

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

This is why we choose 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 tradition 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 homemade suckling pig ham with poached egg and asparagus, and also one of our staples – the classic Czech "kulajda" with lots of dill and fresh champignon.

I would also like to recommend the veal tenderloin with almonds, which is infused from start to finish with the aroma of black truffles.

If you still have room for something sweet after all that, I wouldn't miss our brand-new dessert, which is a refreshing lemon cake served with thyme ice cream.

An unbelievably good combination!

WE WISH YOU A BEAUTIFUL SPRING SEASON & BON APETIT

Michael Zapalač Head Chef of Chateau Herálec

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

Menu

Appetizers

Suckling pig ham, poached egg, asparagus, wild garlic mayonnaise, parmesan crumble, mustard dressing^{1,3,7,10,12} 310,-

Roast veal, marinated tuna, tuna foam, pine nuts, bread crumble, capers^{1,3,4,7,8,9,10,12} 320,-

Beetroot variation, pear, apple, goat cheese croquette, walnut, balsamic gel^{7,8,12} 300,-

Potato ravioli, duck meat, cabbage, bacon, pork greaves, cumin demi-glace^{1,3,7,9,12,13} 330,-

Soups

Traditional castle dill soup, potatoes, champignon, dill, egg^{3,7,9,12,13} 190,-

Chicken broth, meat ravioli, julienne vegetables^{1,3,9,12} 190,-

Creamy leek soup, leek, potatoes, quail egg, wild garlic oil, garlic croutons^{1,3,7,9,12} 190,-

Main courses

Sirloin steak*60 days dry-aged, grenaille, almonds, asparagus, bacon, portobello, corn, black garlic mayonnaise, peppercorn sauce3,6,7,8,9,12 890,-

Leg of lamb, lamb patty, lentils, potatoes, zucchini, spring onion, coconut curry, eggplant caviar, cucumber¹² 720,-

Deer loin, nut crust, potato fondant, black root, cauliflower, wild garlic oil, wine sauce^{1,7,8,9,12} 680,-

Veal tenderloin, almond crust, mashed potatoes with truffle, asparagus, peas, spinach, fried onion, Madeira sauce^{1,7,8,9,12} 680,-

Chicken breast, potato gnocchi, morel, asparagus, wild garlic oil, creamy velouté, parmesan crumble^{1,3,7,9,12,13} 690.-

Trout fillet, potatoes in buttermilk, bacon ragout, leek, wild garlic oil, fried onion, creamy velouté^{1,4,7,9,12,13} 670,-

Tortellini, homemade ricotta, tomato, pine nuts, basil pesto, parmesan sauce^{1,3,7,8,12} 550,-

Salads

Caesar salad, chicken meat, croutons, bacon chips, parmesan1,3,7,10,12 380,-

Mixed lettuce salad, tomato, cucumber, paprika, goat cheese^{7,12} 350,-

Children's menu

Chicken fillet, mashed potatoes7,12 260,-

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

Desserts

Lemon cake, fresh fruit, crumble, orange gel, crème fraîche, meringue, lime-thyme ice cream^{1,3,7,8,12} 250,-

Cream mousse with rhubarb, fresh strawberries, rhubarb, crumble, strawberry coulis, cornflakes, white chocolate chips1,3,7,8,12 250,-

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