

ENJOY CZECH FOOD



After 18 years living and eating in Prague I was persuaded to write a guide to Czech food that you can actually use and enjoy.

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An introduction to the guide

After 18 years of eating Czech food and pointing people in the direction of good places to try this style of cuisine, a colleague of mine noted that 'I must have an encyclopedic knowledge of Czech restaurants and meals'. This got me thinking. Well, I think encyclopedic is a bit strong but certainly I could put a good list together where people could go either for a sit-down restaurant meal or just for a selection of beer food to go with your 'Pilsner' or 'Kozel'. Places that specialise in real Czech food rather than a Czech section in a largely international menu. So this is a guide to learning about Czech food, how it is prepared and presented, what it looks like on a Czech menu, how it translates to English and any known variations etc. To that end I've selected 13 places that you might like to visit during your stay.



I've been very specific in choosing these restaurants. Many places in Prague are listed as serving 'Czech/International' which probably means that they serve goulash. This book

deals only with places which are wholly Czech or primarily Czech with a hint of something else. I note the webpages but not the phone numbers as they have an annoying habit of changing. Your hotel reception can make a reservation for you if you need one. If you are looking to include international cuisine options then take a look at the 'Scenic Prague Restaurants' eBook as I make no culinary distinction in that selection as it's purely based on the view. Or the 'Prague Top Restaurants' which details a selection of excellent places to try for various good reasons.



What this guide is NOT

- This is not a general restaurant guide. I've selected a choice of places to try and specific Czech menu choices but having learned about the food you could use the guide in any restaurant that serves Czech food here.
- This is not a pub guide. Although I've dedicated one whole section to describing 'Beer Food' options, I don't specify all the types of beer available.

Price Guide

This is a general comparative guide to the cost level for each place that I've selected.

Remember that your choice of drink could greatly increase the cost of the meal. Good beer is cheap, good wine is expensive. This is a price guide for at least a 2-course meal for two people:



***** = 2000Kc +. This will be one of the best restaurants in the city with an established reputation, possibly scenic. It will be stylish and will require a reservation to be made in advance.

**** = 1500Kc +. One of the better restaurants in the city and will probably require a reservation at peak lunch or dinner times. The price may also be inflated if it's in a central location. Stylish decor and professional service.

*** = 1000Kc +. This could be a larger restaurant on the outskirts of the city or a smaller more central location. It could be a specialist restaurant or a larger cafe that has a good reputation for serving Czech food.

** = 500Kc +. This is generally the area covered by the Czech 'Hospoda' where you'll have heavy wooden tables and chairs, a smaller menu and probably specialises in Beer Food.

* = 250Kc +. Bear in mind that this would be 250Kc for a meal for two. Outside the very centre of Prague this is Czech-Only language

territory so the ability to recognise meals written in Czech is a must. In this range you are looking at a 'main and drink' for @120Kc per person on a 'denni menu' (daily lunch menu).



The Menu Structure:

All Czech restaurants will have a menu which will follow the format as listed below;

- **Predkrmy:** Starters both hot and cold
- **Polevky:** Soup
- **Drubez:** Meals based on poultry
- **Speciality:** House recommendations
- **Hotova jidla:** Ready made meals served quickly
- **Minutkova jidla:** Available meals but, they must be prepared and will result in a longer waiting time
- **Ryby:** Fish (losos/salmon, pstruh/trout, kapr/carp)
- **Salaty:** Salads
- **Prilohy:** Vegetable/Accompaniments (Chips, Sauces etc)



Optionally you may find;

- **Bezmasa jidla:** Vegetarian or more accurately 'food without meat' as the cooking oil may not be vegetarian
- **Moucniky:** Desserts
- **Detske menu:** Childrens Menu, usually smaller portion but can be a separate offer

- **Denni nabitka or denni menu:** Daily fixed lunch menu, usually two or three courses with drink NOT included (fully explained later in the book)



Starter Course:

Restaurants will offer different kinds of soup which will be under the category called 'Polevky';

- **Hovezi (hovee-ehzee) vyvar or bujon:** A clear beef soup and may have an addition of noodles (hovezi s nudlem) or small meat balls
- **Kureci vyvar s masem a nudlemi:** Clear soup with pieces of chicken and fine noodles
- **Gulasova (goolash-oh-vaa):** A thick goulash soup (usually beef but can be pork) possibly with pieces of ham and sausage, onions and peppers
- **Bramborova (brambor-oh-vaa):** A thick potato soup with green veg and sometimes mushrooms although this is only popular in the winter months
- **Borsc (borsh-ch):** A left over from Russian times. Similar to goulash soup with heavy use of cabbage and beetroot
- **Hrasky:** This will be a thick pea soup almost which will have whole green peas and usually ham in it along with a splash of cream



Other popular starters are:

- **Tlacenka s octem a cibuli:**

Brawn with vinegar and onions. This is normally cooked in a long roll, chilled then cut into slices



- **Smazene zampinony:** Fried

mushrooms (fresh wild mushrooms would be seasonal July to September) usually served with a pot of tatar sauce or mayonnaise

- **Topinky (se syrem):** Fried bread (with raw garlic and cheese). The variant of this is 'Dabelsky Topinky' or 'Dabelsky Toast' which has the fried bread as the base but is then covered in a cheese, garlic and chilli spread which makes it hot

- **Jemna pastika:** Liver pate to be accompanied by either toast, fried bread or crusty bread

- **Sunkova rolka se slehackou**

- **a krenem:** A roll of ham with cream and horseradish sauce (often called Prague Ham)



Main Course:

- **Hovezi gulas:** Beef goulash will automatically be served with sliced bread (houskovy) dumplings. The meat will be garnished with fresh onions and sweet peppers.
- **Veprovy gulas (vep-pro-vee):** Pork goulash same as above but with pork meat
- **Svickova na smetane:** Beef Sirloin with cream (svichkova-na-smettan-eay) will automatically be served with sliced bread dumplings. The meat will be covered in a gravy, topped of with cranberry sauce and cream usually on a slice of lemon
- **Smazeny kureci rizek:** Chicken fried in breadcrumbs. Similar to a Wiener Schnitzel. Most often served with a cold potato salad (bramborovy salat) or boiled potatoes (varene brambory)
- **Uzene or uzena (oo-zen-nay or oo-zen-ahh):** Smoked meat having a pink appearance often served with houskove knedliky (bread dumplings) and zeli or spinach puree
- **Kureci prsa:** Chicken breast. It can be served with anything but often a dish which comes with 'bramboracky' (bramboratchky) which is potato that has been grated,



mixed with onion, eggs and flour and then fried into small patty cakes

- **Biftek:** Beef steak. Generally cooked medium. If you want it cooked well done ask for 'pro pecene' (propetchenay). Normally served with chips (hranolky) and the English version (Anglicky Biftek) will have an egg on the steak

- **Smazeny veprovy rizek:**

Pork fried in breadcrumbs

- **Pfeffersteak:** Pepper Steak cooked to your requirement with peppercorns or sauce on the steak or more likely with a side dish containing the sauce



- **Pecena kachna:** Roast duck served with sliced bread dumplings and 'zeli' (zeli looks like sauerkraut but, it is much finer and sweeter).

