



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

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

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

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



SALADS

Caesar salad with grilled chicken steak, croutons, parmesan	<i>Pinot Gris diamond 2021, dry</i>	295 CZK
Leaf salad with grilled shrimps, pink grapefruit, mango, pineapple vinaigrette	<i>Pálava classic 2024, polosladké</i>	285 CZK

MAIN COURSES

Homemade pasta, slices of beef sirloin, white wine, rosemary, thyme, chilli, garlic, cherry tomatoes, parmesan	<i>Welsh Riesling exclusive 2023, dry</i>	345 CZK
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Chicken Supreme steak, roasted red pepper espuma, smoked pepper oil, polenta dumplings	<i>Cuvée Filiberky rosé classic 2022, semi-sweet</i>	325 CZK
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Spinach gnocchi, confit garlic sauce, baby spinach, pine nuts	<i>Pinot Blanc exclusive 2022, dry</i>	285 CZK
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Asparagus risotto, rhubarb, grilled goat cheese, walnut crumble	<i>Pálava classic 2023, dry</i>	310 CZK
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Dutch schnitzel made of veal sirloin, pork belly and aged gouda, creamy potato purée, carrot salad	<i>Pinot Blanc classic 2023, dry</i>	320 CZK
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Marinated pork belly sous-vide, sweet potato croquette, black garlic mayonnaise, radish	<i>Pálava exclusive 2021, dry</i>	335 CZK
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Sliced beef Flank steak, sauce with green peppercorns and our silver Wine spirit, roasted Grenaille potatoes, herbal butter	<i>Frankovka exclusive 2023, dry</i>	395 CZK
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Trout fillet, saffron beurre blanc sauce made of our Welsh Riesling, Beluga lentils, roasted green celery, caviar	<i>Cuvée ONA diamond 2022, dry</i>	345 CZK
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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

WINE NIBBLES

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



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, Silver wine spirit, mint, lime	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



HOTEL RYZLINK

Zlámalova street 1809/2, Mikulov, 692 01
Designed manager: David Lazarov DiS.
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Vinařství Fučík s.r.o.
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DIČ: CZ01568060

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