

# 3<sup>RD</sup> DAYS OF GASTRONOMY BY THE EXECUTIVE CHEF OF HOTEL HORIZONT JIŘÍ ŠVESTKA

CAFÉ & RESTAURANT HOTEL HORIZONT  
30.4. - 2.5.2010

DEAR AFICIONADOS OF EXCELLENT CUISINE AND FINE WINE, AT THE TURN OF  
MONTH YOU WILL HAVE AN EXCEPTIONAL OPPORTUNITY TO SAMPLE THE  
SPECIALITIES OF OUR HOTEL'S EXECUTIVE CHEF MR. JIŘÍ ŠVESTKA AND HIS  
COLLEAGUES, ACCOMPANIED BY SELECTED MORAVIAN AND FOREIGN WINES.



## ACCOMPANYING PROGRAMME

### FRIDAY 30<sup>TH</sup> APRIL 2010 FROM 19:00 - TASTING OF MORAVIAN WINES

well-known Moravian viniculture Vinohrad conducted by leading sommeliers  
Mr. Moravčík and Mr. Gertner

complemented with a 5-course menu composed of the gastronomic specialities on offer

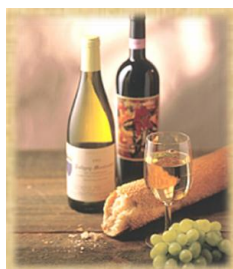
### SATURDAY 1<sup>ST</sup> MAY 2010 FROM 19:00 - TASTING OF NEW WORLD WINES

by Vinicola

complemented with a 5-course menu composed of the gastronomic specialities on offer

PRICE FOR THE TASTING OF WINES AND DEGUSTATION MENU 594 CZK

ADVANCE RESERVATIONS REQUIRED AT +420 777 332 015  
OR VIA E-MAIL AT [fbm@hotelhorizont.cz](mailto:fbm@hotelhorizont.cz).



WE'RE LOOKING FORWARD TO YOU!

## Cold Appetisers

**Grilled Haloumi cheese from Cyprus** served on a bed of cherry-wood smoked salmon with crisp toast, garnished with cherry tomatoes **88 CZK**

**Steak tartare of Angus beef tenderloin** garnished with a quail egg, cherry tomato and fresh herbs and served with white toasted bread **117 CZK**

## Warm appetisers

**Pork brain** blanched in spiced wine, served with scrambled eggs and sautéed morel mushrooms, garnished with tomato chutney **62 CZK**

**Fried prairie oysters** (bull testicles) paired with goose liver pâté marinated in rum and wine, served with caramelised apples and red beet & chilli dip **52 CZK**

## Soups

**Grandma's home-made chicken soup** **45 CZK**

**Cream of brain soup** with sautéed mushrooms and butter-fried croutons **45 CZK**

**Krakonoš potato soup "čočkouka"** **45 CZK**

## Specialties

**Baked fillet of fresh anglerfish** served on celery & leek potatoes, garnished with red beets and chive sauce **280 CZK**

**Confit of spring chicken leg** with prunes and red wine and roasted chicken breast, served with kohlrabi potatoes garnished with fresh herbs and honey bacon **146 CZK**

**Confit of goose leg** in home-made lard, filled with sauerkraut sautéed with wine, cream and raisins and served with special potato puree and goose gravy **146 CZK**

**Slices of veal tenderloin** with a creamy ragout of genuine porcini mushrooms and green asparagus, served with semolina gnocchi and zucchini **282 CZK**

**Lamb chops** marinated with garlic, rosemary and olive oil, grilled, served with fresh spinach and creamy broccoli potatoes **241 CZK**

# DAYS OF GASTRONOMY BY THE EXECUTIVE CHEF



<b>Steaks of deer saddle</b> marinated in wild spices and garlic on a vegetable reduction, served with chateau potatoes and garnished with fried bacon and a mini pear poached in dessert wine	<b>282 CZK</b>
<b>Leg of deer</b> prepared according to M. D. Rettigová's "blue" recipe with cranberries and roasted almonds, served with home-made leavened dumplings just like grandmother made them	<b>184 CZK</b>
<b>Veal jowls braised in wine</b> , served on a bed of spinach and complemented with bacon dumplings garnished with fried onion	<b>164 CZK</b>
<b>Pork kidneys braised with morel mushrooms in spiced wine</b> , served with jasmine rice with spring vegetables	<b>156 CZK</b>
<b>Maccheroni served with Mexican ragout</b> , garnished with flakes of parmesan and fresh herbs – MEATLESS	<b>132 CZK</b>
<b>Krakonoš potato pancakes</b> layered with a mushroom medley and garnished with fresh herbs – MEATLESS	<b>106 CZK</b>

## Cold desserts

<b>Glass turnovers</b> with a mousse of mascarpone, garnished with fresh fruit and maple syrup	<b>56 CZK</b>
<b>Pineapple carpaccio</b> with basil & tequila sorbet	<b>56 CZK</b>