- **Smazeny syr:** Cheese fried in breadcrumbs served with a side salad. May also be described as 'smazena sunka a syr' (fried cheese with ham)

- **Kralik (kraaaleek):** Rabbit, usually roasted and served with zeli and boiled potatoes

- **Halusky:** A mix of very small pieces of bread dumpling (you'll know this as Gnocchi), bacon pieces and sweet red or white cabbage

- **Spiz (pro 2 osoby):** Kebab on a skewer (for 2 people)

- **Pecene veprove koleno:** Roast pork knuckle (priced

according to weight), maybe at least 1kg. I would ask for roast potatoes as well

- **Veprova panenka:** Can be small medalion-like pieces or one single piece of grilled pork depending on the restaurant

Side Dishes

- **Houskove knedliky:** Bread dumplings
- **Bramborove knedliky:** Potato dumplings
- **Ryze:** Rice. May also be called 'dusena ryze' which is plain white rice
- **Hranolky:** Chips or fries are the standard. The variant 'Americky' means they will be thick potato wedges

- **Bramborak or Bramboracky:** A single pancake sized dish or more likely small fried potato cakes. In this guide I refer to them as 'potato pancakes'



- **Smazene brambory:** Fried potatoes
- **Varene brambory:** Boiled potatoes
- **Pecene brambory:** Roast potatoes
- **Krokety:** Croquettes are not popular here. It's mashed potatoes in a small cylindrical shape encased in breadcrumbs
- **Spenat:** Spinach. Served like mashed potatoes in a big dollop. Not visually appealing but, tastes nice
- **Zeli:** sweet cabbage that can be white or red. Has the appearance of sauerkraut but, tastes much nicer

- **Cibule or cibulky:** Onions
- **Mrkev or Mrkve:** carrots
- **Zampiony:** Mushrooms. In season they may be listed as 'divoke' which means wild mushrooms
- **Hrasky:** Peas
- **Fazole:** Beans (i.e. like chilli beans)
- **Jarni zelenina:** Spring vegetables

Cabbage and Dumplings:

Cabbage - A better description

We can't go any further without understanding what to expect with cabbage as it will be everywhere. We are not talking cabbage leaves boiled in a saucepan etc. When Czechs talk about cabbage it's referred to as 'Zeli'. This means it's fine and in a light vinegar. Visually similar to sauerkraut but the Czech version is sweeter. There are two colours, red and white. White is softer, red is more crunchy. Historically white meats like pork, turkey and chicken come with white cabbage whilst rabbit, goose and duck are usually with red. Many places put both on the plate now.



Dumplings - A better description

These are the automatic serving suggestion for the majority of classic Czech food. In Czech, dumplings are called 'Knedliky'. There are different types:

- **Bread:** The simplest form. You'll get up to four slices on the plate depending on the configuration of the dish
- **Bacon:** This is a variant on the bread dumpling in that it's mixed with bacon or smoked pork meat. On Czech menus this is also called 'spekove' (Speck is Austrian smoked ham)
- **Carlsbad:** Another bread variation, this time it's mixed with herbs, usually parsley or marjoram. In Czech this will be called 'Karlovarskym'
- **Potato:** These are cut in slices but smaller and heavier than the bread option. If done well they are delicious, if not they can be a bit stodgy although you can rescue them by mixing with sweet cabbage
- **Potato (filled):** this is a variant in that this is a dumpling shaped into a ball and filled with smoked meat. Usually you get three or 4 of these on a plate and you'll find it as an option with pork meals
- **Mix:** Bread dumplings are still the most popular but each restaurant may have it's own mix which will be a selection of the above so look out for it on the menu. If you don't want a certain type of dumpling then say so at the time of ordering and they'll change it



Dessert Course:

Several desserts will be on offer. Below you will find the most common;

- **Zmrzlinovy pohar:** A glass filled with ice cream (literally - ice-cream cup).

- **Palacinky (palachingky):** On it's own it is just a pancake but 'palacinky s ovocem a zmrzlina' turns it into a pancake filled with fruit and ice cream

- **Kolac:** Cake. A selection of cakes is normally in a see-through cabinet and you point to the one that you want

- **Jablecny zavin (yab-bletchnee zaavin):** Apple Strudel. If you want it hot, tell the waitress the word 'Teple' (tep-lay)

- **Zmrzlina:** Ice cream

- **Ovocne knedliky:** Fruit dumplings. The regular bread dumpling but, served as small balls with a fruit or jam filling



Hot or Not?

Czech food is not traditionally spicy but there are a few rules to help you avoid the heat

- **Kren:** Horseradish. You'll find it served in three ways. Foam (the least hot and very fine), Cream (hotter than foam but depends on the ratio of Horseradish to cream). Grated raw (can make your eyes water and Czechs mix it with mustard to take the edge off of it). You'll find horseradish mainly with Prague Ham starters, with sausages as beer food and with goulash as a garnish
- **Piquant:** Hot. Czechs use this word on their own menu whilst in English it's translated as 'spicy'. You'll find it applies largely to sausage, chicken or pork meals
- **Dabelsky:** The variant is anything prefixed by 'dabelsky' (devil's) which normally indicates the use of chilli seeds or chilli pepper
- **Horcice:** Mustard. Czech mustard is mild and you'll find it widely used to accompany sausages and beer food in general. The picture on the following page is of a special type of mustard called 'krenova' which is a mix of regular Czech mustard and horseradish. You'll also find 'Dijonska'



which is hot French mustard. If it is specifically described as 'Anglicky' (English) mustard then it will be hot but I've only ever seen this option in Irish Bars. The usual way for Czechs to eat ham etc is in an open sandwich. The ham goes on first followed by a liberal amount of Czech Mustard. I watched my father-in-law's eyes water the first time he slathered English mustard over a slice of bread and hame and started to eat it. He finished it though, along with half a box of tissues.



• The Four BIG Classics

In amongst all the food available in Prague, four dishes stand out as consistently the most eaten so here's a brief description of the meals and the variations:

Goulash: Without doubt the number one most eaten meal by people visiting the city but you can leave Prague thinking that you've 'been there, tried that' when in fact you've only seen one possible variant. Although most commonly it will be a beef goulash you can also find pork and turkey goulash plus variants like Madarsky Goulash (Hungarian). The appearance of the dish will vary wildly from almost black to a weak yellow colour depending on the preparation. Some places like to add a lot of onion into the meal whereas others prefer to garnish with onion. Some enhance the flavour by grating horseradish on the top whilst others add smoked sausage to the mix. Goulash is always served with dumplings and 90% of the time that will be bread dumplings but there are variants depending



on the restaurant and they are more fully explained in the 'side dishes' section below.



Svickova na smetane:

This is marinated beef sirloin, usually two or maximum three slices on the plate, a cream sauce, cranberries and dumplings. Now each

restaurant will have its own take on the dish. The classic presentation is shown on the left. Bread dumplings surround one side, the cream sauce is on top of the meat. The two other main items i.e. the cream and the cranberry sauce are together but separated from the meat and dumplings by being placed on a slice of lemon as it gives people the opportunity to separate these extra parts from what is considered the main meal plus the cream is not supposed to be put directly on the dumplings or the meat. The idea is that the dumplings will soak up the sauce but sometimes the restaurants go a little nuts and put so much gravy on the plate that you can hardly see the meat. The top-end restaurants will use cranberries. The lower end will be 'Brusinky' which is cranberry jam.

• **Pork Knuckle:** This can range in weight from 200g up to 1.2Kg depending on the restaurant and the joint. There's also a big difference in presentation as a pork knee for



one could fit on a plate or be presented on a simple board. Places like U Vejvodu like the 'block' where your pork knee is suspended above the board and secured by wood-mounted spikes. The 'block' will also contain your sauces with mustard and horseradish as standard but the restaurant may offer others like garlic, BBQ, herb and cheese etc. You would then use a special carving knife to take off the meat. The thing with the pork knee is not to forget to order a side dish i.e. roast potatoes are popular for this as are green beans. Otherwise you'll risk up to a kilo of meat arriving at your table and nothing to go with it.



Roast Duck: The most important aspect of this is the portion of the duck. The most common is a quarter portion but some restaurants will offer you a half or a whole (check

Deminka for the best value options for duck). Be really observant to the menu. There is a scam whereby a restaurant will publish the 'price' for a quarter portion but

the actual portion size is a half so you'll end up paying twice what you thought. The meal itself will generally be served with sweet red cabbage and a mix of dumplings topped with juice from the duck. It's a very filling and rich meal popular at lunchtimes in restaurants and a more substantial beer food option mid-evening.

. U Modre Kachnicky II (at the little blue duck II)

Location: Old Town, Praha 1, Michalska 434/16

Web: www.umodrekachnicky.cz/en/retro/welcome

Price Guide: *****

TAGS: Old Town, game, venison, duck, fine dining, degustation



How to get there: Start at the Old Town Square. Opposite the Astronomical Clock you'll see a narrow

passageway used by people to get to Wenceslas Square. 50 metres along this pedestrianised passage you'll come to a little junction and there will be an archway on your right. Go under here and bear around to the left. The restaurant is a further 20 metres on your left and opposite the entry to the Iron Gate hotel.

