

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 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 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

Menu

Appetizers

Pork pâté, black pudding, smoked pork ham, pickled onions, pickled cucumbers, apple chutney, mustard, cumin bread^{1,3,7,10,12} 310,-

Roast beef, pickled mushrooms, horseradish crème fraîche, mustard mayonnaise, pickled cucumbers, bread crumble^{1,3,7,8,10,12} 320,-

Beetroot variation, pear, apple, goat cheese croquette, walnut, balsamic gel^{1,7,8,12} 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, egg1,3,7,9,12,13 190,-

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

Red lentil soup, potatoes, zucchini, sausage, croutons, wild garlic oil^{1,3,7,9,12} 190,-

Main courses

Sirloin steak*60 days dry-aged, homemade French fries, green beans with bacon, portobello, corn, Madeira wine sauce6,7,9,12 890,-

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,-

Pork tenderloin, bacon, black pudding, potato gnocchi, shallots, horseradish sauce, apple chutney, wild garlic oil, Viennese onion^{1,3,7,9,10,12,13} 680,-

Chicken breast, tortellini with mushroom ragout and Gruyére cheese, spinach, truffle puree, chicken velouté, parmesan crumble^{1,3,7,9,12} 690,-

Trout fillet, potato rösti, pumpkin puree, pumpkin caponata, seed crumble, velouté^{4,7,9,12} 670,-

Tortellini, homemade ricotta, tomato, pumpkin puree, pumpkin seeds, 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 potatoes^{7,12} 260,-

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

Desserts

Cheesecake, date sponge cake, pecans, bourbon caramel, crème fraîche, raisin puree, apple compote, meringue, mulled wine ice cream^{1,3,7,8,12} 250,-

White and dark chocolate mousse, sponge cake, chocolate chips, hazelnuts1,3,7,8,12 250,-

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