



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
Pálava 2023, Classic, dry

Bread with pork cracklings spread, pickles, parsley 95 CZK
Welsh Riesling – Mariansky kopec 2024, Exclusive, dry



Wine sausage, peach – dijon mustard, fresh bread 165 CZK
Pálava Virgin 2022, Diamond, dry

STARTERS



Mushroom parfait, onion butter, fermented shallots, bread 215 CZK
Chardonnay 2022, Diamond, dry



Beef sirloin tartare (shallot, capers, mustard, cornichones), truffle
mayonnaise, toasted bread with olive oil 255 CZK
Pinot Gris 2021, Diamond, dry

SOUPS

Beef broth, livery dumpling, root vegetable, fried noodles 125 CZK
Welsh Riesling 2024, Classic, dry



Creamy garlic soup with black garlic and crispy bread chips 125 CZK
Traminer Virgin 2022, Diamond, semi-dry



SALADS

Caesar salad with grilled chicken steak, croutons, parmesan 285 CZK
Cuvée Filiberky 2024, Classic, semi-dry



Gratinated goat cheese, mix of leaf salads, beetroot, pomegranate, kumquat, nuts, citrus vinaigrette 285 CZK
Green Sylvaner 2023, Classic, dry

MAIN COURSES

Homemade pasta, chanterrels, pancetta, garlic, white wine, parmesan 310 CZK
Welsh Riesling 2024, Classic, dry

Chicken Supreme steak, black rice, rosehip sauce, pumpkin crisp 330 CZK
Pinot blanc 2023, Exclusive dry

Grilled duck breast sous-vide, pumpkin purée with ginger, pumpkin gnocchi, pumpkin crisp, duck jus 345 CZK
Zweigeltrebe rosé 2024, Classic, dry



Pumpkin lasagne, vegetable ragout, tomatoes and herbs 325 CZK
Blaufrankish 2023, Exclusive, dry



Dutch schnitzel made of veal sirloin, pork belly and aged gouda, creamy potato purée, carrot salad 335 CZK
Riesling 2023, Exclusive, dry

Roastbeef á la beef sirloin in vegetable creamy sauce - „Svíčková“ 345 CZK
Chardonnay diamond 2022, dry

Filet mignon, potato pavé, demi-glace sauce with green peppercorns and silver wine spirit 495 CZK
Zweigeltrebe 2021, Classic, dry



DESSERTS



Rum buns with vanilla cream sauce, forrest fruits

155 CZK

Chardonnay 2022, Classic, semi-sweet

Autumn meringue with nuts and gingerbread, vanilla ice cream, flambéed
grapes, salted caramel

155 CZK

Pinot gris 2023, Classic, semi-sweet

Desserts by daily offer

From 95 CZK

WINE NIBBLES

Pickled olives

95 CZK

Freshly fried potato crisps, variety of dips

125 CZK



SOFT DRINKS

| | | | |
|---------------------|--|--------|-------------|
| Our grape juice | Made of matured grapes from our vineyards | 0,33 l | 75 CZK |
| Homemade lemonade | Elderberry & grapefruit / ginger & honey / sea-buckthorn | 0,3 l | 95 CZK |
| Sparkling tap water | Without / with mint and fruits | 1 l | 70 / 95 CZK |
| Still tap water | Without / with mint and fruits | 1 l | 70 / 95 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 | 60 CZK |
| | | 0,3 l | 50 CZK |
| Lipton Ice Tea | Peach / Green with lemon | 0,25 l | 65 CZK |
| Granini juice | Apple / Orange / Black currant/ Strawberry | 0,20 l | 70 CZK |
| Mattoni | Sparkling | 0,33 l | 60 CZK |
| Aquilla | Still | 0,33 l | 60 CZK |
| Crodino | Non – alcoholic aperitif | 0,1l | 55 CZK |

BEER

| | | | |
|-----------------------------|--------|-------|--------|
| Pilsner Urquell | Tap | 0,5 l | 70 CZK |
| Pilsner Urquell | Tap | 0,3 l | 60 CZK |
| Brewer's selection | Tap | 0,4 l | 67 CZK |
| Birell pomelo & grep | Tap | 0,5 l | 60 CZK |
| Birell pomelo & grep | Tap | 0,3 l | 50 CZK |
| Birell non – alcoholic beer | bottle | 0,33l | 50 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 | Double espresso prepared in naked portafilter | 8 g | 90 CZK |
| Espresso Ryzlink | | 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 |
| Caramel cappuccinno | Cappuccino, caramel syrup, caramel whipped cream | 8 g | 95 CZK |

MIXED DRINKS

| | | | |
|---------------------|--|--------|---------|
| Hot Aperol | Aperol, white wine, orange juice | 0,25 l | 135 CZK |
| Ryzlink's Punch | Homemade punch, gin, spices, dried orange and apple | 0,25 l | 145 CZK |
| Hot plum | Plum purée, hot water, fortified Frankovka, vanilla syrup | 0,25 l | 145 CZK |
| Non-alcoholic punch | Homemade non-alcoholic punch, spices, dried orange and apple | 0,25 l | 125 CZK |



HOTEL RYZLINK

Zlámalova 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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IČ: 01568060
DIČ: CZ01568060

VAT included.
We accept CZK only.
Pricelist is valid since October 15th of 2025..
