



Dlouhá ulice 39

# NAŠE MASO

Zař. 2013



e-shop offer

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## 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.

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1 KG PACKAGE

275 Kč / KG



Stewing



Boiling

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## 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.

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1 KG PACKAGE

366 Kč / KG

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## 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.

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

169 Kč / PACK



## 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



## 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

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## Skirt



Czestr beef, dry-aged

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

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1 KG PACKAGE

129 Kč / KG

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 Grilling

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## 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.

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1 KG PACKAGE

395 Kč / KG

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 Boiling  Stewing

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## 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.

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250 G PACKAGE WITH 10 % WEIGHT TOLERANCE

166 Kč / KG

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 Grilling

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## 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.

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1 KG PACKAGE

615 Kč / KG

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 Grilling  Boiling  Spit-roasting

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## 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

Czeestr 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



## T-bone young bull

Czeestr 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



## Leg of veal for fillets

PACKAGING SIZE 1kg

748 Kč / KG



## 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.

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400 G PACKAGES WITH 10 % WEIGHT TOLERANCE

1 053 Kč / KG

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 Grilling

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## 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.

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200 G PACKAGE WITH 10 % WEIGHT TOLERANCE

222 Kč / KG

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 Grilling

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## 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!

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400 G PACKAGE WITH 10 % WEIGHT TOLERANCE

597 Kč / KG

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 Grilling

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## 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.

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400 G PACKAGES WITH 10 % WEIGHT TOLERANCE

362 Kč / KG

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 Grilling

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## 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



Boiling



## 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



Boiling