## Warm desserts

<b>Apricot dumplings</b> sprinkled with grated quark cheese and sugar, garnished with amaretto and sour cream	<b>56 CZK</b>
<b>Delicate brûlée with fruits</b> baked under a caramel-meringue crust	<b>56 CZK</b>

## WHITE WINE

- 75 **MÜLLER THURGAU 2008 - VINAŘSTVÍ MÁDL**, Velké Pavlovice sub-region, Velké Bílovice  
this wine has a pale greenish-yellow colour and fruity aroma of green apples. The winy, full-bodied, delicate and fruity palate is highlighted by the variety character of this wine **220 CZK**
- 116 **WELSCHRIESLING 2005 late harvest - MIKROSVÍN**, Mikulov sub-region, Břeží  
this wine was ripening at the foot of Pavlov Hills; pleasant, full-bodied, with a fresh harmonious taste **295 CZK**
- 91 **PINOT BLANC 2005 selection of grapes - REISTEN**, Mikulov sub-region, Mikulov  
**SEMI-SWEET**; intensive fragrance of yellow melon and candied fruit with a honey tone with citrus finish; it changes into a refined taste with a balanced relation between sugar and acidity; the aftertaste is pleasant, strongly spicy and broad **467 CZK**
- 73 **KERNER 2006 selection of grapes - MIKROSVÍN**, Mikulov sub-region, Perná township, Železná track  
Troliner x Rhine Riesling – the variety was bred in Weinsberg, Germany in 1929  
the bouquet of this unusual variety suggests forest honey blended with lemon juice and finishing with the scent of mature and dried fruits - raisins and litchi; the first sip offers a pleasant honey-citrus flavour, and the long **483 CZK**
- 150 **CHARDONNAY CLASSIC - VIÑA CARMEN - CASABLANCA VALLEY, CHILE**  
the wine's bright golden-yellow colour is followed by the fresh aroma of tropical fruit, a touch of grapefruit and peach suggesting the fruity flavour of this Chardonnay, light hints of lime and pineapple are complemented by tones of hazelnut, the overall flavour is beautifully enhanced by the fresh acidity **382 CZK**
- 155 **SAUVIGNON BLANC - GUNN ESTATE - MALBOROUGH - NEW ZEALAND**  
pale in colour with greenish glints, a delightful, striking scent of grass, mint and nettles supported by citrus fruits, the full, rich flavour follows up perfectly on the bouquet, a combination of spiciness and fruitiness **608 CZK**

## RED WINE

- 213 **SYRAH - BIANCHI – SAN RAFAEL, MENDOZA - ARGENTINA**  
wine has a beautiful bright ruby color, intensive aroma of riper fruit, fullness and picking maturity of red and black cherries, black currant, spices, full-bodied, fresh with a long aftertaste  
**0,25 L ..... 80 CZK                      0,50 L ..... 155 CZK                      0,75 L ..... 210 CZK**
- 180 **BLAUFRANKISCH 2006 late harvest - TANZBERG**, Mikulov sub-region, Perná, Věstonsko track  
deep red in colour with glints of purple. The bouquet is striking and very fruity, while the flavour is juicy with tones of cherries and sour cherries and a light hint of chocolate and vanilla. It is a medium-bodied wine with delicate tannins and nicely incorporated acidity **496 CZK**
- 176 **CABERNET SAUVIGNON 2004 barrique, late harvest - ŠLECHTITELSKÁ STANICE VINAŘSKÁ**  
wine from a unique batch, which was maturing in barrique barrels; it is without chemical stabilisers and after merely one filtration; consequently, it has developed splendid variety-specific qualities; also, wine stone may have formed in it and therefore we recommend decanting the wine **524 CZK**
- 191 **PINOT NOIR 2006 selection of grapes, barrique – TETUR WINERY**, Velké Pavlovice sub-region, V. Bílovice  
**SEMI-SWEET**, this seductive composition of red currants, raspberries and strawberries is intensified by the harmonically blended tones of forest fruit, distinctive tannins and refreshing acidity, finished with the elegant velvetiness of genuine chocolate **484 CZK**
- 195 **ST. LAURENT 2007 selection of grapes - KRIST WINERY**, Slovácko sub-region, Milotice, Šidleny track  
a wine of superior colour with reddish-black glints. The bouquet promises juiciness, fruitiness and ample body with tones of overripe blackberries and mulberries. The aftertaste subsides accurately, is elaborate and perfectly tuned  
SILVER MEDAL AT VINAILIES INTERNATIONALES PARIS 2007, CATEGORY WINNER AT VINUM JUVENALE 2007, DIPLOMA FROM THE VALTICE WINE MARKET 2008, INCLUDED IN THE CR WINE SALON 2008 **378 CZK**
- 218 **CHÂTEAU ST. THOMAS - ST. THOMAS WINERY - VALÉE DE LA BEKKA, LEBANON**  
Cuvee of Cabernet Sauvignon - Merlot - Syrah  
this wine matures for 18 months in new casks of French oak, and another 2 years in the bottle, the colour is deep red with purple tones, the bouquet is warm and complex, while the wine is very fruity and balanced, its flavour complemented by rounded tannins and a long bouquet **816 CZK**