

MENU



WELCOME!

You will not find Hradečanka Chalet the way it was at the end of the 18th century. We have completely rebuilt it, but with style. That's why the third oldest building in Malá Úpa has lost none of its original character. And why Hradečanka? It got its name at the very beginning from the bakers of Hradec Králové, who came here to relax at the company chalet. Today Hradečanka offers comfortable accommodation in a mountain setting, a gourmet experience with a touch of Italian flavor, wine cellar with international wines, and entertainment at a modern ski bar.

Welcome to Hradečanka. Enjoy yourself to the fullest!

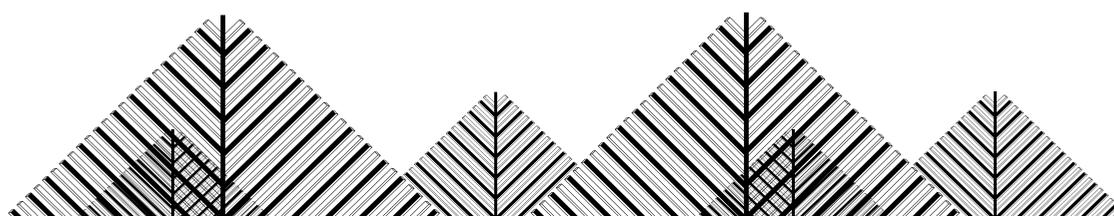
LOCAL SUPPLIERS

The menu offers Italian specialties, but we also get our ingredients from local farmers. We get high-quality meat and milk products from the Angus Farm and the Rudník goat farm.

PIZZA 400 g

Margherita Tomato sugo, mozzarella, basil	185 CZK
Salame Spianata piccante Tomato sugo, mozzarella, spianata, olives * Traditional Italian sausage, which will bring you memories of the Mediterranean	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 * Prosciutto San Daniel – its sweetness, quality of ingredients and aging time make it the Ferrari among prosciuttos	255 CZK
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
Pizza Parmigiana Tomato sugo, mozzarella, eggplant, parmesan	215 CZK
Farmers mix Tomato sugo, mozzarella, farmer's cheese and sausage * The richest combination of the best local farmers and Italian products	250 CZK

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

Seared foie gras 80 g with glazed cherries and hibiscus and salty sesame cantuccini	265 CZK
Pappa Tuscan tomato soup 300 g with homemade grissini and herb ricotta	85 CZK
Chicken consommé with Marsala and ravioli 300 g filled with mascarpone and Prosciutto crudo	95 CZK
Marinated baby beets 120 g with a salad of goat cheese, cucumbers and celery	165 CZK
Platter of farmer and Italian cheeses and sausages 250 g	205 CZK

PASTA FRESCA 200 g

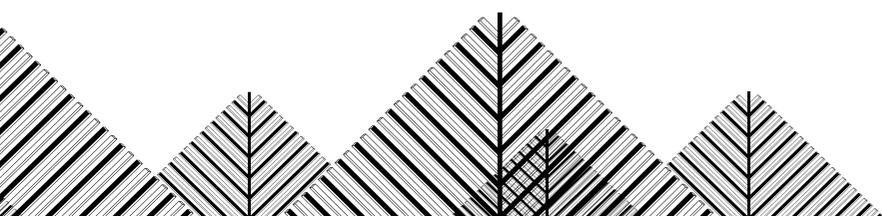
Aglio e Olio fried garlic with peperoncino and Pecorino Romano cheese	195 CZK
Carbonara with Guanciale bacon and fresh egg yolk	225 CZK
Funghi with mushrooms, cream and Parmigiano Reggiano	235 CZK
Baked gnocchi with asparagus, tomato and basil pesto	220 CZK
Bolognese ???????????????	235 CZK

