



## The Restaurant U Sv. Huberta *The smell of wooden cottage*

The restaurant U Sv. Huberta is situated in the heart of the open air museum Betlém in the historical centre of Hlinsko. In the midst of timbered houses you can scent old times as well as local specialities of Restaurant U Sv. Huberta. Local delicious dishes can be washed down by famous Hlinsko beer. The restaurant offers 60 seats in the stylish milieu, including non-smoking lounge bar, 100 seats in the outdoor restaurant garden and 25 seats upstairs in the "under-the-roof" club. The restaurant holds weddings, business meetings and country music nights both inside and outside the restaurant.

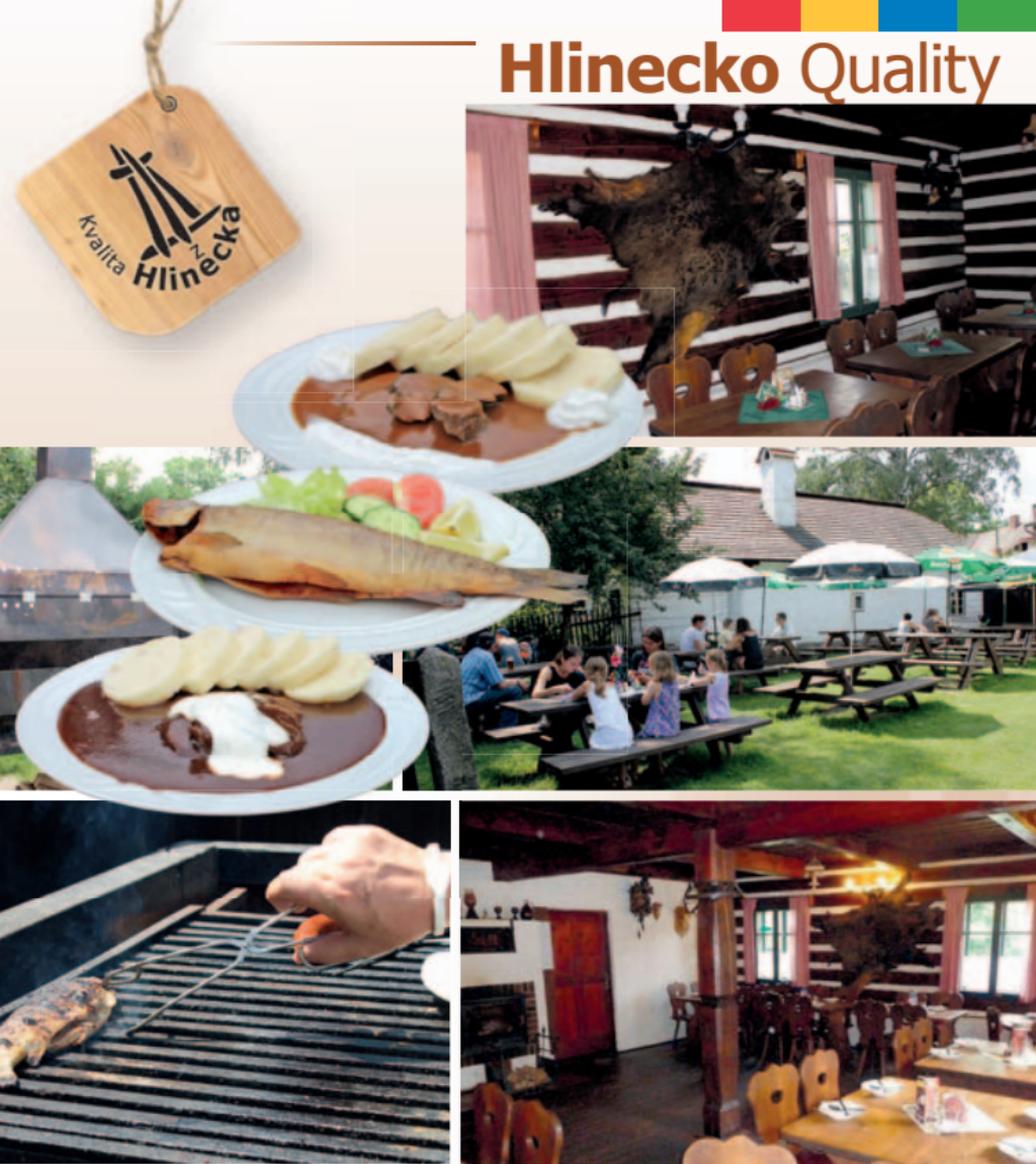
The menu includes Czech cuisine, game, fresh fish and poultry. At weekends the restaurant holds game feasts, pig-slaughter feasts, fish and potato feasts or Italian cuisine days. On prior notice the restaurant will prepare on-fire-roasted piglet, turkeys, chickens, fish or steaks.

**The certificate "Hlinecko Quality" has been awarded to the catering facility U Sv. Huberta with the following regional dishes made according to traditional recipes:**

- Wildboar steaks in rosehip sauce
- Roe steak in plum sauce
- Smoked trout marinated in herbs



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**Wildboar steak with rosehip sauce** is a renowned speciality at the Restaurant U sv. Huberta, which is included in the permanent menu. Hand plucked rosehips come from the surrounding region and give irreplaceable taste and smell to the sauce.

**Venison in plum sauce** is a dish prepared since the days of our grandmothers. The sauce is prepared from wine, fried plums and jam thickened with gingerbread. Plums come from our region and plum jam is made by the chef. Thus the dish is scented with strong flavor of plums and wine.

Both recipes are typical for the region and they come from the turn of the 19th and 20th centuries.

**Smoked trout marinated in herbs** is gently smoked at 45°C directly at the Restaurant U sv. Huberta. Trout is set for a few days into special spice mixture, which gives food its distinctive aroma and flavor. Trout comes from a local supplier.