



## 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 wintertime 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 duck meat and a little bit of cabbage. This is an 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 potato fondant and black root, which will surely delight every game lover.

Finally, I would recommend our cheesecake with date sponge cake and a homemade mulled wine ice-cream.

WE WISH YOU A BEAUTIFUL WINTER AND BON APPETIT

Michael Zapalač  
Head Chef of Chateau Herálec

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



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### Degustation Menu of the Trčka Lord from Lípa

#### *Cold appetizer*

Roast beef, pickled mushrooms, horseradish crème fraîche,  
mustard mayonnaise, pickled cucumbers, bread crumble  
(*Champagne Pierre Courtois, brut*)

#### *Soup*

Red lentil soup, potatoes, zucchini, sausage, croutons, wild garlic oil  
(*Pinot Blanc 2023, Winery Johannis*)

#### *Salad*

Beetroot variation, pear, apple, goat cheese croquette,  
walnut, balsamic gel  
(*Grüner Veltliner „Strass Aturo“ 2022, Winery Waldshütz*)

#### *Hot appetizer*

Potato ravioli, duck meat, cabbage, bacon,  
pork greaves, cumin demi-glace  
(*Pinot Noir 2022, Winery Václav*)

#### *Main course*

Deer loin, nut crust, potato fondant, black root, cauliflower,  
wild garlic oil, wine sauce  
(*La Malisonne Rouge 2020, Château Guilhem Tournier*)

#### *Dessert*

Cheesecake, date sponge cake, pecans, bourbon caramel, crème fraîche,  
raisin puree, apple compote, meringue, mulled wine ice cream  
(*Carmes de Rieussec 2015, Domaines Barons de Rothschild*)

1.590,- CZK without wines

2.490,- CZK with wines

*The price corresponds to one-third portions.*

*Our Degustation Menu of the Trčka Lord from Lípa must be ordered until 19:30.*