Decor and style

U Modre Kachnický II is a colourful place with lots of deep 'earth' colours combined with rough walls and flowing drapes. The restaurant makes a good attempt at a luxurious restaurant from the 1930s.



Everything is solid, from the chairs to the cutlery, you get the impression that the place is sturdy and reliable, including the food.

On the menu

Starters: The first course breaks down to a selection of pate, smoked meat, soups and salads. U Modre Kachnický II has the standard Chicken Bujon and thick potato for it's soups. They like to include crunchy vegetables in the

Czech garden salad and the alternative is their mixed salad including sun-dried tomatoes and Sheep's cheese.



Special: They offer a special degustation only for this course. It's well worth trying it for an overall view as it comes with two of the pates, the cheese, one duck and

one venison.

Main: U Modre Kachnický II separates it's main course choice into 4 areas:

- **Vegetarian**
- **Duck Specialities**
- **Wild Game Specialities**
- **Traditional**

The vegetarian offer varies seasonally so check the webpage for the current offer.

In the Duck Specialities you'll find a selection of roast/grilled duck. The 'Roasted Duck with red and white cabbage and potato dumplings' is considered the classic Czech option. The other variants alter the accompanying

ingredients and can be changed seasonally (especially fruit options).

In the Wild Game Specialities you'll find the venison, boar and wild duck. In a regular Czech restaurant you would find only beef or pork goulash so you can compare it to the richer boar. Fallow deer (venison) is served in a couple of ways but take note that you can change your 'side' option (personally I prefer dumplings to croquettes).

Finally in the Traditional section you have several meat variations including steak, rabbit, veal, pork and lamb. Probably the most popular in the section 'like your grandmother made' will be the roast rabbit and the roast pork.

Special: U Modre Kachnicky II offers a 9-course meat degustation option. Feel free to order this and split it between two of you as a main course along with your favourite side dishes. You might want to skip the starter and go for this plus a dessert etc.

Desserts: There's a nice selection and 'Apple Strudel' would be the classic dessert on this menu but there's a good choice of light and refreshing options including individual cakes, slices of cake, ice-cream and seasonal fruit etc.

Personal Opinion and Tips:

If you can, visit the restaurant first and take a look around at where you would like to sit. The downstairs is quite open and extends to the rear. Beware not getting the little two-seater next to the toilet. Upstairs is more divided into private spaces but there are not so many smaller tables.



My table tip: On the inside of the main entry on the left on a raised area between the door and the bar is a table which is too small for 4 but provides ample room for two. It's private but you can still see

whats going on in the restaurant.

A little story - I was here for a restaurant festival and had just finished the starter (trout on a bed of rocket and beetroot marinated in vinegar) when what appeared to be a dessert arrived on the table. In fact it was a surprise course and further inspection revealed that it was a sorbet made with rocket and balsamico. It was delicious and a fine example of what to expect from the restaurant.

Cafe Louvre

- **Location:** Praha 1, New Town, Narodni 22
- **Web:** www.cafelouvre.cz/en
- **Price Guide:** ***
- **TAGS:** Historic, narodni, kafka, cafe, professional service



How to get there: Start at the National Theatre. Walk back towards Wenceslas Square (this road is Narodni). 150 metres on your right the pavement disappears into covered arches. As you exit the arches there are three shops on your right and then a large open doorway leading to steps. This is the Cafe Louvre entry. Go up three flights.

Decor and style

This has been a meeting place for literary, political and scientific giants since it was opened in 1902. Although closed from 1948 to 1992 after which it was lovingly renovated to its present glory, it is still the place to come either for a leisurely coffee and to read the papers or for that breakfast business meeting. Smart, professional service and the best hot chocolate in the city.

On the menu

Cafe Louvre divides its menu into the following:

- **Breakfast**
- **Set daily lunch**
- **Lunch**
- **Dinner**
- **Desserts**

Breakfast: This is a unique addition for a typically Czech restaurant in that it has been famous for serving breakfasts here for the last 60 years so it's an authentically Czech environment with its own take on what its clients want. To that end there is a huge selection of hot and cold food from croissants, plain and filled, omelettes, cold meats, fruit, yoghurts and cereal. On top of that you have the set

breakfasts with 6 or 7 different styles including Czech, French, Scandinavian, American and 'Fitness'. In the past I've favoured the American (Cowboy) breakfast as it comes with eggs and a choice of English bacon or ham, basket of bread, a cake and orange juice so all I have to add is the coffee.



Set Daily Lunch: Louvre offers a set lunch menu and on any given day the selection will alter. To see the current choice, go to the 'Special lunch menu' link on the site and find the day of the week you want. The menu for that day is written.

Lunch: The lunch menu takes classic Czech starters like Prague Ham with horseradish and adds healthy salads like Caesar, Waldorf, carrot and avocado into the mix. It maintains a choice of beef bujon or a cream soup which will alternate depending on the season. The four main classic Czech meals are 'Roast Beef on Cream' with cranberry sauce (Svickova), beef goulash, pork tenderloin and chicken breast. Knowing where else I can get Svickova, here I'd take the garlic marinated pork tenderloin with its side of potato dumplings filled with

ham, cabbage and apple. There are a few pasta and vegetarian options but this is not really the destination for that.



Dinner: Cafe Louvre takes the core of it's lunch menu and adds it's own specialities so after 6pm you get the addition of a steak grill menu, an extended Czech speciality choice including rabbit (with basmati rice), duck (with red cabbage, tangerines and potato pancakes), lamb (with seasonal side) and a fish section

(usually trout and salmon) as well.

Desserts: This is Cafe Louvre's stock-in-trade and after breakfast you'll find people coming in for a coffee and cake etc. Of the 15 or so cakes and strudels on offer, at least half of these will be homemade. You can add to that ice-cream, sundaes and another huge choice of coffee, tea and hot chocolate.

Personal Opinion and Tips:

You have to go up three flights of stairs to get here so it's not exactly expecting 'drop-in' tourists. At the top of the stairs there's a place where you can leave your overcoat

(in winter) and the entry to the cafe is adjacent. It's one of those places in Prague (Deminka is the other) where you can walk in the footsteps of Havel, Kafka and Einstein. Fully professional service.



My table tip: The first half of the cafe (bar end) is non-smoking. When you get past the bar and paper stand it becomes smoking. My own personal favourite places are any of the two-seaters

next to the windows.

A little story - I came in here with my nephew one cold day and we ordered hot chocolate 'Louvre'. It was so thick that you could drink out of the cup whilst the spoon stayed in the middle. Or the various 'back of head' moments when my wife points out somebody famous as they are leaving. Too many to mention.

Na Blbym Miste

- **Location:** New Town, Praha 1, Stepanska 633/49
- **Web:** www.prahanablbymmiste.cz
- **Price Guide:** **
- **TAGS:** Wenceslas Square, Jama Bar, Radisson Blu, garden, music bar



How to get there: Start from Wenceslas Square at the junction with Stepanska. Walk up the road to the first junction on your right (V Jame). Turn right and the the entry to the restaurant is the first door on your right.

Decor and style

Na Blbym Miste is straight 'Pilsner decor' in that it has a deal with the Pilsner Urquell group and they supply much of the furnishings (you'll notice this in any of the places that have deals with Pilsner). The place is split between the ground floor and the basement. It's a real pub atmosphere with excellent food. Be gone before 2130 if you don't like the music.

On the menu

The restaurant has a pretty simple format. They divide the choice into an all-day menu and a set lunch menu.

Set Lunch Menu (Denni menu): If you click on the website Menu/Denni-menu link it first shows you the daily menu in Czech. At the top is an English option which will translate into English for you.

All-day Menu (Jidelni Listek): On the webpage the menu is in Czech but in the restaurant they have a translated menu. The menu is absolutely stuffed with Czech classics and bar food options. I'll describe the most popular:

- **Koleno pecene:** Roast Pork Knee (you must choose your side dish).

