



Chateau Herálec

Red velvet, silver wind

A poor potato region called Vysočina.
This is what our hilly piece of land is often called. Whenever I hear this description, and believe me, it is very often, I take the liberty of contradicting myself.
I have lived here for several years, and I know all the raw materials from the fields or farms well and I understand them as a great wealth.
We want to bring the richness of our "poor" region to your plate in the best possible way.
Now in our autumn menu you can taste almost everything that we have grown, raised, harvested, dried, pickled and stored in the Vysočina region during the year. I try to serve all these ingredients in the highest quality so that they are pleasant to your eyes and mouth and your visit in our restaurant Honoria becomes unforgettable.
I would recommend tasting everything on our autumn menu. 😊
However, if I had to highlight some of the dishes, I would definitely not miss the potato ravioli filled with duck meat, as well as the delicious garlic cream soup flavored with Gruyère cheese.
The autumn undoubtedly includes venison, and we have plenty of it in our region. My recommendation for the main course must be roe deer loin with potato fondant and black root.
Any room left for dessert?
Make sure to try our white and dark chocolate mousse.

WE WISH YOU A BEAUTIFUL AUTUMN AND BON APPETIT!

Michael Zapalač
Head Chef of Chateau Herálec

* Allergens contained in the individual dishes are listed at the end of the menu



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Degustation Menu of the Trčka Lord from Lípa

Cold appetizer

Roast beef, pickled mushrooms, horseradish crème fraîche, mustard mayonnaise, pickled cucumbers, bread crumble
(*Champagne Pierre Courtois, brut*)

Soup

Garlic cream soup, potatoes, bread croutons, Prosciutto crudo, Gruyère
(*Bourgogne Tonnerre 2022, Domaine Charly Nicolle*)

Salad

Beetroot variation, pear, apple, goat cheese croquette, walnut, balsamic gel
(*Grüner Veltliner „Strass Aturo“ 2022, Winery Waldshütz*)

Hot appetizer

Potato ravioli, duck meat, cabbage, bacon, pork greaves, cumin demi-glace
(*Pinot Noir 2022, Winery Václav*)

Main course

Roe deer loin, nut crust, potato fondant, black root, cauliflower, wild garlic oil, wine sauce
(*La Malisonne Rouge 2020, Château Guilhem Tournier*)

Dessert

Pear cake, vanilla cream, raisin puree, crème fraîche, meringue, vanilla crumble, pumpkin ice-cream
(*Carmes de Rieussec 2015, Domaines Barons de Rothschild*)

1.590,- CZK without wines

2.490,- CZK with wines

The price corresponds to one-third portions.

Our Degustation Menu of the Trčka Lord from Lípa must be ordered until 19:30.