



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

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



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

Topside / Inside round for steak tartare

Čestr 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

T-bone heifer or bullock

Čestr beef, dry-aged

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



600 G PACKAGES WITH 10 % WEIGHT TOLERANCE

1 053 Kč / KG



Grilling

Tenderloin

Čestr 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

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

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

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



Burger

Ideal for burgers and ragout bolognese.



4 PCS PACKAGE (1 PC APROX. 180 G)

277 Kč / KG



Grilling



Stewing