- **Pecena kachna s cervenym zelim:** Roast duck with red cabbage and dumplings (they offer the quarter and the half size duck portion).
- **Halusky se zelim a uzenym masem:** Chipped dumplings with sweet cabbage and smoked meat.
- **Hovezi gulas s cibulkou a Krenem:** Beef goulash with onions and horseradish. There's also a speciality of the house where you get this served inside a loaf of bread.
- **Svickova na smetane s karlovarskym knedlikem:** Beef sirloin with cream, cranberry sauce and herb dumplings

Desserts: Not a huge choice for dessert but all Czech.

- **Palacinky:** Pancake served with ice-cream and chocolate
- **Livanecky:** This is similar to Palacinky but a thicker pancake or several thick small pancakes (with a fruit sauce and cream)
- **Jablecny Zavin:** Apple Strudel
- **A choice of cakes with homemade cream**

Personal Opinion and Tips:

The restaurant opens for the lunch trade, drifts into dinner and then switches to bar food and music after 10pm. It's a younger crowd in the evening having a beer and waiting

for the music etc but many will make this a lunchtime stop. For a place which is only 75 metres from Wenceslas Square it is surprisingly tourist-free (it seems tourists don't like walking downstairs into restaurants).



My table tip: If you are here for the music then go straight downstairs and get your place. If it's a lunch stop then look for the raised table with two stools inside the entry on your left between the windows. Or there's the little garden outside for smokers.

Lokal

- **Location:** Old Town, Praha 1, Dlouha 731/33
- **Web:** <http://lokal-dlouha.ambi.cz/en/#index>
- **Price Guide:** **
- **TAGS:** Dlouha, Dahab, Roxy, Ambiente, beer food



How to get there: Start at the Old Town Square. Leave the square via the street called Kozí (Caffreys is in that corner). Cross the roundabout and go into Dlouha. Walk along the road about 100 metres. You'll pass the road called Ramova and on the corner of the next junction (Rybna) you'll find Lokal.

Decor and style

On first entry it will strike you as being a bit bare, a bit sparse etc. Just a long corridor with lots of tables and chairs in a row. But when it fills up, it's like a little Oktoberfest in there except with smaller glasses. So for decor read 'white ceiling and dark furniture' with a little bit of chalk graffiti thrown in.

On the menu

Lokal divides it's menu into 'daily' and 'evening'. The essential difference is that it introduces it's specialities in the evening so I'll focus on differences plus it takes the simpler elements of the menu and makes them available as bar food. The main menu runs until 2145 but you can still get bar food (buffet board) up to 11pm. They take pride in dealing with local suppliers and much of the menu is homemade.



Starter or buffet:

- **Prague ham:** Rolled and filled with horseradish cream.

- **Sausages (from our butcher):** Similar to frankfurters with horseradish (hot) and mustard (no hot)
- **Hotdog sausages:** On Wenceslas Square you'll see the signs for 'Klobasa'. This is what Lokal calls it's hotdogs i.e. large sausage

- **Spicy Sausages (from our butcher):** The same as above but with spicy sausages. Locally these are known as 'Debrecinky'



Lokal Speciality also on the bar food list:

- **Fried Cheese:** Served with tartar sauce and often chips are taken as a side
- **Pork Schnitzel:** Normally you would take a potato side dish. Either boiled or a potato salad

Main dishes

- **Homemade meatloaf:** (Sekana in Czech), usually with potatoes as a main course or bread as beer food
- **Boiled beef neck:** Served with mushroom sauce
- **Pork knuckle goulash:** Garnished with horseradish
- **Pork shoulder:** Usually served with sweet white cabbage and bread dumplings

- **Pork neck:** Served with sweet cabbage and your choice of side

Desserts: A small but interesting choice including glazed profiteroles, meringue and a hollow Czech biscuit filled with whipped cream.

Personal Opinion and Tips:



It's a bar with an extended menu for much of the day but really the menu is designed around beer food so it's meat heavy and lots of bread to soak up all the liquids that you will be drinking. That said,

they do include things like the Pork Knuckle goulash which is not common and Boiled Beef neck which again is a classic Czech meal but not widely available. A lot depends on the chef.

My table tip: There's no little tables for two in the corner here. It's a case of picking your spot on the benches etc. Personally I prefer to sit opposite the tanks towards the rear of the room.

U Vejvodu

- **Location:** Old Town, Praha 1, Jilska 353/4
- **Web:** www.restauracevejvodu.cz/?page=home&lang=EN
- **Price Guide:** ****
- **TAGS:** Pilsner, steak, microbrewery



How to get there: Start at the Old Town Square. Opposite the Astronomical Clock at the end of the covered archways you'll see a narrow passageway used by people

to get to Wenceslas Square. 30 metres along this pedestrianised passage (after the glass shop) you'll come to a little junction and there will be an arch on your right. Go under here and bear around to the left into the street called Michalska. After 75 metres take the first road on your right (Vejvodova). The U Vejvodu restaurant entry is at the end of Vejvodova on the left.

Decor and style

The small corner entry gives no indication of how big this place is. A quick glance inside reveals only the upstairs bar but go downstairs and you enter the second bar and the atrium. The place is configured for larger groups of 4 or more people but they'll fit anybody in anywhere. The style is that of a Beer Hall and it does that very well. They serve to the tables in the downstairs bar as well but, the attraction here is the atrium.



On the menu

The two main sections covered here are the 'Meat Specialities' and the 'Traditional Czech Kitchen'. The

other sections can be considered as fairly international and the 'K Pivo' (beer food) section cherry-picks dishes from the main menu so you'll see things appearing more than once.

Specialities: Loosely described, the speciality choice comes down to chicken breasts, pork slices and steaks of which there are about 6 choices in each category.



Beef: For instance a beefsteak can come with duck livers, mushroom sauce or pepper sauce. My own favourite is the 'pfeffersteak' medium which is served with chips as standard and a pot of green peppercorn sauce on the side.

Chicken: We are straying into international territory here but as these are recognised as classically prepared Czech dishes in their own right then they are included here so there are choices:

- **Chicken Steak:** Normally served with a mushroom sauce and rice as the side
- **Chicken breast:** A simple breast with herbs served with vegetable rice or the heavier version is grilled with English bacon stuffed inside served with roast potatoes

- **Chicken Schnitzel:** Tenderised and fried in breadcrumbs and served with an onion sauce. I prefer the chicken schnitzel to the pork schnitzel and would take just boiled potatoes as the side

Pork: This revolves around two options. 'Medailonky' are small pieces of pork. 'Panenka' is usually one larger piece of pork. Either way it's usually grilled and the variation is whether the meat is stuffed or not. As with the chicken its then a case of what sauce and side you want.



Traditional Czech Specialities: This is what you have come here for so here's the choice with special variations noted:

- **Plzensky Goulash:** Beef goulash served with onions and two types of dumplings (bread and pork speckled)
- **Svickova na smetane:** The standard beef sirloin with cream and cranberry sauce served with bread dumplings
- **Moravsky Vrabec or Moravian Sparrow:** It has the appearance of a dark beef goulash but it's actually pork and I prefer this option to regular beef goulash. At U Vejvodu they serve it with sweet cabbage and two types of dumplings (bread/potato)

• **Pork Schnitzel:** Classic Austro-Hungarian breaded fried pork

• **Roast Pork Knee:** (can be termed 'knuckle' or 'trotter') cooked in beer and served with mustard and horseradish. You choose your own side but roast potatoes is the usual option

• **Pork chop (kotlet):** Cooked in beer and you must choose your side

• **Plzenska Basta:** Quarter duck portion plus pork and smoked meat served with sweet white and red cabbage, potato dumplings and ham speckled dumplings. Note this is a 300g meal

• **Kachna Stareho Vejvody:** Two differences to the above meal in that this is a **WHOLE DUCK** and there is no pork or smoked meat. All side dishes are the same.



Personal Opinion and Tips:

I've been here several times for meals with friends and family.

