



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 homemade suckling pig ham with poached egg and asparagus, and also one of our staples – the classic Czech “kulajda” with lots of dill and fresh champignon.

I would also like to recommend the veal tenderloin with almonds, which is infused from start to finish with the aroma of black truffles.

If you still have room for something sweet after all that, I wouldn't miss our brand-new dessert, which is a refreshing lemon cake served with thyme ice cream.

An unbelievably good combination!

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

Roast veal, marinated tuna, tuna foam, pine nuts,
bread crumble, capers
(Champagne Pierre Courtois, brut)

Soup

Creamy leek soup, leek, potatoes, quail egg,
wild garlic oil, garlic croutons
(Pinot Blanc 2023, Winery Johannis)

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 2023, Winery Václav)

Main course

Deer loin, nut crust, potato fondant, black root, cauliflower,
wild garlic oil, wine sauce
(Château Boutisse 2012, Saint-Émilion Grand Cru)

Dessert

Lemon cake, fresh fruit, crumble, orange gel, crème fraîche,
meringue, lime-thyme 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.