



# Chateau Herálec

*Red velvet, silver wind*

A poor potato region called Vysočina.  
This is what our hilly piece of land is often called. Whenever I hear this description, and believe me, it is very often, I take the liberty of contradicting myself.  
I have lived here for several years, and I know all the raw materials from the fields or farms well and I understand them as a great wealth.  
We want to bring the richness of our "poor" region to your plate in the best possible way.  
Now in our autumn menu you can taste almost everything that we have grown, raised, harvested, dried, pickled and stored in the Vysočina region during the year. I try to serve all these ingredients in the highest quality so that they are pleasant to your eyes and mouth and your visit in our restaurant Honoria becomes unforgettable.  
I would recommend tasting everything on our autumn menu. 😊  
However, if I had to highlight some of the dishes, I would definitely not miss the potato ravioli filled with duck meat, as well as the delicious garlic cream soup flavored with Gruyère cheese.  
The autumn undoubtedly includes venison, and we have plenty of it in our region. My recommendation for the main course must be roe deer loin with potato fondant and black root.  
Any room left for dessert?  
Make sure to try our white and dark chocolate mousse.

WE WISH YOU A BEAUTIFUL AUTUMN 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

### Appetizers

Duck liver pâté, smoked duck breast, chestnuts, garlic, homemade toast, pickled onions, crème fraîche with coarse grain mustard, herbs<sup>1,3,7,8,10,12</sup>  
310,-

Roast beef, pickled mushrooms, horseradish crème fraîche, mustard mayonnaise, pickled cucumbers, bread crumble<sup>1,3,7,8,10,12</sup>  
320,-

Beetroot variation, pear, apple, goat cheese croquette, walnut, balsamic gel<sup>1,7,8,12</sup>  
300,-

Potato ravioli, duck meat, cabbage, bacon, pork greaves, cumin demi-glace<sup>1,3,7,9,12,13</sup>  
330,-

### Soups

Traditional castle dill soup, potatoes, champignon, dill, egg<sup>1,3,7,9,12,13</sup>  
190,-

Chicken broth, meat ravioli, julienne vegetables<sup>1,3,9,12</sup>  
190,-

Garlic cream soup, potatoes, bread croutons, Prosciutto crudo, Gruyère<sup>1,3,7,8,9,12,13</sup>  
190,-

### Main courses

Sirloin steak\*<sup>60 days dry-aged</sup>, homemade French fries, green beans with bacon, portobello, corn, Madeira wine sauce<sup>6,7,9,12</sup>  
890,-

Leg of lamb, lamb patty, lentils, potatoes, zucchini, spring onion, coconut curry, eggplant caviar, cucumber<sup>12</sup>  
720,-

Roe deer loin, nut crust, potato fondant, black root, cauliflower, wild garlic oil, wine sauce<sup>1,7,8,9,12</sup>  
680,-

Pork tenderloin, potato gnocchi, shallots, bread crumble, mushroom sauce<sup>1,3,7,9,12,13</sup>  
680,-

Chicken breast, potato croquettes, corn, bread crumble, parmesan, truffle oil, velouté<sup>1,3,7,9,12,13</sup>  
690,-

Trout fillet, potato rösti, pumpkin puree, pumpkin caponata, seed crumble, velouté<sup>4,7,9,12</sup>  
670,-

Tortellini, homemade ricotta, tomato, pumpkin puree, pumpkin seeds, parmesan sauce<sup>1,3,7,8,12</sup>  
550,-

### *Salads*

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

Mixed lettuce salad, tomato, cucumber, paprika, goat cheese<sup>7,12</sup>  
350,-

### *Children's menu*

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

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

### *Desserts*

Pear cake, vanilla cream, raisin puree, crème fraîche, meringue, vanilla crumble, pumpkin ice-cream<sup>1,3,7,8,12</sup>  
250,-

White and dark chocolate mousse, sponge cake, chocolate chips, hazelnuts<sup>1,3,7,8,12</sup>  
250,-

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

Cheese selection, 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 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