



Chateau Herálec

Red velvet, silver wind

Every now and then a few snowflakes fall outside the window in the park, once again preparing a beautiful winter time for us and we will try to enchant you with our menu.

On the surrounding fields and farms, farmers have been hard at work all year.

We are proud to say that most of our dishes are made from these local products.

We have not been idle either and we grow our own potatoes, which are home to the Vysočina region, in the highest quality right here in Herálec, from our castle field behind Špejchar.

The potato harvest was abundant this year, so we will be able to serve them in several different ways throughout the winter menu.

One of them is a potato ravioli stuffed with pork meat and a little bit of spinach. This is a interpretation of a classic Czech dish.

Can you guess which one we have in mind?

Winter undoubtedly includes venison, and we receive the best from Mr. Šmidrkal. The dish we prepared is, deer loin with bacon dumpling and rosehip sauce, which will surely delight every game lover.

Finally, I would recommend our Sacher Torte with sour cherry compote and apricot sorbet

WE WISH YOU A BEAUTIFUL WINTER AND BON APPETIT

Jan Kocman
Head Chef, Chateau Herálec

* 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, potatoes, crème fraîche, buttermilk, zucchini, carrots, Viennese onions, chips
(Champagne Pierre Courtois, brut)

Soup

Creamy potato soup, black truffle, chives, crumble
(Pinot Blanc 2023, Václav Winery)

Salad

Beetroot variations, pear, apple, goat cheese croquette, walnuts, balsamic gel
(Grüner Veltliner "Strass Aturo" 2023, Waldschütz Winery)

Warm appetizer

Potato ravioli, pork, spinach, bacon, cracklings, cumin demi-glace
(Pinot Noir 2021, Kristančič Winery)

Main course

Deer loin, bacon dumpling, hispi cabbage, rosehip purée, crumble, rosehip sauce
(Château Boutisse 2012, Saint-Émilion Grand Cru)

Dessert

Sacher Torte, sour cherry compote, cocoa cream, whipped cream, crumble, berries, apricot sorbet
(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, potatoes, crème fraîche, buttermilk, zucchini, carrots, Viennese onions, chips^{1,4,7,10,12}
320,-

Belgian tartare, potato rösti, truffle mayonnaise, egg yolk, capers, cornichons, walnut, onion^{3,6,7,8,9,12}
350,-

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

Potato ravioli, pork, spinach, bacon, cracklings, cumin demi-glace^{1,3,7,9,12}
340,-

Soups

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

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

Creamy potato soup, black truffle, chives, crumble^{1,3,7,12}
190,-

Main courses

Sirloin steak, French fries, Café de Paris, Diane sauce^{6,7,9,10,12}
890,-

Leg of lamb, lamb meatballs, lentils, pumpkin, potatoes, zucchini, spring onions, coconut curry, eggplant caviar, cucumber¹²
700,-

Deer loin, bacon dumpling, hispi cabbage, rosehip purée, crumble, rosehip sauce^{1,3,6,7,9,12}
730,-

Pork shoulder, potato rösti, corn, onion, horseradish, BBQ sauce, pork jus^{1,9,12}
680,-

Chicken breast, potato gnocchi, cauliflower, pumpkin, pancetta, crumble, parmesan sauce^{1,3,7,9,12}
680,-

Trout fillet, mashed potatoes, mustard, pak choi, cherry tomatoes, parsnip chips, wine sauce^{4,7,12,13}
670,-

Tortellini, homemade ricotta, pumpkin purée, pumpkin, tomato, parmesan^{1,3,7,12}
550,-

Salads

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

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

Children's menu

Chicken breast, mashed potatoes^{7,12}
260,-

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

Desserts

Sacher Torte, sour cherry compote, cocoa cream, whipped cream, crumble, berries, apricot sorbet^{1,3,7,12}
250,-

Apple strudel, vanilla sorbet, whipped cream, walnut, berries, vanilla ice cream^{1,3,7,8,12}
250,-

Three scoops of homemade ice cream, fresh fruit^{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) 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