Although I prefer the

peppersteak here, the 'pork knuckle' is an extremely popular dish. Just be sure to order vegetables otherwise

you end up with a kilo of meat on it's own. It has a terrific beerhall atmosphere any day of the week after 9pm.

My table tip: If you want the hustle and bustle of waiters moving around and lots of noise then take a seat at the downstairs tables. If you want a more sedate experience then go for a balcony table.

A little story: Those who try the Pork Knuckle are often tempted to buy the contraption that holds the knuckle in place while you cut meat off of it. On one occasion a patron was so excited to get one of these torture devices and, affected by some quantity of beer, managed to impale his forearm on it. Needless to say, that's all been cleaned up now.

Kolkovna

- **Location:** Praha 1, V Kolkovne 8
- **Web:** www.vkolkovne.cz/en
- **Price Guide:** ***
- **TAGS:** Old Town, Spanish Synagogue, pilsner, professional service



How to get there: Start at the Old Town Square. Leave the square via the street called Kozí (Caffreys is in this corner). Walk 50 metres to the roundabout and turn left into 'V Kolkovne'. The restaurant is at the end of this street on the right.

Decor and style

Kolkovna was the ground-breaking location that single handedly raised the quality of many Czech restaurants and created a whole new brand of place i.e. the brewery bar that serves great food with professional service. So expect the decor to resemble a miniature brewery with large vats and pipework.

On the menu

For two people sharing: Lets start with a couple of specials. In the starter section Kolkovna has their 'Selection of Traditional Czech Starters' which could be a meal on it's own but, if dining as a couple it makes an excellent first course to share. In the Kolkovna Specialities of Czech cuisine you'll find the 'Traditional Bohemian Platter' which is largely a selection of quarter duck, Moravsky Vrabec (pork), uzena (smoked meat) and beer sausage served with a selection of dumplings. These can be split between two so you'll get a selection of Czech starters and mains plus drinks for 600Kc. Or alternatively they do a mixed-grill for two in the Main Course section which would increase the price to @1000Kc for two. Thats pretty good value for this location.



Specialities of Czech cuisine:

You'll find the regular offer that you will have seen in other restaurants plus a couple of different choices.

- **Roast Duck:** Half portion of roast duck with mixed dumplings (bread and potato) plus red and white sweet cabbage
- **Moravian Sparrow:** Don't worry, it's not a small bird. This is a kind of pork goulash mixed with garlic and onions and served with bacon dumplings plus red and white sweet cabbage.



- **Pilsen Goulash:** Beef goulash with bread dumplings and potato pancakes
- **Svickova na smetane:** Beef sirloin in cream sauce served with mixed dumplings

(the English menu doesn't mention cranberry sauce but it is there)

- **Rabbit leg:** Baked with garlic and bacon, served with spinach and potato dumplings (you usually get red sweet cabbage with rabbit)
- **Schnitzel:** A choice of chicken or pork and served with potato salad
- **Wild boar ragu:** Served with mushrooms and 'hluchec'

(a mix of flour, potatoes and spices)

Special: In the main courses section you'll find the grill offer which includes a selection of steaks and the less available lamb chops.

Special: They do a 48 hour pre-order service for roast goose and a spit-roasted piglet (both at 1Kg uncooked) and perfect if you are travelling in a small group. The only other restaurant in the area that does the spit-roast piglet is U Pinkasu.

Desserts: Nothing particularly classic Czech in the dessert menu except Apple Strudel but you'll still have a choice of cakes, pancakes, tiramisu and ice-cream.

Personal Opinion and Tips:

Location is in Josefov which would ordinarily take it out of the most heavily tourist area but with it being on a popular road junction right opposite the Kafka monument and Spanish Synagogue it gets a lot of drop-in traffic. It's a smart place, airy and with good staff. All very efficient and business-like. Being part of the Pilsner group and hosting an extensive menu means it's not surprising it's done well. There are two elements to the place. The main bar (that serves food) is upstairs whilst the bulk of the

restaurant seating is downstairs. In the summer it has tables outside but in really hot weather try and get a seat on the shady side of the building (Vezenska).

My table tip: I prefer upstairs (that's the ground floor level) at the back where you walk up a few steps. A bit quieter but you look back across the whole restaurant and have the large window next to you with the view out to the Spanish Synagogue entry and the Franz Kafka statue next to it.



Konirna

- **Location:** Mala Strana, Praha 1, Maltezske namesti 292/10
- **Web:** www.konirna.eu/en
- **Price Guide:** ****
- **TAGS:** Historic, garden, Maltezske Namesti, kampa, Amadeus



How to get there: Start at Malostranske Namesti in Mala Strana facing the church dome. Turn to the left and leave the square by following the tramline for about 100 metres along Karmelitska. Take the next left (Prokopska). This

brings you out into Maltezske Namesti. Konirna entry is second on the left. You'll see the sign above the door and garden gate.

Decor and style

This is really two different places. The restaurant is larger and more formal whilst the brasserie is smaller but more relaxed so take your pick as the food is the same. In the kitchen is an award-winning Executive chef so the quality is there.

On the menu

The current starter offer is very international with possibly the only Czech dish being the Prague Ham with

horseradish (mousse) which they have combined with sweet and sour mushrooms plus a Boletus mushroom salad. So really not classic Czech presentation but its still very nice.



Grandmothers Recipes

- **Svickova na smetane:** Beef topside with cream sauce, cranberries and bread dumplings
- **Goulash:** Beef goulash with smoked sausages and bacon, served with bread dumplings and onions
- **Boiled Beef Tongue:** A rare find in Prague. Served with cheese/chive gnocchi and smoked horseradish
- **Wild Boar:** Leg of wild boar served with rosehip sauce, root vegetables and ginger bread dumplings
- **Pecena kachna:** A crispy half portion of roast duck served with red and white sweet cabbage, apple and a dumpling mix.

- **Piglet Flank:** Roast flank of young pig slow cooked with garlic/thyme served with a spicy sauce, potato puree and chips.



- **Leg of lamb:** Beer braised leg of lamb served with cheese/chive gnocchi, steamed spinach with garlic, homemade butter, thyme and candied lemon peel
- **Duck Breast:** South Bohemian marinated duck breast served with homemade potato gnocchi, a prune and cognac sauce and caramelized vegetables

Special: Roast Pork (piglet rump) which is normally a

slow-cook Czech dish but this has the twist of being prepared in the French sous-vide (vacuum) style. Served with potato dumplings stuffed with bacon and onions, red cabbage and anise.

Desserts: It's a fairly international dessert selection but the homemade Apple Strudel and Plum cake can be considered Czech.



Personal Opinion and Tips:

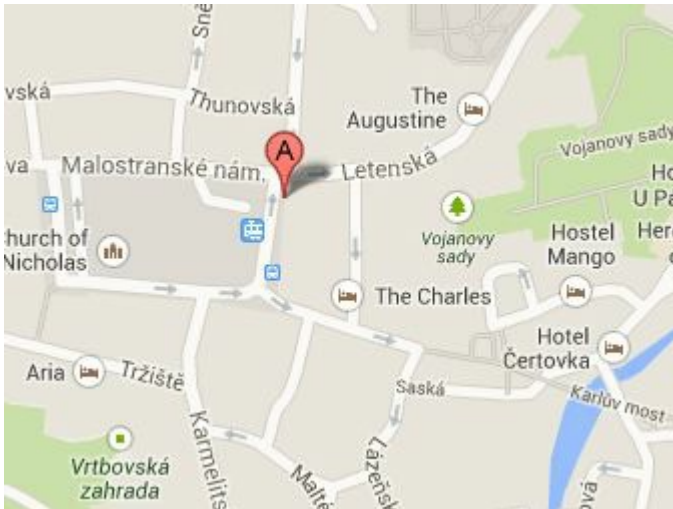
I've never been to the restaurant, only the brasserie but I've seen lots of people taking advantage of the front

garden terrace (especially smokers). You can see the chef adds his own little touches (cheese/chive gnocchi, sous-vide meat, smoked horseradish) that you don't generally see.

