



## WITH A LOVE FOR FOOD AND WINE

Welcome to Ryzlink Restaurant. In the heart of South Moravia, in a place where quality wine, delicious food, and magical views will accompany you at every turn. Your experience can begin! The Fučík family has been dedicated to winemaking in Mikulov for generations. Our story began in 2014 when Petr Fučík purchased an old farmstead and transformed it into the beautiful family-run Vinařství Fučík (Fučík Winery). Two years later, he added the Hotel Ryzlink winery hotel. And it is precisely wine that accompanies you at every step in our hotel and restaurant. Savor a delicious menu paired with unique wines from our winery and discover the perfection of this combination.

## FOCUSING ON QUALITY AND LOCAL INGREDIENTS

In our restaurant, we emphasize the quality and locality of our ingredients. Therefore, the foundation of every dish is fresh produce without added chemicals.

Taste cheeses from the Kroupa Cheese Dairy in Dolní Dunajovice, meat products from the Hakalík Family Butchery in Lanžhot, or our homemade jams. We have a herb and vegetable garden where we lovingly grow our own herbs, tomatoes, and zucchini for you.

Our excellent culinary team, led by head chef Kamila Král, drives forward a passion for gastronomy and creativity. The menu we present to you combines modern gastronomic techniques with traditional recipes. Taste it and see for yourself!

And don't forget, life is too short to skip dessert. 😊



## TAPAS

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Variety of local cheeses and meat cuts, bruschettas ( for 1 – 2 people) 285 CZK



Grilled camembert, grape chutney, fresh bread 165 CZK



Wine sausage, peach – dijon mustard, fresh bread 165 CZK

*Pálava Virgin diamond 2022, dry*

## STARTERS

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Salmon carpaccio, Nori seaweed, lemon gel, dill dressing 225 CZK

*Cuvée ON diamond 2022, dry*



Beef sirloin tartare (shallot, capers, mustard, cornichones), truffle mayonaisse,  
toasted bread with olive oil 255 CZK

*Pinot Gris diamond 2021, dry*

## SOUPS

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Beef broth, livery dumpling, root vegetable, fried noodles 125 CZK

*Welsh Riesling classic 2023, dry*



Young pea creamy soup, tarragon oil, pea pods fried in tempura 125 CZK

*Welsh Riesling exclusive 2022, semi-dry*

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## SALADS

Caesar salad with grilled chicken steak, croutons, parmesan

*Pinot Gris diamond 2021, dry*

295 CZK

Leaf salad with grilled shrimps, pink grapefruit, mango, pineapple vinaigrette

*Pálava classic 2024, polosladké*

285 CZK

## MAIN COURSES

Homemade pasta, slices of beef sirloin, white wine, rosemary, thyme, chilli, garlic, cherry tomatoes, parmesan

345 CZK

*Welsh Riesling exclusive 2023, dry*

Chicken Supreme steak, roasted red pepper espuma, smoked pepper oil, polenta dumplings

325 CZK

*Chardonnay diamond 2022, dry*



Spinach gnocchi, confit garlic sauce, baby spinach, pine nuts

285 CZK

*Pinot Blanc exclusive 2022, dry*



Asparagus risotto, rhubarb, grilled goat cheese, walnut crumble

310 CZK

*Pálava classic 2023, dry*



Dutch schnitzel made of veal sirloin, pork belly and aged gouda, creamy potato purée, carrot salad

320 CZK

*Pinot Blanc classic 2023, dry*

Marinated pork belly sous-vide, sweet potato croquette, black garlic mayonnaise, radish

335 CZK

*Pálava exclusive 2021, dry*

Sliced beef Flank steak, sauce with green peppercorns and our silver Wine spirit, roasted Grenaille potatoes, herbal butter

395 CZK

*Frankovka exclusive 2023, dry*

Trout fillet, saffron beurre blanc sauce made of our Welsh Riesling, Beluga lentils, roasted green celery, caviar

345 CZK

*Welsh Riesling classic 2023, dry*



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## DESSERTS

Rum buns with vanilla cream sauce, forrest fruits	155 CZK
<i>Chardonnay classic 2022, semi-sweet</i>	
Elderberry panna cotta, rhubarb, hibiscus gel, pink peppercorns	135 CZK
<i>Red Traminer exclusive 2022, semi-sweet</i>	
Desserts by daily offer	From 95 CZK

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## WINE NIBBLES

Pickled olives	95 CZK
Homemade crunchy sticks	95 CZK
Freshly fried potato crisps, variety of dips	145 CZK

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## NEALKO

Homemade lemonade	Raspberry and lime/ elderberry with grapefruit/ black currant/ sea-buckthorn and gooseberry/ dragonfruit	0,3 l	95 CZK
Sparkling tap water	Without / with mint and fruits	1 l	67 CZK / 87 CZK
Still tap water	Without / with mint and fruits	1 l	67 CZK / 87 CZK
Pepsi	Original / MAX	0,25 l	65 CZK
Mirinda	Orange	0,25 l	65 CZK
7UP	Lemon & lime	0,25 l	65 CZK
Schweppes	Classic, ginger ale, bitter lemon	0,25 l	65 CZK
Raspberry lemonade	Tap	0,5 l	57 CZK
		0,3 l	47 CZK
Lipton Ice Tea	Peach / Green with lemon	0,25 l	70 CZK
Granini juice	Apple / Orange / Black currant/ Strawberry	0,20 l	70 CZK
Mattoni	Sparkling	0,33 l	57 CZK
Aquilla	Still	0,33 l	57 CZK
Crodino	Non – alcoholic aperitif	0,1l	55 CZK

## BEER

Pilsner Urquell	Tap	0,5 l	69 CZK
Pilsner Urquell	Tap	0,3 l	59 CZK
Birell pomelo & grep	Tap	0,5 l	57 CZK
Birell pomelo & grep	Tap	0,3 l	47 CZK
Birell non – alcoholic beer	bottle	0,33l	47 CZK



## HOT DRINKS

Espresso / Lungo		8 g	65 CZK
Espresso Macchiato		8 g	65 CZK
Double espresso		16 g	95 CZK
Cappuccino		8 g	85 CZK
Caffé Latté		8 g	90 CZK
Espresso Ryzlink	Double espresso prepared in naked portafilter	16 g	95 CZK
BIO tea - Mint		0,2 l	85 CZK
BIO tea – Lemon balm		0,2 l	85 CZK
Ginger tea		0,2 l	85 CZK
Loose leaf tea		0,2 l	80 CZK
Hot pineapple juice with ginger and fresh mint		0,2 l	130 CZK
Aerocano	Foamy iced double espresso	0,15 l	95 CZK

## MIXED DRINKS

Hugo Spirit	Frizzante, soda, elderberry syrup, wine spirit, mint, lime	Silver	0,25 l	155 CZK
Aperol Frizz	Frizzante, Aperol, soda, orange		0,2 l	145 CZK
Espresso Tonic	Tonic, espresso, grapefruit, rosemary		0,15 l	125 CZK



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## **HOTEL RYZLINK**

Zlámaloa street 1809/2, Mikulov, 692 01  
Designed manager: David Lazarov DiS.  
Phone: +420 770 135 094

Vinařství Fučík s.r.o.  
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DIČ: CZ01568060

VAT included.  
We accept CZK only.  
Pricelist is valid since 1st April 2025.

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