



## Chateau Herálec

*Red velvet, silver wind*

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

This is why we chose 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 traditional 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 potato ravioli stuffed with pork, to a classic Czech "kulajda" with lots of dill and a poached egg.

We would also like to recommend the beef ribs with dill sauce, which will be just as good as grandma's.

If you still have room for something sweet after all that, don't miss our brand-new dessert, which is a "classic" Panna cotta with the flavour and taste of elderberry and rhubarb.

WE WISH YOU A BEAUTIFUL SPRING SEASON & BON APPÉTIT!

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



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### Tasting Menu of the Trčkas of Lípa

#### *Cold appetizer*

Marinated trout, rhubarb, radish, asparagus, raspberry vinegar,  
basil oil, garlic croutons  
*(Champagne Pierre Courtois, brut)*

#### *Soup*

Creamy asparagus soup, truffle, chives, crumble  
*(Sauvignon Blanc BERGWEIN 2024, Gross Winery)*

#### *Salad*

Beetroot variations, pear, apple, goat cheese croquette,  
walnuts, balsamic gel  
*(Pinot Blanc 2023, Václav Winery)*

#### *Warm appetizer*

Potato ravioli, pork, spinach, bacon,  
cracklings, cumin demi-glace  
*(Pinot Noir 2021, Kristančič Winery)*

#### *Main course*

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

#### *Dessert*

Caramel ice cream with nuts, blueberries, cream, honey, Esíčka, mint  
*(Carmes de Rieussec 2015, Domaines Barons de Rothschild)*

**CZK 1,590 without wine**  
**CZK 2,490 with wine**

*The price corresponds to one-third portions*

*Our tasting menu from the Trčkas of Lípa is served no later than 7:30 p.m.*