



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