

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.

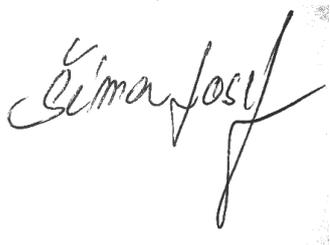
We return to the roots — we prepare our
own pâtés and marinate meats according
to traditional recipes.

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, reading "Šíma Josef". The signature is stylized and cursive, with the first name "Šíma" written in a larger, more prominent font than the last name "Josef".The logo for Restaurant Terrace. It features a stylized "HTH" monogram in a dark brown color at the top. Below the monogram, the word "RESTAURANT" is written in a bold, dark grey, sans-serif font. Underneath that, the word "TERRACE" is written in a bold, brown, sans-serif font, matching the color of the monogram.

MENU

Nachos with cheddar 
sour cream, aioli mayonnaise
129 CZK

Beetroot Carpaccio 
whipped ricotta, forest fruits
197 CZK

Our homemade poultry pâté 
onion marmalade, fresh bread
167 CZK

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

Fresh salmon tartare 
mustard, dill, capers
278 CZK

Veal tartare 
mustard, aioli mayonnaise, capers
265 CZK

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

Mixed salad leaves 
Halloumi cheese, olives,
dried tomatoes, beets, marinated
pumpkin
287 CZK

Wild boar loin
rosehip sauce, bread dumpling
368 CZK

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

Beef tenderloin steak 
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
457 CZK

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

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

Veal schnitzel
Potato salad, mustard
335 CZK

Italian Risotto with Truffle 
ulled buffalo mozzarella, pumpkin
294 CZK

For children
Chicken schnitzel from domestic farm
French fries
185 CZK

Pavlova 
Mascarpone with forest fruits
127 CZK

Dessert
(according to daily offer)