OUR TOP CHOICE

Carpaccio of smoked pork 80 g with sautéed pak choi, sea buckthorn-mango gel and our own barbecue sauce	175 CZK
Made to order smoked saddle of wild boar 180 g with olives Taggiasca with polenta croquettes, baby beets and Chioggia cabbage	365 CZK
Burrata salad 200 g with a color palette of tomatoes	235 CZK
Pistachio semifreddo with hazelnuts and orange sauce	155 CZK

MAIN COURSES

Grilled pork duroc 250 g with bacon demi glace, braised carrots and mashed potatoes with cracklings from guanciale	295 CZK
Parmesan chicken with stem broccoli , 220 g sautéed potato gnocchi and baked tomato sauce	275 CZK
Seared goat cheese 150 g with figs poached in port wine, brown mushrooms and roasted chickpeas	265 CZK
Shrimp fried in garlic 160 g with tomatoes and peperoncino	295 CZK
Mushroom risotto 250 g with pistachio-parmesan chips and fresh truffle	285 CZK
Beef sirloin steak 250 g with a sauce of roasted peppers and roasted grenaille potatoes and shallots	385 CZK
Caesar salad 200 g with chicken breast and parmesan	220 CZK
Children's linguine 200 g with caramel-cinnamon sauce and fresh fruit	155 CZK



DESSERTS

Coffee tiramisu

with coffee mascarpone and hazelnuts in caramel

115 CZK

Chocolate mousse

with cherries, crushed meringues and fruit

125 CZK

Sorbet

of the day

65 CZK

COFFEE

Coffee before or after the meal, with dessert or simply any time.

At Hradečanka, you will get an authentic Italian ristretto or cappuccino with "soft as a cloud" foam prepared in our La Cimbali coffeemachine and ORO Caffe coffee brand.

For those really demanding, we have a special coffee – 100% Arabica from Guatemala and Brazil.

BEER

We recommend that you try the local Trautenberk brewery beer, located just opposite our chalet. They make unpasteurized and unfiltered beer - refreshing, zesty and just right. We offer Trautenberk 11 and occasional specials with higher alcohol content.

Beware of avalanches in the mountains in winter. Our dark beer avalanche from Bernard is not so dangerous. On the contrary, it brings a remarkable experience for all the senses. It is a dark lager with a slightly bitter taste. It is characterized by an avalanche effect – rich creamy foam gently swirling as the beer is poured into a glass.

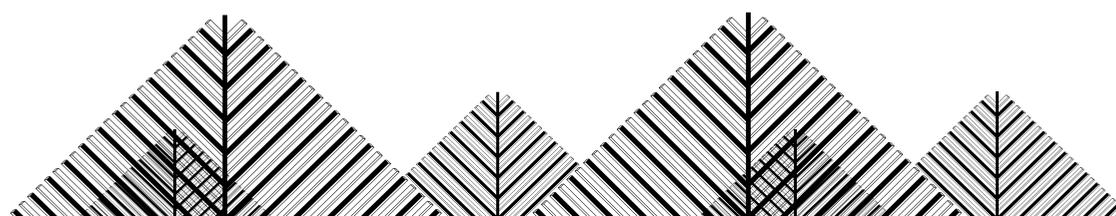
Additionally, we offer unfiltered and unpasteurized 12 on draft throughout the year.

WINE

Our wine cellar is full of fine wines from around the world. We have more than 400 varietals from all world-famous wine regions. We will be happy to offer you very intimate Italian wines, like from Marchesi de Frescobaldi, Agricola Masi and even Prosecco from Contarini.

Aficionados of the left and right banks of the Bordeaux river will feel right at home. We have up to 140 wine regions represented here. F. X. Pichler wines, which can boast a full number of points from Robert Parker, proudly represent Austria. The New World is represented by winemakers from Chile, Argentina, New Zealand and South Africa. Naturally there are also wines from the Czech Republic, like from the new Obelisk winery. Chateau Růbaň and Hubinský wine are small and exclusive wineries from Slovakia.

Our wine cellar also offers sustainable and natural wines.



We are happy to accommodate you.
More info at www.hradecanka.cz

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