My table tip: Definitely outside in the summer. Inside, the brasserie is configured with booths for 4 which can be increased to six. If they split the seats you end up with a line of small tables down the middle. I prefer a booth.

Malostranska Beseda

- **Location:** Mala Strana, Praha 1, Malostranske namesti 35/21
- **Web:** www.malostranska-beseda.cz/en
- **Price Guide:** ***
- **TAGS:** Historic, Lesser Town, Malostranske Namesti, Music bar beseda, terrace



How to get there: Start at Malostranske Namesti in Mala Strana facing the church dome. Turn to your right and walk towards the crossing. The building at the end on your right (on the corner with the arches) is the Malostranska Beseda.

Decor and style

The building is a former Malostranska City Hall and is used as a cultural centre for the city. This is a Pilsner Urquell establishment which means it is professional with a good range of beer. The restaurant and the Kavarna (cafe) make up the ground floor whilst the pub takes the basement. The terrace is outside the front access under the arches.



On the menu

There's a lot of classic Czech on the menu but it's spread out so here is how it currently looks.

Starters:

- **Prague Ham:** Filled with a whole grain mustard/horseradish foam and served with baked bread

Traditional Czech:

- **Svickova na smetane:** Beef sirloin with cream sauce, cranberries and served with bread dumplings

- **Goulash:** Spicy beef goulash served with potato pancakes
- **Rolled Beef:** Normally two pieces of beef served with rice and a creamy gravy but can also be with bread dumplings
- **Roast Duck:** A half or quarter portion of duck served with red cabbage and a mix of potato and bread dumplings



Regional Specialities Section:

- Moravian style roast pork with sweet white cabbage and a mix of bread and potato dumplings

Popular Roasted Meats Section:

- Whole or half roast pork knuckle basted with dark beer and served with sweet cabbage, horseradish and mustard

Desserts:

- **Apple Strudel**

Personal Opinion and Tips:

The restaurant serves the main menu described above. Beseda also has a 'beer food' menu which is what you would get if you went downstairs to the pub (but is also offered by the restaurant). It's Pilsner Urquell fitted out so it has the 'brewery' feel. The menu is not vast but it has many classic Czech meals and the addition of several international specialities.

My table tip: Inside the door on the left is nice airy room, alcoved ceilings etc where you can get a window seat or take a larger table for four on the other side of the room. If you get an outside table then watch out for your bags etc as this area is a hotspot for pickpockets.



Deminka

- **Location:** New Town, Praha 2, Skretova 386/1
- **Web:** www.deminka.com/?lng=en
- **Price Guide:** ***
- **TAGS:** Historic, Kafka, Deminka Palace, pilsner urquell, professional service, Anglicka



How to get there: Start at the top of Wenceslas Square standing in front of the National Museum and facing it. Turn to your right, walk one block (approx 75 metres to

the traffic lights) and turn left. This street is Zitna. Keep walking to the next junction and cross the road ahead. You are now in Skretova and Deminka is at the end of this block on the left.

Decor and style

This is a restored 19th Century palace and you'll recognise this the moment you step through the door. The high alcoved and decorated ceiling gives it a feeling of elegance. Large front facing windows let in a lot of light and even though it borders a main road you don't notice it on the inside. As typical of Pilsner restaurants you'll find dark wood tables and chairs. I've found the service is better at lunchtime than in the evening.

On the menu

Deminka has a set lunch menu but only in Czech language. Take a look at the 'menu structure' section of the book and it will help you understand more or less what you can get. The Czech classics are spread over three categories in the



main menu so here's a breakdown of that offer.

Deminka Beer Specials:

- **Roast Duck:** This is a WHOLE duck but you will not find it cheaper in the central Prague area. Perfect to split between two people. Served with red and white sweet cabbage and three types of dumplings
- **Pork Knuckle:** Again watch out for the weight. This is 1.2Kg uncooked so is designed to be shared between at least two people and again, the cheapest you can get in the area.
- **Lamb Knuckle:** This is a regular portion for one. It's really a regional Czech meal and not common to find in Prague
- **Rabbit:** A leg of rabbit with garlic and thyme, served with rosti potatoes, red cabbage and bacon dumplings

Czech Classics:

- **Beef Olive:** This is rolled beef served with rice and gravy. Usually two pieces but depends on the roll size
- **Pilsen Goulash:** Beef goulash served with a mix of dumplings
- **Pork cutlet:** Usually served with gravy and mashed potato but here they offer the alternative of potato salad
- **Svickova na smetane:** Deminka calls it 'Roast sirloin in cream sauce' and will serve with cranberries and bread

dumplings

- **Wild Boar:** It can resemble goulash if there is a lot of sauce but the pieces of meat are usually bigger and there's no onion. Served with bread dumplings or a mix

Food from the Cook Pot:

- **Halusky:** Gnocchi with cheese and bacon
- **Strapacky:** Still gnocchi but a variation on the above and certainly more 'classic Czech' in that it is mixed with smoked meat and sweet cabbage (instead of cheese)

Personal Opinion and Tips



It's 5 minutes walk from the top of Wenceslas Square but does not usually get the tourist crowd. I've been here for lunches and evening beers.

Without doubt,

Deminka is recommended for the Czech classics of Roast Duck and Pork Knuckle (for sharing) but I'm quite at home coming here in the evening for drinks and a bit of beer food (drowned man) - See the Beer food section for details.

My table tip: You enter the bar at the corner and just as you go in there are two steps to your right. Its a little table right next to the large window. The other nice area is in the main area at the back on the right where you go up some steps. The first table on the left at the top of the steps is the most private and overlooks the main floor.

U Pinkasu

- **Location:** Old Town, Praha 1, Jungmannovo namesti 15
- **Web:** www.upinkasu.com/
- **Price Guide:** ***
- **TAGS:** Old Town, Bata Wenceslas, Jungmannova, goulash, pinkas



How to get there: Start at the bottom of Wenceslas Square so you are standing on the pedestrianised part and facing in the direction of the square. Look over to your right and there is a small passage next to the department

store. At the end of the passage turn immediately left. It looks like a dead-end but as you approach the cubism monument a street opens up on your right. U Pinkasu entry is 20 metres on your left (second door).

Decor and style

Originally the home of a tailor it has become an iconic 'pub' in Prague. The 1843 owner Josef Pinkas arranged for a 'new beer' to be transported to his home.

The beer was 'Pilsner' and hence U Pinkasu (at the place of Pinkas) became one of the first places in the city to serve it and continues to this day. Now it's a full-on beer hall downstairs with solid wood seating but it has more formal upstairs areas as well including 'home' on the first floor and the 'upper house' on the second floor. It also has a small basement but that's more for drinking than eating.



On the menu

The menu is absolutely littered with Czech specialities

and regional dishes but the majority are divided into the categories below:

Old Bohemian Specialities

- **Baked pork sparrow (Moravsky Vrabec):** A kind of Pork goulash served with red and white sweet cabbage and mixed dumplings
- **Stuffed Potato Dumplings (Bramborovy Knedliky):** Not often you see this one on the menu. The potato dumpling is filled with smoked meat and served with sweet white cabbage

- **Old Bohemian Beef (Svickova na smetane):** Beef sirloin in a cream sauce with cranberries and served with bread dumplings



- **Goulash:** Beef goulash garnished with fresh onions and served with bread dumplings
- **Smoked Pork Neck (Uzena):** Served with sweet white cabbage and potato pancakes (Bramboracky)
- **Roast Duck:** A quarter duck portion glazed with honey, served with red and white sweet cabbage and mixed dumplings
- **Riveted Plate:** This is a mixed meat platter of smoked

pork neck, baked pork neck, sausage and quarter duck served with red and white sweet cabbage and mixed dumplings. Designed for sharing between up to 4 people.

Gourmets and Feeders

- **Rabbit:** Two rabbit legs on bacon served with homemade mushroom sauce. You have to order the side (usually potato dumpling) separately
- **Roast Deer Leg:** You don't get a whole leg of deer!! Consider it a nice portion of venison served with rosehip sauce (the side is separate and would usually be either bread dumpling or the option of baked potato with bacon)
- **Pork Knee:** Baked pork knuckle (for one person) with mustard and horseradish (consider a baked potato as a side dish)

- **Pork Ribs:** Not common on Prague menus but fairly common regionally. In this case its in a honey marinade with mustard, horseradish and vegetables



Special: U Pinkasu offers a 48 hour pre-order service that includes Turkey, Goose and spit-roast Piglet. All are charged per kilo uncooked.

