



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 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, lawn 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 onto 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 roastbeef with pickled chanterelles and the aroma of truffles.

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

Do you still have room for dessert?

Probably no fruit belongs more into the summer season, than strawberries.

Refresh yourself with our strawberry soup with a yogurt panna cotta.

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



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Degustation Menu of the Trčka Lord from Lípa

Cold appetizer

Roastbeef, chanterelles, onions, truffle crème fraîche,
mustard mayonnaise, bread crumble
(Champagne Pierre Courtois, brut)

Soup

Onion cream, roasted onion, chanterelles, garlic croutons, parmesan
(Chablis 2022 "Prestige", Domaine Chevallier)

Salad

Beetroot variation, pear, apple, goat cheese croquette,
walnut, balsamic gel
(Sauvignon Blanc 2021, Winery Smrčka)

Hot appetizer

Potato ravioli, duck meat, cabbage, bacon,
pork greaves, cumin demi-glace
(Pinot Noir 2021, Winery Marko Kristančič)

Main course

Roe deer loin, potato rösti, cauliflower purée, sautéed cauliflower, nut crust,
wild garlic oil, wine sauce
(Cuvée Tradition Rouge 2021, Domaine Lefran-Veyrolles)

Dessert

Raspberry cake, vanilla cream, raspberry gel, meringue, crème fraîche,
homemade ice cream with white chocolate, fresh fruit
(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.

Menu

Appetizers

Marinated trout, melon, cucumber, orange gel, garlic croutons, basil oil^{1,4,7,12}
310,-

Roastbeef, chanterelles, onions, truffle crème fraîche, mustard mayonnaise,
bread crumble^{1,3,7,10,12}
340,-

Beetroot variation, pear, apple, goat cheese croquette,
walnut, 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,-

Onion cream, roasted onion, chanterelles, garlic croutons, parmesan^{1,7,9,12,13}
190,-

Main courses

Sirloin steak*^{60 days dry-aged}, green beans, bacon, spring onion, champignon,
Madeira wine sauce^{7,9,12}
890,-

Lamb chops, lamb patty, lentils, potatoes, zucchini, spring onion,
coconut curry, eggplant caviar, cucumber^{7,12}
720,-

Roe deer loin, potato rösti, cauliflower purée, sautéed cauliflower, nut crust,
wild garlic oil, wine sauce^{1,7,8,9,12}
680,-

Pork tenderloin, potato gnocchi, chanterelles, shallots, bread crumble,
chanterelles sauce^{1,3,7,9,12,13}
680,-

Chicken breast, polenta, corn, parmesan, crumble, wild garlic oil,
chicken velouté^{1,7,9,12,13}
690,-

Trout fillet, potatoes in buttermilk, zucchini, basil pesto, bread crumble, basil oil,
vadouvan sauce^{4,7,8,9,12}
670,-

Tortellini, homemade ricotta, tomato, basil pesto, pine nuts,
parmesan sauce^{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

Raspberry cake, vanilla cream, raspberry gel, meringue, crème fraîche,
homemade ice cream with white chocolate, fresh fruit^{1,3,7,12}
260,-

Cold strawberry soup, yogurt panna cotta, crumble, strawberries,
mint, strawberry sorbet^{1,7,12}
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 :

- 1) Cereals containing gluten
- 2) Crustaceans and products thereof
- 3) Eggs and products thereof
- 4) Fish and products thereof
- 5) Groundnuts (peanuts) and products thereof
- 6) Soybeans (soya) and products thereof
- 7) Milk and products thereof

- 8) Nuts and products thereof
- 9) Celery and products thereof
- 10) Mustard and products thereof
- 11) Sesame seeds (sesame) and products thereof
- 12) Sulphur dioxide and sulphites
- 13) Bluebonnet (lupine) and products thereof
- 14) Molluscs and products thereof