

DESSERTS

APRICOT&SALT

Cake with salt caranek
and apricot coulis

95 CZK

PEAR&ANISE

Pear crumble with pastise,
frosted vanilla cream

99 CZK



DAILY DESSERT

95 CZK



gluten-free



milk-free



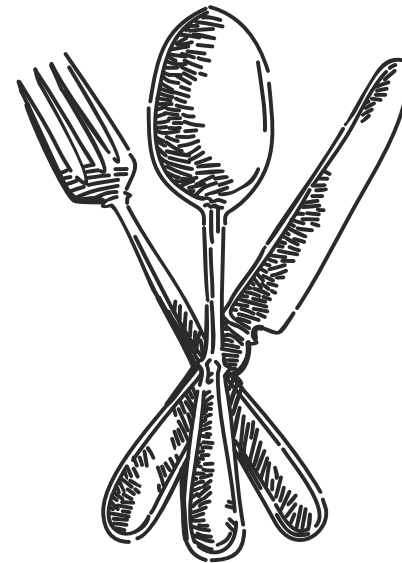
vegan



recommended
wine pairing

Allergens are available upon request from the restaurant staff, thank you.

MENU



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+420 567 211 800,
www.zamek-trest.cz

Chateau Třest'

VEGETARIAN AND VEGAN

PERSIL&NUT

Pasta with persil pesto,
nuts and cherry 225 CZK

LEAVE&CHERRY

Salade and goat/vegan
cheese, cherry dresing 229 CZK



FOR CHILDREN

CHICKEN&CORN

Fried chicken breast with
corn encrust, mashed potatoes 185 CZK

CREAM OF WHEAT&EGG

kCream of wheat with butter,
egg yolk and wild berries 165 CZK

STARTERS AND SOUPS

CALF&SMOKE

moked veal tongue,
horseradish mousse,
crispy bread,
pine salt



160 CZK

POTATO&EGG

Straight potato soup,
sticky egg yolk a
nd mushrooms 79 CZK



BONES&VEGETABLE

Beef broth, vegetable,
sliced beef meat noodles 75 CZK

CABBAGE&HORSERADISH

Cabbage cream soup,
sour cream, fresh
microgreensy 79 CZK



ZENDER&SALADE

Zander, panko with herbs,
legume and fresh sproust 165 CZK

MAIN DISHES

CHICKEN&HONEY

Honey baby chicken,
mashed potatoes with sour
cream, poultry sauces

275 CZK



DUCK&CHESTNUT

Roasted duck leg, cabbage
puree, lovage dumpling
with chestnuts

325 CZK



PIGGY&DILL

Smoked pork shoulder, creamy
sauce with dill, roasted potatoes

295 CZK



LAMB&VINE

Lamb with vine sauce,
roasted vegetable,
chokeberry and plums,
mashed potatoes



Oulehla
Pinot
Noir
2017

TIP

390 CZK



BULL&HORSERADISH

Beef picahna, potatoe
brioche, cabbage salad,
salt apple jam

495 CZK



FISH&GIN

Throat with gin, sprout pea
and microgreens, herb butter

335 CZK



GOLDEN HAND

CALF&SAUSAGE

Home made vine
sausage with
Riesling, pastry



Kutná hora
Ryzlink
rýnský
2019

TIP

295 CZK

LARD&GARLIC

Our greaves with garlic,
pastry

125 CZK

ALMOND&SOMKE

Home made smokend almonds

95 CZK