



Chateau Herálec

Red velvet, silver wind

The story of most of the ingredients and raw materials we use in our dishes begins long before they reach our cuisine. It begins on farms, in fish ponds, and with the people who understand their craft and devote their time, care, and respect to it.

Our cuisine is not solely based on the efforts of our team. Above all, it is the result of collaboration with exceptional producers who share the same vision of quality, integrity, and the origin of ingredients. The chicken meat comes from the Němec Family Farm in Netín, we source game from Mr. Šmidrkal in the Pardubice Region, fish comes from Pohořelice, we purchase dairy products from nearby Úhořilka, and we travel for pork meat to Sasov.

We believe that true gastronomy begins with respect for the ingredients and the people behind them. Our mission is to thoughtfully develop their work and let the most essential elements shine through on the plate—the pure flavours, seasonality, and character of each ingredient.

Thank you for being a member of this story.

BON APPETITE!

* The allergens contained in each dish are listed at the end of the menu



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Tasting Menu of the Trčkas of Lípa

Cold appetizer

Marinated trout, cucumber, dill, root vegetables, quark, chips
(Champagne Pierre Courtois, brut)

Soup

Creamy garlic soup, parmesan, bacon, crumble, chives
(Grüner Veltliner 2025, Taubenschuss Winery)

Salad

Hummus, cauliflower, wild broccoli, Chimichurri sauce, bread
(Ryzlink vlašský GRANIT 2025, Baláž Winery)

Warm appetizer

Potato ravioli, pork, spinach, bacon fat, cracklings, pork jus
(Pinot Noir 2025 „Our Notes“, Johannis Winery)

Main course

Deer loin, goulash, champignon, crème fraîche,
onion, gingerbread dumpling
(Château Bellisle Mondotte 2017, Saint-Émilion Grand Cru)

Dessert

Pumpkin cheesecake, eggnog, gingerbread, mulled wine,
sour cream, pecan ice cream
(Carmes de Rieussec 2015, Domaines Barons de Rothschild)

CZK 1.790 without wine
CZK 2.790 with wine

* our tasting menu of Earls of Trčka of Lípa is served no later than 7:30 p.m.

* for groups of 5 or more guests, a 10% service charge is automatically added to the total bill, this amount is entirely intended for our staff

Menu

Appetizers

Marinated trout, cucumber, dill, root vegetables, quark, chips^{1,3,4,7,9,12}
320.-

Belgian tartare, pine nuts, truffle, fried bread^{1,3,7,8,10,12}
370.-

Hummus, cauliflower, wild broccoli, Chimichurri sauce, bread^{1,7,11,12}
300.-

Potato ravioli, pork, spinach, bacon fat, cracklings, pork jus^{1,3,7,9,12}
350.-

Soups

Kulajda, potatoes, mushrooms, dill, egg^{3,7,9,12,13}
190.-

Beef broth, beef meat, julienne vegetables^{1,3,9,12}
190.-

Creamy garlic soup, parmesan, bacon, crumble, chives^{1,3,7,9,12,13}
190.-

Main courses

Sirloin steak, French fries, peppercorn sauce^{6,7,9,10,12}
890.-

Pork schnitzel from Přeštice, grenaille, cornichons, shallot,
pickled vegetables, pork jus^{1,3,7,12}
690.-

Deer loin, goulash, champignon, crème fraîche,
onion, gingerbread dumpling^{1,3,7,9,12,13}
730.-

Pulled beef, dill sauce, potato gnocchi, mushrooms, bacon^{1,7,9,12,13}
710.-

Chicken breast, spring roll, tarhonya, bell pepper, paprika sauce^{1,3,6,7,9,11,12}
680.-

Confit zander, almonds, wild broccoli, zucchini, cauliflower, caviar,
lovage oil, celeriac sauce^{4,7,9,12}
700.-

Salads

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

Mixed leaf salad, tomato, cucumber, bell pepper, goat cheese^{7,12}
350.-

Children´s offer

Chicken breast, mashed potato^{7,12}
260.-

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

Desserts

White chocolate mousse, passion fruit, raspberry,
vanilla crumble, orange ice cream^{1,3,7,12}
250.-

Pumpkin cheesecake, eggnog, gingerbread, mulled wine,
sour cream, pecan ice cream^{1,3,7,12}
250.-

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

Selection of cheeses, fruit mustard, homemade bread, fresh fruit^{1,7,8,10,12}
310.-

Allergens:

- 1) Cereals containing gluten
- 2) Shellfish and products made from them
- 3) Eggs and products made from them
- 4) Fish and products made from them
- 5) Peanuts and products made from them
- 6) Soybeans (soy) and products made from them
- 7) Milk and products made from it

- 8) Shelled fruits and products made from them
- 9) Celery and products made from it
- 10) Mustard and products made from it
- 11) Sesame seeds (sesame) and products made from them
- 12) Sulphur dioxides and sulphites
- 13) Lupine (LUPINA) and products made from it
- 14) Shellfish and products made from them