



Chateau Herálec

Red velvet, silver wind

Every now and then a few flakes of snow fall outside the window in the park, winter has prepared a magical time for us again and we will try to enchant you with our menu.

On the surrounding fields and farms it has been worked hard all the year.

We are proud to say that most of our dishes are made from these local products.

We have not been idle either and we grow our potatoes, which are at home here in the Vysočina region, in the highest quality right here in Herálec, in our castle field behind Špejchar.

The potato harvest was abundant this year, so we will be able to serve them in several different ways throughout the winter.

One of them is potato ravioli stuffed with duck meat and a little bit of cabbage. This is also how a Czech dish can look like.

Can you guess which of the classic dishes we have in mind?

Winter undoubtedly includes venison, and we have the best from Mr. Šmidrkal. This time it's roe deer loin with pumpkin purée, which will surely delight every game lover.

Finally, I would recommend the coffee cream with homemade biscuit. Who doesn't love the combination of coffee, biscuits and Baileys, right?

WE WISH YOU A BEAUTIFUL WINTER AND BON APPETIT

Michael Zapalač
Head Chef of Chateau Herálec

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

Menu

Cold appetizers

Pickled trout, cabbage, cucumber, carrot, bread,
dill mayonnaise, harissa^{1,3,4,7,10,12}
330,-

Duck liver pâté, smoked duck breast, toasted bread,
horseradish crème fraîche, onion, garlic, tomato molasses^{1,3,7,10,12}
340,-

Beetroot variation, poached pear, apple, goat cheese,
pistachio, balsamic gel^{1,7,8,12}
310,-

Potato ravioli, duck meat, cabbage, bacon, pork greaves,
cumin demi-glace^{1,3,7,9,12,13}
350,-

Soups

Traditional castle dill soup, potatoes, champignon, dill, egg^{1,3,7,9,12,13}
190,-

Chicken broth, meat ravioli, julienne vegetables^{1,3,9,12}
190,-

Smoked trout soup, potatoes, root vegetables, fish croquette^{3,4,7,9,12,13}
190,-

Main courses

Sirloin steak*^{60 days dry-aged}, potatoes, green beans, oyster mushroom,
bacon, truffle sauce^{6,7,9,12}
890,-

Smoked beef tongue, black pudding, horseradish sauce, potato rösti,
horseradish, apple, Viennese onion, demi-glace, lovage oil^{7,9,11,13}
690,-

Roe deer loin, pumpkin purée, oyster mushroom,
black root, wine sauce, hazelnuts^{1,7,8,9,12,13}
680,-

Pork tenderloin, bacon, potato gnocchi, black truffle, shallot,
champignons purée, mushrooms, bred crumble, demi-glace^{1,3,7,9,12,13}
680,-

Paprika chicken, spring roll, dumpling, harissa, bread crumble, herbs^{1,3,4,6,7,9,10,11,12}
690,-

Trout fillet, lentil ragout, celery purée, parsnip, fish velouté, lovage oil^{4,7,9,12}
670,-

Tortellini, homemade ricotta, tomato, pumpkin seeds, parmesan^{1,3,7,8,12}
550,-

Salads

Caesar salad, chicken meat, croutons, bacon chips, parmesan^{1,3,7,10,12}
380,-

Mixed lettuce salad, tomato, cucumber, paprika, goat cheese^{7,12}
350,-

Children's menu

Chicken fillet, mashed potatoes^{7,12}
260,-

Pasta with tomato sauce, parmesan^{1,3,7,9,12}
250,-

Desserts

Coffee cream, Baileys, biscuit, white chocolate, sea buckthorn,
corn flakes, nuts^{3,5,7,8,12}
260,-

Sweet bun, apple compote, pecans, crumble,
homemade ice cream, eggnog foam^{1,3,7,8,12}
260,-

Three scoops of homemade ice-cream, fresh fruit^{3,7,12}
150,-

Cheese selection, fruit mustard, homemade bread, fresh fruit^{1,7,8,10,12}
310,-

Allergens:

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| 1) Cereals containing gluten | 8) Nuts and products thereof |
| 2) Crustaceans and products thereof | 9) Celery and products thereof |
| 3) Eggs and products thereof | 10) Mustard and products thereof |
| 4) Fish and products thereof | 11) Sesame seeds (sesame) and products thereof |
| 5) Groundnuts (peanuts) and products thereof | 12) Sulphur dioxide and sulphites |
| 6) Soybeans (soya) and products thereof | 13) Bluebonnet (lupine) and products thereof |
| 7) Milk and products thereof | 14) Molluscs and products thereof |