

MENU



WELCOME!

The way Hradečanka chalet has been since the late 18th century you won't find anywhere else. While we have completely rebuilt it, we did it with style. That is why the third oldest building in Malá Úpa has lost none of its original look. And why Hradečanka? It got its name right from the start from the bakers of Hradec Králové, who came here to relax at the company-owned chalet. Today Hradečanka offers you comfortable accommodation with mountain design, a dining experience with an Italian touch, a wine cellar with international wines and entertainment in a modern ski bar.

Welcome to Hradečanka! Enjoy it to the fullest!

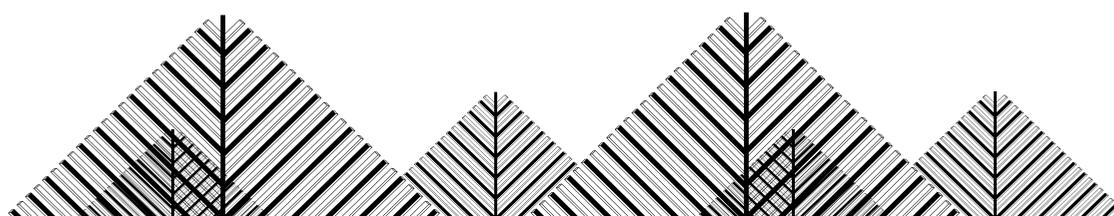
LOCAL SUPPLIERS

The menu offers you Italian specialties, but the ingredients come from local farmers. Krkonoše-quality meat and dairy products are provided from Angus Farms and the Rudník goat farm.

PIZZA 400 g

Margherita Tomato sugo, mozzarella, basil	185 CZK
Salame piccante Tomato sugo, salame piccante, mozzarella, olives	225 CZK
Quattro formaggi Tomato sugo, mozzarella, gorgonzola, gruviera, scamorza fume	225 CZK
Veggie Tomato sugo, mozzarella, zucchini, eggplant, peppers	205 CZK
Prosciutto crudo San Daniel DOP 24 months. Tomato sugo, mozzarella, prosciutto crudo	255 CZK
* Prosciutto San Daniel – its sweetness, quality ingredients and aging time make it the Ferrari of prosciutto	
Funghi Tomato sugo, mozzarella, mushrooms, prosciutto cotto	225 CZK
Tonno Tomato sugo, mozzarella, tuna, red onion	230 CZK
Prosciutto cotto Tomato sugo, mozzarella, prosciutto cotto	215 CZK
Carbonara Tomato sauce, mozzarella, pancetta, parmesan, eggs	240 CZK
Farmer's mix Tomato sugo, mozzarella, farmer's cheese and sausage	250 CZK
* The richest combination of the best of local farmer's and Italian products	

All our pizzas use only genuine and the finest Italian ingredients such as San Marzano tomatoes, extra virgin olive oil, fresh mozzarella and Polselli flour.



STARTERS

Smoked trout pannacotta 80 g crushed onion	145 CZK
Beef steak tartare 100 g with aioli and chopped olives	175 CZK
Beef consommé 0,25 l with homemade noodles	85 CZK
Cream of mushroom 0,25 l with pepper mascarpone	80 CZK

PASTA FRESCA 200 g

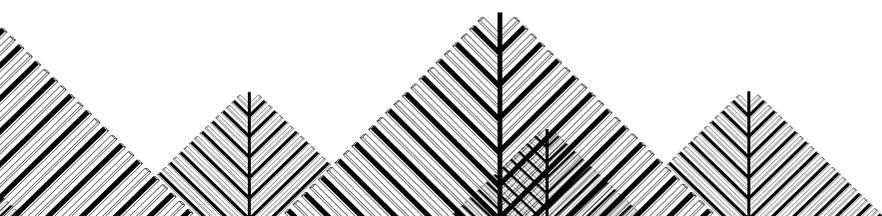
Aglio e Olio fried garlic with peperoncino and Pecorino Romano cheese	195 CZK
Carbonara with Guanciale bacon and fresh egg yolk	225 CZK
Lasagne bolognese meat ragout with root vegetables baked with béchamel sauce	235 CZK
Pomodoro baked tomatoes with garlic and basil	195 CZK
Butter gnocchi with braised mushrooms on garlic and spinach	220 CZK

