



## Strawberry syrup



Syrups are best when thinned with fresh water; you can get thus a delicious natural soft drink. Syrups are free of chemical preservatives.

0,5 L BOTTLE

235 Kč / PACK

## Duck



Pieces of duck packed for travelling

CANNED 190G

215 Kč / PACK

## Cold pressed sunflower oil



It can be used for temperatures of up to 120°C, and, therefore, it is good for both cold and warm meals. It is ideal for stewing, marinating, baking, but also in salads and spreads. Excellent for salads.

0,5 BOTTLE

145 Kč / PACK



## Pork knuckle with truffle oil



Pieces of veal packed for travelling

CANNED 200G

108 Kč / PACK

## Mustard from Lokál 1000 g



Delicious mustard served with our dishes

1000 G PACKAGE

295 Kč / PACK

## Raspberry syrup



Syrups are best when thinned with fresh water; you can get thus a delicious natural soft drink. Syrups are free of chemical preservatives.

0,5 L BOTTLE

235 Kč / PACK

## Tourist sausage



Greatly smelling sausage aged for three weeks tastes best when finely sliced and accompanied with wine or beer.

500 G PACK ( CCA 2 PCS )

123 Kč / KG



## Ham sausage



A fine ham sausage on a butter-spread baguette is the best snack.

250 G PACKAGE (SELL SLICED)

96 Kč / KG

## Veal hamburger



Ideal for burgers, ragout Bolognese or meat balls.

4 PCS PACKAGE (1 PC APROX. 180 G)

392 Kč / KG

## Hunter's sausage



Sausage aged for three weeks, made of meat of Přeštice pigs and Czech spotted cattle. Wonderful dry sausage, tasting best when thinly sliced, ideal with wine and beer. Delicious on butter-spread bread.

250 G PACKAGE (SELL SLICED)

149 Kč / KG

## Forged paring knife



This forged knife manufactured by the German company Dick is a high-quality product. Our butchers use Dick knives for cutting meat.

1 200 Kč / PACK



## 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

385 Kč / KG

## 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

## 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. 185 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)

385 Kč / KG

## 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

## Marinated roast beef from thick flank

Unbound and marinated big tip roast for roast beef intended for cooking. The meat of the big tip roast has strong fibres. When freshly roasted, thinly sliced and served with potatoes and vegetables, it is great for Sunday lunch. When cooled, put it on bread for your Monday snack.



PACKAGE OF ABOUT 1 KG

588 Kč / KG



Roasting

## Marinated tip roast beef

Unbound and marinated small tip roast for roast beef intended for cooking. The meat of the small tip roast is tender and juicy. When freshly roasted, thinly sliced and served with potatoes and vegetables, it is great for Sunday lunch. When cooled, put it on bread for your Monday snack.



PACKAGE OF ABOUT 1 KG

675 Kč / KG



Roasting

## Rendered beef suet



Used for preparing a basis for cooking beef. Or in winter you can also mix it with seeds and feed birds outside.

200 G PACKAGE

24 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.

600 G PACKAGES WITH 10 % WEIGHT TOLERANCE

1 173 KČ / KG

 Grilling

## 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

293 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

837 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

518 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

271 Kč / KG



Grilling

## 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

145 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

181 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

675 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

365 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

## 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

133 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

139 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

## 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)

292 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

122 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

## Front pork knuckle

Přeštice pork

Ideal for cooking and slow roasting in beer. It has a more mature taste, since it contains more collagen. .



PACKAGE OF 1 PORK KNUCKLE OF ABOUT 0.8 KG.  
WE CAN HALVE IT OR SLICE FOR YOU.

57 Kč / KG

## 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

455 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

## 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

157 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)

168 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

108 Kč / KG

## Veal shoulder



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 braising.

PACKAGING SIZE 1 KG

608 Kč / KG



Stewing



Roasting

## 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

## Veal shank



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. Veal shank is suitable for cooking goulash or for braising in the oven.

PACKAGING SIZE 1 KG

515 Kč / KG



Roasting



Stewing



Boiling

## Veal neck for roasting or stewing



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. Veal neck is perfect for slow roasting or stewing.

PACKAGING SIZE 1 KG

515 Kč / KG



Roasting



Stewing



### Boneless Prague ham



Přeštice pork. Best served in thin slices with creamy horseradish.

250 G PACKAGE (SELL SLICED)

149 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)

193 Kč / KG



Grilling

### Beef ham



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

250 G PACKAGE (SELL SLICED)

154 Kč / KG



## 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

384 Kč / KG

## Ham



Tastes best with bread and butter.

200 G PACKAGE

93 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)

149 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)

163 Kč / KG



Boiling

### Debrecen sausage



We recommend steaming them, before serving with fresh bread and mustard.

500 G PACKAGE (APPROX 10 PCS)

155 Kč / KG



Boiling

## Beef sausage

We recommend heating it over steam and serving it with bread and mustard.



500 G PACKAGE (APPROX 10 PCS)

178 Kč / KG



Boiling

## Frankfurters in natural casing

We recommend steaming them, before serving with fresh bread and mustard.



500 G PACKAGE (APPROX 10 PCS)

155 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)

118 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)

113 Kč / KG



Grilling



Spit-roasting

## Streaky bacon



Medium fatty. Best of all pan-fried with eggs.

250 G PACKAGE (SELL SLICED)

89 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)

169 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

### 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

### 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

### Demi-glace



100 G PACKAGE

158 Kč / PACK

### Mustard from Lokál 180g



Delicious mustard served with our dishes

180 G PACKAGE

85 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



## 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

## Sofee and the gang Etiopie 250ml



Get acquainted! This is Sofee, a sophisticated coffee. You can drink it plain or mix it with hot or cold water. Prepare it even with milk or anything you like. It is made from select coffee beans roasted as recommended by our baristas. Ground coffee beans are then macerated and filtrated several times thanks to which the coffee maintains its stable quality. Sofee is unique for its simplicity – you do not need any machines and you can easily take it, for example, when going for a trip.

PACKAGING SIZE 250 ML

228 KČ / PACK

## Sofee and the gang Etiopie 500ml



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PACKAGING SIZE 500 ML

388 KČ / PACK

## Sofee and the gang Brazílie 500ml



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PACKAGING SIZE 500 ML

388 KČ / PACK

## Sofee and the gang Brazílie 250ml



Get acquainted! This is Sofee, a sophisticated coffee. You can drink it plain or mix it with hot or cold water. Prepare it even with milk or anything you like. It is made from select coffee beans roasted as recommended by our baristas. Ground coffee beans are then macerated and filtrated several times thanks to which the coffee maintains its stable quality. Sofee is unique for its simplicity – you do not need any machines and you can easily take it, for example, when going for a trip.

PACKAGING SIZE 250 ML

228 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

## 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





## 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

148 Kč / KG

## Beef stock



Strong beef stock - to make your cooking taste great in minutes

1 L BOTTLE

165 Kč / L