



## 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.



Chateau Herálec

*Red velvet, silver wind*

### 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.*

## **Menu**

### **Starters**

Marinated trout, rhubarb, radish, asparagus, raspberry vinegar, basil oil, garlic croutons<sup>1,3,4,7,12</sup>  
320,-

Belgian tartare, pine nuts, truffle, fried bread<sup>1,3,7,8,10,12</sup>  
350,-

Beetroot variation, pear, apple, goat cheese croquette, walnuts, balsamic gel<sup>7,8,12</sup>  
300,-

Potato ravioli, pork, spinach, bacon, cracklings, cumin demi-glace<sup>1,3,7,9,12</sup>  
340,-

### **Soups**

Kulajda, potatoes, mushrooms, dill, egg<sup>3,7,9,12,13</sup>  
190,-

Poultry broth, poultry meat, julienne vegetables<sup>1,3,9,12</sup>  
190,-

Creamy asparagus soup, truffle, chives, crumble<sup>1,3,7,12</sup>  
190,-

### **Main courses**

Sirloin steak, French fries, mushrooms, cream, demi-glace<sup>6,7,9,10,12</sup>  
890,-

Pork schnitzel from Přeštice, mashed potatoes with browned butter, asparagus, pork jus, lemon<sup>1,3,7,12</sup>  
670,-

Deer loin, potato fondant, hispi cabbage, rosehip jam, sour cream, crumble, juniper sauce<sup>1,6,7,9,12</sup>  
730,-

Beef ribs, dill sauce, mashed potatoes, pickled mushrooms, bacon dust, Viennese onion<sup>1,7,9,12</sup>  
710,-

Chicken breast, tarhonya risotto, asparagus, stuffed morel mushrooms, rosemary crumble<sup>1,3,7,12</sup>  
680,-

Zander, almonds, asparagus, celery sauce, caviar, lovage oil<sup>4,7,8,9,12</sup>  
700,-

Pasta, wild garlic pesto, pine nuts, tomato, parmesan<sup>1,3,7,8,12</sup>  
500,-

### *Salads*

Caesar salad, chicken, croutons, bacon chips, parmesan<sup>1,3,7,10,12</sup>  
380,-

Mixed leaf salad, tomato, cucumber, bell pepper, goat cheese<sup>7,12</sup>  
350,-

### *Children's menu*

Chicken breast, mashed potatoes<sup>7,12</sup>  
260,-

Pasta with tomato sauce, parmesan<sup>1,3,7,9,12</sup>  
250,-

### *Desserts*

Caramel ice cream with nuts, blueberries, cream, honey, Esíčka, mint<sup>1,3,5,7,8,12</sup>  
200,-

Eldeflower panna cotta, rhubarb, strawberries, rosemary crumble,  
grape must with raspberry vinegar, sorbet<sup>1,7,8,12</sup>  
200,-

Three scoops of homemade ice cream, fresh fruit<sup>3,7,12</sup>  
150,-

Selection of cheeses, fruit mustard, homemade bread, fresh fruit<sup>1,7,8,10,12</sup>  
310,-

#### Allergens:

- 1) Cereals containing gluten
- 2) Crustaceans and products thereof
- 3) Eggs and egg products
- 4) Fish and fish products
- 5) Peanuts and products containing peanuts
- 6) Soybeans and products thereof
- 7) Milk and milk products

- 8) Nuts and products thereof
- 9) Celery and products thereof
- 10) Mustard and products thereof
- 11) Sesame seeds (sesame) and products thereof
- 12) Sulfur dioxide and sulfites
- 13) Lupin and products thereof
- 14) Mollusks and products thereof