

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.

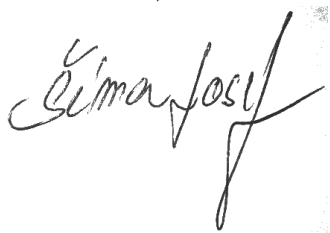
We return to the roots — we prepare our  
own pâtés and marinate meats according  
to traditional recipes.

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 that reads "Šíma Josef". The signature is written in a cursive, flowing style with a long, sweeping tail on the final letter.The logo for Restaurant Terrace. It features a stylized "HTH" symbol at the top, where the letters are interconnected. Below this, the word "RESTAURANT" is written in a bold, dark grey, sans-serif font. Underneath that, the word "TERRACE" is written in a smaller, brown, sans-serif font.


# MENU

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Nachos with cheddar   
sour cream, aioli mayonnaise  
129 CZK


Mozzarella di Bufala   
tomato concassé, basil pesto  
248 CZK

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Our homemade poultry pâté   
onion marmalade, fresh bread  
167 CZK

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

Beef carpaccio   
cornichons, mayonnaise, arugula,  
capers, cheese  
278 CZK


Veal tartare   
mustard, aioli mayonnaise, capers  
265 CZK

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

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Caesar salad  
anchovies, lime, cheese, croutons,  
chicken supreme  
278 CZK / 327 CZK


Beef Ribs with BBQ Sauce   
pickled vegetables, roasted potatoes,  
horseradish, sour cream  
487 CZK

Hamburger with Pulled Beef  
coleslaw salad, smoked mayo,  
caramelized onion, smoked chees,  
French fries  
327 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  
387 CZK

Zander (pike-perch) fillet   
beluga lentils, mushrooms, wild  
broccoli, butter espuma  
384 CZK


Veal schnitzel  
Potato salad, mustard  
335 CZK

Italian Risotto with truffles   
shredded buffalo mozzarella, pumpkin  
294 CZK

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*For children*  
Chicken schnitzel from domestic farm  
French fries  
185 CZK

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Pavlova   
Mascarpone with forest fruits  
127 CZK

Dessert  
(according to daily offer)