



Chateau **Herálec**

Red velvet, silver wind

The story of most of the ingredients and raw materials we use in our dishes begins long before they reach our cuisine. It begins on farms, in fish ponds, and with the people who understand their craft and devote their time, care, and respect to it.

Our cuisine is not solely based on the efforts of our team. Above all, it is the result of collaboration with exceptional producers who share the same vision of quality, integrity, and the origin of ingredients. The chicken meat comes from the Němec Family Farm in Netín, we source game from Mr. Šmidrkal in the Pardubice Region, fish comes from Pohořelice, we purchase dairy products from nearby Úhořilka, and we travel for pork meat to Sasov.

We believe that true gastronomy begins with respect for the ingredients and the people behind them. Our mission is to thoughtfully develop their work and let the most essential elements shine through on the plate—the pure flavours, seasonality, and character of each ingredient.

Thank you for being a member of this story.

BON APPETITE!

David Beran

Head Chef at the Honoria Restaurant

* The allergens contained in each dish are listed at the end of the menu



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Tasting Menu of the Trčkas of Lípa

Cold appetizer

Marinated trout, strawberry, cucumber,
raspberry vinegar, basil oil, garlic croutons
(Champagne Pierre Courtois, brut)

Soup

Cold cucumber soup, kephir, ricotta, radish
(Sauvignon Blanc BERGWEIN 2024, Gross Winery)

Salad

Tomato terrine, cherry tomatoes, goat cheese,
buttermilk, balsamic gel
(Pinot Blanc 2025, Václav Winery)

Warm appetizer

Potato ravioli, pork, spinach,
bacon fat, cracklings, cumin demi-glace
(Pinot Noir 2023, Krásná hora Winery)

Main course

Deer loin, potato fondant, hispi cabbage, rosehip jam,
sour cream, crumble, juniper sauce
(Château Boutisse 2012, Saint-Émilion Grand Cru)

Dessert

White chocolate mousse, blueberries, poppy ice cream
(Carmes de Rieussec 2015, Domaines Barons de Rothschild)

CZK 1.590 without wine

CZK 2.490 with wine

The price is based on one-third portions

** our tasting menu of Earls of Trčka of Lípa is served no later than 7:30 p.m.*

** for groups of 5 or more guests, a 10% service charge is automatically added to the total bill, this amount is entirely intended for our staff*