

Dear guests, friends and companions,
we would like to welcome you to the
**Restaurant Terrace in Hluboká nad
Vltavou.**

Throughout my career as a chef, I have
had the opportunity to explore cuisines
from different parts of the world, and I am
bringing the best ideas and inspirations
here to you.

At our restaurant, we strive to connect
tradition with a modern interpretation of
Czech cuisine.

Our menu is inspired by the rich history
of Czech gastronomy, but we present it in
a light and fresh form.

We focus on high-quality, regional
ingredients that are always fresh and
carefully selected.

We believe that good food starts with
respect for nature and an honest
approach at every step of preparation.
We grow our own ingredients, lovingly
process them and serve them to our
guests.

We return to the roots — we prepare our
own pâtés and marinate meats according
to traditional recipes.

Our priority is not only excellent taste but
also the health of our guests.

We honor naturalness and a reasonable
approach to nutrition.

Whether it's a return to traditional
techniques or freedom in culinary
creativity, every dish in our kitchen has
its own story.



Josef Šíma, šéfkuchař

A handwritten signature in black ink, which appears to read 'Šíma Josef', written in a cursive style.

MENU

Nachos with cheddar 
sour cream, aioli mayonnaise
129 CZK

Fois gras 
pumpkin purée, chili demi-glace, brioche
365 CZK

Our homemade poultry pâté 
onion marmalade, fresh bread
167 CZK

Marinated roast pork
pistachios, tomatoes,
forest fruit sauce
237 CZK

Marinated salmon trout 
mackerel cream, charred cauliflower
wakame
309 CZK

Veal tartare
mustard, aioli mayonnaise, capers
265 CZK

Kulajda 
(Czech creamy mushroom soup)
Poached egg 63°C
97 CZK

Squid tentacle 
frisée salad, sour mango, walnuts, lemon
vinaigrette
348 CZK

Pork belly 
roasted potatoes with Iberian bacon,
bryndza cheese, smoked demi-glace
397 CZK

Hamburger with Pulled Beef
coleslaw salad, smoked mayo, caramelized
onion, smoked cheeses, French fries
345 CZK

Beef Tenderloin Steak/with Foie Gras 
duck liver (foie gras), grilled eggplant, potato puree
with truffles, madeira sauce
718 CZK / 918 CZK

Veal steak Maminha
potato croquettes, chili mayonnaise, pickled
shallots,
wine and caramel sauce
475 CZK

Duck breast 
pineapple curry, rice, pak choi,
sesame
394 CZK

Zander fillet 
tarhoňa, mushrooms, broccoli, hollandaise
sauce
427 CZK

Veal schnitzel
Potato salad, mustard
348 CZK

Italian Risotto with truffles 
shredded buffalo mozzarella, pumpkin
317 CZK

For children
Chicken schnitzel from domestic farm
French fries
197 CZK

Pavlova 
Mascarpone with forest fruits
127 CZK

Dessert
(according to daily offer)