



Chateau Herálec

Red velvet, silver wind

The day when I and my colleagues started planning the new spring menu, I was scratching snow off the car in the morning and in the afternoon, I felt that I could go sunbathe. 😊

This is why we choose to bring you VARIETY with this year's menu, like we experienced on this day!

Even in this year's menu, you can meet several ingredients that are an inherent part of spring.

They are, for example, morels, asparagus, or wild garlic.

Of course, we didn't forget the tradition dishes this time either,

which are, so to speak, at home here in the Czech Republic.

From our domestic cuisine, you can look forward to rabbit terrine with pickled vegetables, to a classic Czech "kulajda" with lots of dill and a poached egg.

I would also like to recommend the paprika chicken with spring stuffing, which I hope will be at least as good as my grandma's.

If you still have room for something sweet after all that, I wouldn't miss our brand-new dessert, which is a classic French toast with homemade ice cream.

Of course, with our own spin on it!

WE WISH YOU A BEAUTIFUL SPRING SEASON & BON APETIT

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

Marinated trout, mustard, spelt, bread, asparagus, carrots, peas, cottage cheese, yolk foam, dill oil
(*Champagne Pierre Courtois, brut*)

Soup

White asparagus soup, potatoes, asparagus, quail egg, garlic croutons, parmesan
(*Sauvignon Blanc 2021, Winery Smrčka*)

Salad

Beetroot variation, pear, apple, goat cheese croquette, walnut, balsamic gel
(*Chablis 2022 "Prestige", Domaine Chevallier*)

Hot appetizer

Potato ravioli, duck meat, cabbage, bacon, pork greaves, cumin demi-glace
(*Pinot Noir 2021, Winery Marko Kristančič*)

Main course

Roe deer loin, hazelnut, black root, truffle purée, black truffle, crème fraîche, lovage oil, wine sauce
(*Cuvée Tradition Rouge 2021, Domaine Lefran-Veyrolles*)

Dessert

French toast, salted caramel, raisin purée, meringue, crème fraîche, sea buckthorn gel, pecan ice cream, fresh fruit
(*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.