

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 Upa 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!

ALESSANDRO

Our chef Alessandro comes from Parma. He has worked in France, in Florida, in Prague and now he can be found here in Horní Malá Upa. He learned the art of cooking under the direction of Joel Robuchon in Monaco, in a three-star Michelin restaurant. He knows the Czech Republic perfectly well, having traveled the breadth of it on organizing farmers' markets where he met Mark and Peter. They have known each other for five years and together form a great culinary team in our restaurant. They cook only with fresh and high-quality ingredients at Hradečanka. You will find something from the mountains – herbs, truffles or beans on each plate.

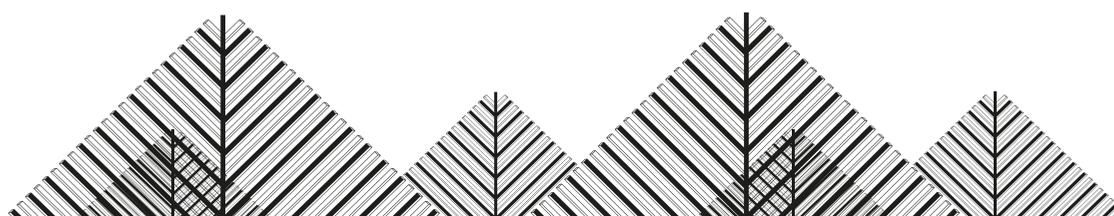
LOCAL SUPPLIERS

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
Quattro stagioni Tomato sugo, mozzarella, artichokes, olives, prosciutto crudo, mushrooms	235 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

Tuscan tomato soup Pappa 250 g with homemade grissini breadsticks and honey	85 CZK
Foie Gras cooked in salt with Diplomatico 80 g with hazelnut crust and onion - seaberry chutney	255 CZK
Local farm cheeses and sausages on a wood platter 100 g Rudník - Trutnov farm	205 CZK
Minestrone 250 g with walnut-herb pesto	70 CZK
Variations of beetroot 120 g with farmer's goat cheese gervais	165 CZK

PASTA FRESCA 200 g

Aglio e Olio fried garlic with pepperoncino and Pecorino Romano cheese	195 CZK
Funghi with mushrooms, cream and Parmigiano Reggiano	235 CZK
Carbonara with Guanciale bacon and fresh egg yolk	225 CZK
Veggie Fregola with grilled vegetables, San Marzano tomatoes and hazelnuts	215 CZK

SALADS 200 g

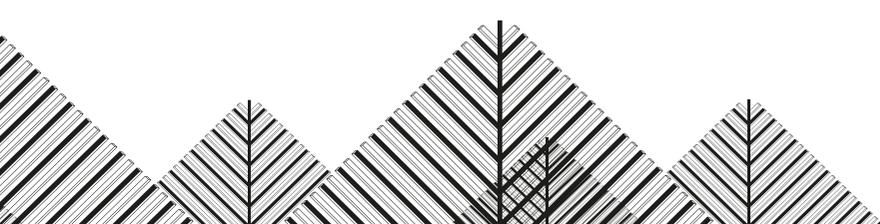
Caesar salad with anchovy dressing and chicken	220 CZK
Green Velvet herbal cake with grilled vegetables, pink salt and herb oil	220 CZK

OUR TOP CHOICE

Slowly smoked beef navel 80 g cooked with wild spices, pumpkin puree and sautéed mushrooms	175 CZK
* Farmer's specialty with the sweetness and taste of pumpkin, the aromas of mountain herbs and smoke are ideally paired with a glass of Cabernet Sauvignon Viña Montes	
Tagliatelle alla Bolognese ,1979' 200 g meat ragout with root vegetables, tomatoes and red wine	235 CZK
* A Traditional family recipe from Emilia Romagna which Alessandro prepared for the first time when he was 7 and is perfectly suited to the wine Chianti Querceto	
Burrata 125 g with lettuce and colorful tomatoes and basil	235 CZK
* Handmade burratas are like a treasure chest, they look like ordinary mozzarella, but the inside is filled with creamy richness. The best flavor goes well Pinot Grigio Alois Lageder	
Roasted sausage Salsiccia e Cannellini 200 g with apples, red onion, honey and beans	245 CZK
* This pork specialty is very popular around Florence and is perfectly complemented by Riesling wine from the Somberk winery or Chianti Querceto if you are in mood for red	

MAIN COURSES

Duroc pork steak 250 g with herb crust and baked potatoes grenaille, with onions and Guanciale cracklings	290 CZK
Grilled beef sirloin of Angus 280 g with sautéed mushrooms and lemon (Trutnov Angus farm)	375 CZK
Slowly pulled aged Angus beef shank 200 g in red wine with vanilla polenta	265 CZK
Truffle risotto 250 g with roasted nuts and gervais goat cheese (Rudník farm)	275 CZK



DESSERTS

Tiramisu

with coffee mascarpone and hazelnuts in caramel

115 CZK

Crème Bruleé with salty caramel

with rosemary, plum crumble and ice cream

135 CZK

Chocolate cake

with farmer's cottage cheese, ganache and raspberries

145 CZK

CHILDREN'S MEALS

Chicken Linguine 200 g

and tomato sauce with basil

145 CZK

Arancini Bolognese 150 g

rice croquette with meat ragout and tomato sugo

165 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 Caffè 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.

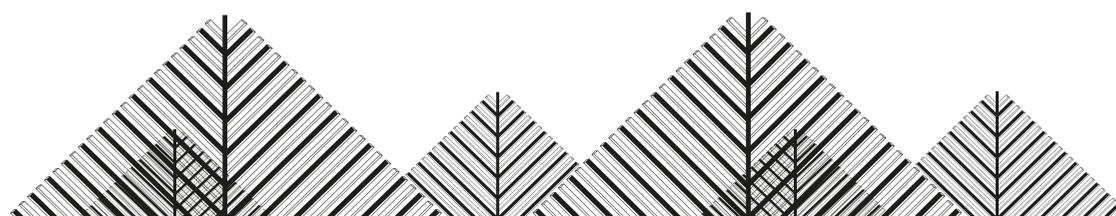
Additionally, we offer unfiltered and unpasteurized 12 on draft throughout the year.

WINE

Our wine cellar is full of fine wines from around the world. We have more than 400 varieties 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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