roasting on beer.



1 KG PACKAGE

157 Kč / KG



Boiling



Roasting



Stewing