OUR TOP CHOICE

Smoked trout pannacotta 80 g crushed onion	145 CZK
Slow-braised veal cheeks in red wine 200 g with pumpkin puree	305 CZK
Chocolate mousse with gingerbread pear and caramel	135 CZK

MAIN DISHES

Pork tenderloin 180 g with roasted cauliflower puree, roasted chanterelles	280 CZK
Sous-vide pork belly 200 g with potato pie and roasted honey onion	265 CZK
Slow-braised veal cheeks in red wine 200 g with pumpkin puree	305 CZK
Fish according to the daily menu 150 g on basil risotto with parmesan chip	275 CZK
Shrimp in white wine 180 g with cherry tomatoes and basil	300 CZK
Mixed salad 220 g with roasted pumpkin, honey nuts and taleggio cheese	240 CZK
Caesar salad 200 g with chicken breast and parmesan	220 CZK
Burrata e Caponata 200 g	235 CZK



DESSERTS

Chocolate mousse with gingerbread pear and caramel	135 CZK
Tiramisu	120 CZK
Nutella creme brûlée roasted plums, vanilla ice cream	145 CZK

CHILDREN'S MEALS

Grilled chicken breast 100 g with butter grenaille chips	150 CZK
Chicken schnitzel 100 g with butter grenaille chips	150 CZK
Tomato pasta 200 g sprinkled with cheese	145 CZK
Bowl of ice cream with whipped cream	115 CZK

WITH WINE

Wood platter of farm and Italian cheeses and sausages 300 g	250 CZK
Tapas – olives, pistachios, cashews / peanuts 150 g	125 CZK

COFFEE

Coffee before your meal, after your meal, with a dessert or simply any time. Thanks to our La Cimbali coffeemaker and ORO Cafe brand, you can enjoy real Italian ristretto at Hradečanka or cappuccino with foam soft as a cloud. We also have special coffee for the more discerning – 100% Arabica from Guatemala and Brazil.

BEER

Doporučujeme vyzkoušet pivo z místního pivovaru Trautenberk, který We recommend that you try the local beer from the Trautenberk brewery located opposite our chalet. They brew beer there without pasteurization or filtering, a zesty, refreshing beer, just right. Our menu offers Trautenberk 11 and occasional specials with higher alcohol content.

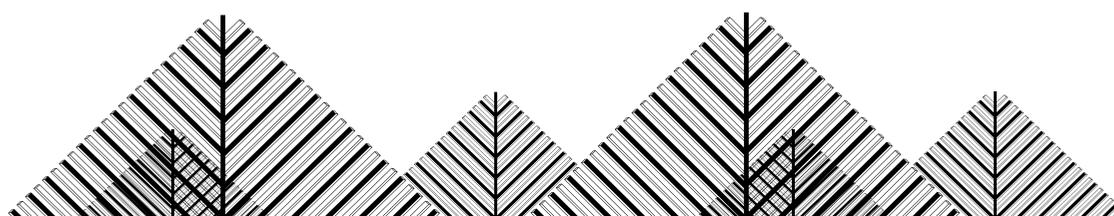
Beware of avalanches in the mountains during winter. Our Bernard dark beer is not so dangerous. Rather it offers a remarkable experience for all the senses. It's a dark lager with a slightly bitter taste. It's characterized by the avalanche effect – the gentle swirling of thick creamy suds as the beer is being poured on tap. We offer unfiltered and unpasteurized 12 on tap throughout the year.

WINE

Our wine cellar is full of fine wines from around the world. You will find more than 400 varieties from all the famous wine regions of the world. We are happy to offer you some Italian wines, for example, from Marchesi de Frescobaldi, Agricola Masi and Contarini prosecco.

Lovers of the left and right bank of the Bordeaux River will be amazed – together we have up to 140 wine regions represented. The wines of F. X. Pichler, boasting full points from Robert Parker, proudly represents Austria. The New World is represented by winemakers from Chile, Argentina, New Zealand and South Africa. There are naturally wines from the Czech Republic, for example the new Obelisk winery. Chateau Růbaň and Hubinský wine are small and exclusive wineries in Slovakia.

All-natural and environmental wines also have a place in our wine cellar.



We'll be happy to have you stay with us.
More info at www.hradecanka.cz
and www.chatajerabinka.cz

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