Personal Opinion and Tips

It's a large place and well known as a tourist hotspot but that's for a good reason. It's very pleasant to eat here in one of the lounges and if you want the real 'pub' feel then take a seat in the 'lower house' which is the entry level. U Pinkasu does my all-time favourite goulash. It's not for everyone, very dark with fresh onions.



My table tip: For an evening 'beer food' trip they have some raised tables with stools opposite the bar. For a dinner I'd recommend the 'home' salon upstairs where they

have separate tables and a bit more space.

Special: In the drinks menu you'll find 'Master'. This is a rare find in the centre of town i.e. an 18 degree dark beer. It's served in a 0.4L which makes it about two thirds of a pint.

Pivovarsky Dum

- **Location:** New Town, Praha 2, Lipova 511/15
- **Web:** www.pivovarskydum.com/index/index/lang/en
- **Price Guide:** **
- **TAGS:** Jecna, Charles Square, microbrewery



How to get there: Easiest way to describe is to start on Wenceslas Square at the junction of Stepanska. Walk up the road to the first set of traffic lights. Cross the road in front and walk to the next set of traffic lights. Pivovarsky dum is now opposite you on your right. There's a pedestrian crossing on your left. Watch out for trams when crossing this road.

Decor and style

Pivovarsky Dum literally translates as the Brewers House' and that's pretty much the decor with simple dark wood furniture, lots of copper and beer making utensils hanging from every conceivable location.

On the menu

Pivovarsky Dum splits it's main Czech choices over three different parts:



Czech Classics

- **Roast Pork:** Served with sweet white cabbage and bread dumplings
- **Pork Schnitzel:** served with boiled potatoes
- **Potato Dumplings:** Filled with smoked meat and served with sweet white cabbage
- **Goulash:** Served with a mix of dumplings
- **Svickova na smetane:** Beef sirloin in cream sauce served with cranberries and bread dumplings
- **Rabbit:** cooked in garlic, served with potato dumplings (sliced) and spinach puree

Chefs Recommendations

- **Roast Duck:** Quarter portion of roast duck served with red and white sweet cabbage and mixed dumplings

Gourmets and Big Eaters

- **Knights Platter:** Quarter duck portion, roast beef, roast pork, three types of dumplings (bread, potato, bacon), sweet white cabbage and spinach puree
- **Hunters Platter:** Rabbit, ragu, beef roulade, potato pancakes, croquettes, red cabbage



Personal Opinion and Tips

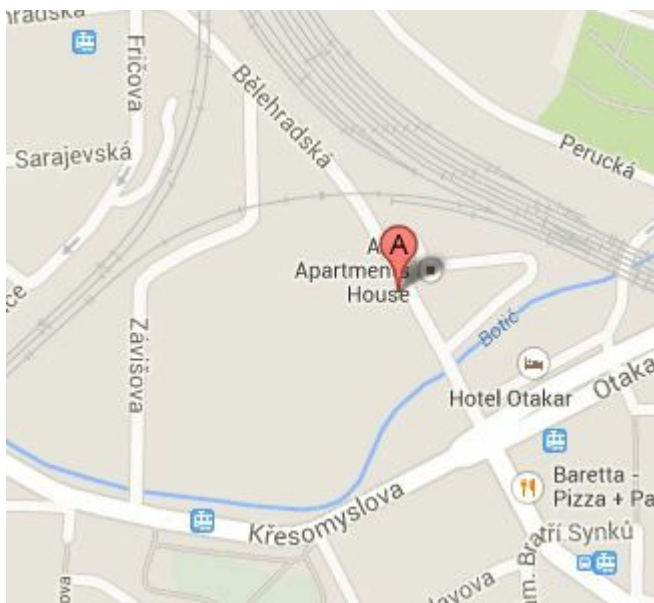
Pivovarsky Dum has been around a long time now. It started as a microbrewery, expanded into fruit and speciality beers where it earned its reputation and then vastly expanded it's restaurant



side to maximise profits. But still, people come for the Cherry Beer or the Coffee Beer or even the Chilli Beer and will take something to eat at the same time. I have no seating preference here. Pretty much you sit where you can.

Koliba U Pastyrky

- **Location:** Praha 4, Belehradská 15
- **Web:** www.pastyrka.cz/en
- **Price Guide:** ***
- **TAGS:** Slovak, dulcimer, gypsy music, Koliba



How to get there: A taxi is the best option (maximum 10 minutes from anywhere in the centre) but be sure to give him the address or clearly state Koliba 'U Pastyrky' as there is another 'Restaurant Koliba' 4km away. The other option is by tram. Head to the IP Pavlova metro station

and walk past McDonalds and Radost to the junction. Turn left and 30 metres from here is the tram stop for the number 11. Get off at the third stop (Namesti Bratri Synku) and walk back 150 metres to the restaurant.

On the menu

I sincerely hope that you find the time to come here. It's great on a summer evening and any money you spend on a return taxi trip is more than offset by the reduction in food prices as you are out of the centre. Koliba is an example of regional Moravian and Eastern Czech cuisine so you will NOT find the staple Prague dishes like goulash and svickova etc, instead you'll find variants which I will point out. The menu is pork-heavy so there are many meals which contain it. Note that you'll have to choose your own side dishes. They do a nice 'Ducat Potatoes' which is a covering of creamy goats cheese. Note that they also have separate 'warm sauces' that you can use with large meat cuts and steaks etc.



Starters:

- **Old Prague Ham:** The variant is that it does NOT come with horseradish. Instead it's served with butter and

a gherkin

- **Stuffed Tomato:** Generally a seasonal dish and in this case filled with garlic and cream cheese
- **Moravian Platter:** Sausage and smoked meat usually served with mustard
- **Soups:** Always a selection of three simple soups. Cabbage, Garlic and Onion is the current offer
- **Homemade Halusky:** I like it when Halusky (gnocchi) is offered as a starter as it can be too filling as a main course. This is the classic Czech version mix of sweet white cabbage, crispy onions and smoked meat
- **Hooligans Sausage:** This is Kolibas' version of Klobasa. A thick sausage served with horseradish, mustard and their own pepperoncini

Main Course:

- **Skewers:** The Carpathian skewer is meant for one person and is sirloin mixed with onions and bacon. The Koliba Skewer is meant to be shared and is a combination of beef sirloin, pork and chicken. You'll need a separate side with this one
- **Bandits Pork Knee:** The same as the Czeck 'Koleno'. Weight will vary so see what you will be getting etc. Its



served with fresh horseradish and mustard but you'll probably want a side.

- **Lamb chops:** Simply cooked in rosemary and served with green beans and bacon. Usually you'd take potatoes.

- **Pork Neck:** They actually do two types of pork neck, both are prepared in the same way. The only difference I can see is that some meat comes from Chopok in Slovakia.



- **Pork Cutlet:** A variation on the regular Czech 'Kotleta' in that this version is stuffed with ham and cheese.

- **Garaj Meat Platter:** The equivalent of the Czech 'Misa'. In this case its a combination of pork leg, pork kebab and grilled sirloin. A cold Herb or Garlic sauce makes this one very nice.

