



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.



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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, Waldshütz 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.