



## 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



Czeestr 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

## 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

## 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

## 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

## 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