



Chateau Herálec

Red velvet, silver wind

„Spring is wonderful, but summer is just so much better!“

The whole year we look forward to the summer season, we have already been thinking about for a couple months, what new things we could add to our Honoria restaurant. Summer is the only season of the year, where a chef can cook from truly the freshest and most aromatic produce.

Just from a short walk in the garden, field or the park, you can find a variety of herbs and produce, that can elevate an ordinary starter into an extraordinary experience. This exact feeling and thought, I am trying to convey into the plate, that leaves our kitchen.

From our summer menu, every dish is truly delicious.

But if I would have to select a few of the dishes we have to offer, I would recommend the marinated trout with tomato salsa and guacamole.

For this summer season, we have decided to bring back into the menu lamb meat. On one plate, you will be able to taste two of its preparations – braised lamb leg and my favorite lamb patty.

Do you still have room for dessert?

Probably no fruit belongs more into the summer season, than apricots. Refresh yourself with our apricot tartlet with a lavender ice cream.

Have a wonderful summer and enjoy your meal!

Michael Zapalač
Head Chef of Chateau Herálec

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



Chateau Herálec

Red velvet, silver wind

Degustation Menu of the Trčka Lord from Lípa

Cold appetizer

Marinated trout, sesame, tomato salsa, guacamole, cucumber,
bell pepper, lemon, bread chips
(Champagne Pierre Courtois, brut)

Soup

Creamy roasted red pepper soup, tomato, bell pepper,
Balkan cheese, croutons, basil
(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

Blueberry cake, berries, blueberry gel, lemon curd,
cocoa crumble, meringue, mint foam
(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.