



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

Round of thick flank for steaks

Čestr beef aged in vacuum - sealed bags 30 days. Suitable for barbequing. It is the most tender part of this beef section. It is lean and juicy, has fuller taste.



PORTIONED AND PACKED IN 200 G PACKS WITH
DEVIATION 10%

129 Kč / KG



Grilling

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

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

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

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

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

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

Ribeyad with bone from a heifer or bullock

Beef Čestr. Dry-aged for at least 50 days. Perfect for barbecuing as well as for steaks, it is thickly marbled. You can grill it to make perfect steak. Hovězí čestr. Stařeno na sucho minimálně 50 dnů. Hodí se na grilování. Je vhodný na steaky, je hustě mramorovaný tukem. Ugrilujete z něj výborný steak.



600 G PACKAGE WITH 10 % WEIGHT TOLERANCE

813 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

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.



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

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

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

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

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 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

Pork knuckle

Přeštice pork

Ideal for cooking and slow roasting on beer.



1 KG PACKAGE

131 Kč / KG



Boiling



Roasting



Stewing

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

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 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

60 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

60 KČ / KG

Bone - in leg of lamb for braising



Our lamb from the Suffolk breed bred by Mr. Kosař from Nový Knín. We recommend cooking a whole piece with a bone in, fragranced with herbs and garlic. The best matching side is a potato dumpling and spinach.

1 KG PACK

748 KČ / KG

 Roasting

Bone - in lamb shoulder for braising



Our lamb from the Suffolk breed bred by Mr. Kosař from Nový Knín. We recommend cooking a whole piece with a bone in, fragranced with herbs and garlic. The best matching side is a potato dumpling and spinach.

1 KG PACK

598 KČ / KG

 Roasting



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

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 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



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

Marjoram



An excellent single spice from the Wiberg Company.

PACKAGING 4g

99 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



Whole cumin seeds



An excellent single spice from the Wiberg Company.

PACKAGING 100g

128 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

Demi-glace



100 G PACKAGE

158 Kč / PACK

Mustard from Lokál



Delicious mustard served with our dishes

180 G PACKAGE

75 Kč / PACK

Pork lard from the Přeštice black - pied breed



It is used for making a base for meat stews or for baking cakes. It also tastes delicious when spread on bread with baby onions.

200 G PACK

32 Kč / KG

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

Boneless steak rib

Aged in vacuum - sealed bags for 32 days. It is thickly marbled flat muscle of superb taste. Suitable for barbequing and for steaks.



PORTIONED AND PACKED IN 200 G PACKS WITH
DEVIATION 10%

135 KČ / KG

 Grilling