



Welcome to the Ryzlink Restaurant.

To a place where you will be accompanied by quality wine, delicious food and magical views at every step. Your experience can begin!

The Fučík family has been engaged in viticulture in Mikulov for generations. Our story begins in 2014, when Petr Fučík bought the old farm and transformed it into the wonderful Fučík Family Winery. Two years later, he added the unique Hotel Ryzlink to it. Head chef of the Ryzlink Restaurant, Paolo Palazzo, continues and develops this family tradition with his creations. Paolo's love for cooking has been with him since he was a child, and he prefers Czech and Italian cuisine. His roots lead him to both.

In our restaurant, we place emphasis on the quality of ingredients, which is why the foundation of each dish are fresh and local ingredients, without added chemicals. In addition, Chef Paolo regularly adjusts his menus according to the current season, so that he can bring you the best of each season. However, all the dishes are united by one constant ingredient of our Chef, and that is his passion for cooking. Still, our menu is not only about food, it is also about the perfect pairing with wines from Vinařství Fučík.

And don't forget, as our chef Paolo says: "life is too short to skip dessert". So definitely treat yourself to a sweet spot for your gastronomic experience.



TAPAS

Selection of local cheeses, cured meats, vegetables and bruschettas
for 1-2 persons 285 CZK

Homemade pickled ermine cheese, fresh bread 165 CZK

Fresh bread with crackling spread, pickled vegetable 135 CZK

Pinot Blanc Diamond 2020

Wine sausage, peach mustard, fresh bread 155 CZK

Pálava Diamond 2021

STARTERS

Beef tartar with shallot, capers, mustard, cornichokes, truffle
mayonnaise, chips 245 CZK

Pinot Gris Diamond 2021

SOUPS



Beef broth with shredded meat, root vegetables, celestine noodles 125 CZK

Welsh riesling exclusive 2020

Tom yum soup, coconut milk, grilled vegetable, sesame rice 125 CZK

Red Traminer virgin Diamond 2022



SALADS

Caesar salad with chicken, garlic croutons, parmesan, 285 CZK
Pinot Gris Diamond 2021

MAINS

Homemade pasta, slices of beef sirloin, white wine, rosemary, chilli, garlic, 335 CZK
cherry tomatoes, parmesan
Welsh Riesling Exclusive 2021

Parmesan risotto with chicken, roasted cherry tomatoes 325 CZK
Gruner Sylvaner Exclusive 2022

Holland schnitzel from veal and pork belly, aged gouda, cream mashed 305 CZK
potatoes, carrot salad
Pinot Blanc diamond 2020



Green Thai curry with tofu and vegetables, sesame jasmine rice 325 CZK
Palava virgin 2022

Porchetta, potato dumpling, creamy spinach with garlic, baking sauce 305 CZK
Zweigeltrebe Classic 2020

Fillet of pikeperch, roasted Grenaille potatoes, beurre blanc sauce, herb 450 CZK
oil, caviar
Riesling virgin 2022

Beef sirloin steak, roasted wild broccoli, gratin potatoes, pepper sauce 595 CZK
with demi glace
Zweigeltrebe Exclusive 2019



DESSERTS

Rum buns with vanilla sauce, forest fruit

175 CZK

Chardonnay Classic 2022

Other desserts – according to the daily offer

from 95
CZK



SOFT DRINKS

| | | | |
|--------------------|---|--------|--------|
| Home made lemonade | Mango & maracuja, raspberry & lime, elderberry & grapefruit, ginger | 0,3 l | 95 CZK |
| Carafe of water | with lemon and fresh mint | 0,75 l | 60 CZK |
| Pepsi | Original / MAX | 0,25 l | 65 Kč |
| Mirinda | orange | 0,25 l | 65 Kč |
| 7UP | lemon | 0,25 l | 65 Kč |
| Schweppes | classic, ginger ale, bitter lemon, pink | 0,25 l | 65 Kč |
| Granini juice | apple, orange, strawberry, grapefruit | 0,20 l | 70 Kč |
| Lipton Ice Tea | Peach, lemon | 0,25 l | 65 Kč |
| Draft lemonade | according to the daily offer | 0,5 l | 55 Kč |
| Mattoni | Sparkling, semi-sparkling water | 0,33 l | 55 Kč |
| Aquilla | Still water | 0,33 l | 55 Kč |

BEER

| | | | |
|----------------------|------------------|--------|-------|
| Pilsner Urquell | draft beer | 0,5 l | 68 Kč |
| Pilsner Urquell | draft beer | 0,3 l | 58 Kč |
| Birell pomelo & grep | non-alcohol beer | 0,5 l | 55 Kč |
| Birell pomelo & grep | non-alcohol beer | 0,3 l | 45 Kč |
| Birell light | non-alcohol beer | 0,33 l | 45 Kč |



HOT DRINKS

| | | |
|--------------------|------|-------|
| Espresso | 8 g | 65 Kč |
| Espresso Macchiato | 8 g | 65 Kč |
| Double espresso | 16 g | 95 Kč |
| Cappuccino | 8 g | 85 Kč |
| Caffé Latté | 8 g | 90 Kč |
| Espresso Ryzlink | 16 g | 95 Kč |

Cocktails

| | | | |
|-------------------|--|--------|--------|
| Hugo Spirit | Frizzante, soda, elderberry syrup, Vínovice silver, mint, mine | 0,25 l | 155 Kč |
| Aperol Frizz | Frizzante, Aperol, soda, orange | 0,2 l | 145 Kč |
| Maliny na ledu | Frizzante rosé, raspberry syrup, soda, raspberries, mint | 0,2 l | 155 Kč |
| Levandule na ledu | Frizzante rosé, lavender syrup, Vínovice silver, lavender | 0,2 l | 155 Kč |
| Crosspresso | Crodino original, espresso, orange, rosemary | 0,15 l | 125 Kč |
| Espresso Tonic | Tonic, espresso, grapefruit, rosemary | 0,15 l | 125 Kč |



HOTEL RYZLINK

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Price are in CZK, including VAT
We accept payment in CZK
Prices are valid from 20. 03. 2024