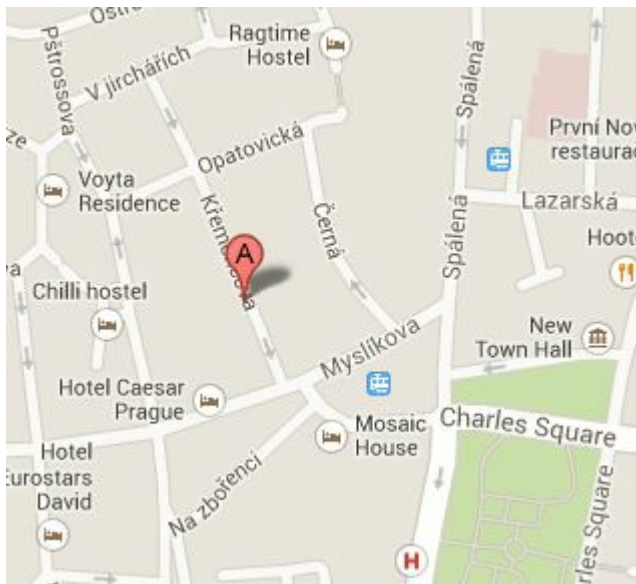
Personal Opinion and Tips:

For me this is a summer evening in the Pivnice garden. Inside is like being in a big country cottage but it has a certain appeal when you can watch the meat being grilled and listen to Dulcimer (Gypsy music) while you wait. You'll actually forget that you are close to the centre of a city. So for those wanting to eat first then you'll be aiming for the Sheperdess Cottage and you'll be seated as space

allows. If you are here for a drink and more 'Beer food'
then take the Pivnice entry.

Svejk U Karla

- **Location:** Kremencova 7, Prague 1
- **Web:** www.svejk-restaurant.cz/en
- **Price Guide:** ***
- **TAGS:** Svejk, gluten free



How to get there: A little bit complicated as it's buried in a side street but still less than 10 minutes walk from Wenceslas Square. Standing at the bottom of the square facing the National Museum. Turn to your right and walk to the end of this short stretch of pedestrianised road.

Keep walking into the street called Narodni and aim to walk down the left side of this street. At the next junction turn left into Spalena (the road with the tramline) and aim to walk on the right side of this road. You will pass a narrow road called Ostrovni and walk a further 100 metres along Spalena. Turn right into Myslikova. You pass a road called Cerna and then take the next right (Kremencova). Svejck U Karla is 75 metres on your left.

On the menu

It's a heavily Czech menu and even the vegetarian section is bigger than usual. Note: I do not cover the 'Gluten-free' menu as it affects largely the bread aspects of the menu. A special 'Gluten-free' menu can be viewed on the site. The popular dishes on the menu are as follows:



Warm Starters:

- **Roasted Ham Sausage:** This is Klobasa served with horseradish and mustard
- **Vienna Sausage:** This is the 'Vidensky parek' or more likely two, smaller (not spicy) sausages but served with horesradish and mustard

Traditional Czech

- **Beef sirloin in sour cream:** This is Svickova, served with homemade bread dumplings and cranberry sauce.
- **Beef Goulash:** In this case it's mixed with sausage and served with homemade bacon and bread dumplings
- **Pork Neck:** Slices of pork served with sweet white cabbage, homemade potato and bread dumplings
- **Lamb Roulade:** Rolled lamb served with potato dumplings and spinach
- **Pork Knee:** 1 piece (weight not specified) but usually for 1 person and served with horseradish, mustard and bread
- **Roast Duck:** Quarter portion served with red and white cabbage and a dumpling triple-mix (potato, bread and herb)
- **Roast Goose:** Quarter portion served with red and white cabbage and a dumpling triple-mix (potato, bread and herb)
- The second group of 'Czech Traditional Dishes' on the menu mainly deals with platters designed for sharing between two to four people but is made up of the meals described above



Personal Opinion and Tips:

Svejk U Karla is one of three 'Svejk' restaurants in Prague which take their name from the 'Good Soldier Svejk' which is a popular book (and film) written by Czech author Jaroslav Hasek. It is a beerhall type location which seeks to entertain it's guests with classic Czech food, drink and music. Hence, if you don't like accordion players then this is not the place for you. It's very popular for tourist groups and those looking for 'Gluten-free' options to enjoy the bread and dumplings etc.

My table tip: There's a larger salon with booths and benches and a smaller salon closer to the bar with tables and chairs. If you want the full-on entertainment then the larger salon will be your choice.



Beer Food

Can't let you leave Prague without having tried some beer food. As it says, the idea is that you eat delicious but thoroughly unhealthy food with your beer. There can be a fine line between whats on the main menu and what's on the chalkboard (the favoured way of displaying beer food) in that it may only be the portion size that changes and the fact that you can usually order beer food up to an hour after the regular menu has finished.



So here is a selection of possible options that you'll find in restaurants, bars and pubs all over Prague. I've listed these in Czech language first as this is how they would appear on a chalkboard in a pub. Starting with the most popular:



- **Utopenec**: Short sausage marinated in vinegar with onions (locally known as the 'drowned man')
- **Nakladany hermelin**: Fried Cheese specifically this

brand of Brie

- **Pivni/Smazene syr**: Fried Cheese. The Czech nickname is 'smazak'

- **Parek (Parky)**: Two or three frankfurter-sized sausages with mustard, horseradish and bread

- **Tlacenka**: Brawn in jelly

- **Klobasa**: Larger sausage so usually only one, again served with mustard, horseradish and bread. A variant is a dark version because it has been cooked in dark beer



- **Prazska Sunka**: Prague smoked ham. In a beer food menu it should be two pieces of rolled ham filled with horseradish cream served with bread.

- **Syrova pomazanka s cesnekem**: Light garlic flavoured cheese spread served with bread

- **Uzene maso s horcici a okurkou**: Smoked meat served with mustard and a gherkin

- **Topinky s cesnekem**: Fried bread with cloves of garlic (normally 4 or more pieces so the menu should state the number). The idea is that you rub the garlic on the fried bread while its still hot



- **Bramboracky:** Little potato pancakes served with cabbage or a choice of sauce
- **Sekana:** Meatloaf. It can either come plain or with a piece of egg in it. In the beer food menu it comes with bread and is generally served hot



The Daily Lunch Menu:

This is the cheapest way of trying Classic Czech Food but it does usually require a little knowledge of Czech if you are outside of the very centre of Prague. This ebook guide shows many of the meals that you would get on a daily menu so you should be able to recognise.

There are a few fixed rules with the daily menu:

- Restaurants will advertise this as 'Denni Nabidka' (daily offer), 'Denni Menu' (daily menu) or 'Poledni Menu' (midday menu). If you see these signs then expect the menu to have no English translation
- Daily Lunch Menu does NOT include a drink
- Generally there will be a choice of Soup, Main, Dessert and Salad
- Ordering two courses together i.e. starter and main will be cheaper than ordering separately
- Daily Menu is considered 'Hotova Jidla' (ready food) so it should be on the table quite quickly
- This will often be advertised outside of the restaurant either in the window or on a chalkboard so you don't have to go in to see what's on offer

Quiz

So what have you learned?

- 1) Some restaurants call it 'Roast Beef with Cream' others call it 'Beef Sirloin in cream sauce'. What would be the name of this meal on a Czech menu?
- 2) The item 'Moravsky Vrabec' listed in a menu would be made with what kind of meat?
- 3) Restaurant U Vejvodu has Pork Knuckle on the menu at 1Kg uncooked weight. What side dish comes with this meal?
- 4) What is special about Carlsbad dumplings?
- 5) If you ordered 'Hermelin' as a starter or as beer food, what would you expect to get?
- 6) The menu lists one of the ingredients as 'Kren'. What is it?
- 7) If you saw 'vyvar' in a list of soup starters what is meant by that?
- 8) You go into a restaurant determined to order a chicken

schnitzel but the menu is in Czech. Which one do you order: Veprove rizek, Kureci rizek or Kruti rizek?

9) Is Czech mustard hot or not hot?

10) You sit down at lunchtime. The waiter gives you a menu and a piece of paper that says 'Denni Menu'. What's that?

11) What is the speciality of restaurant U Modre Kachnicky II?

12) What is the 'duck scam'?

13) You fancy a spit-roast suckling pig one evening. This takes preparation and only two restaurants in the centre offer this as a pre-ordered meal. What are the two restaurants?

14) What is U Vejvodu famous for?

15) You don't like red cabbage, would you order Rabbit from the menu?

16) Halusky and Strapacky are probably known to you by another name. Which?

17) You like the look of U Pinkasu and decide to make a reservation. You don't want the pub area and you don't

want it too formal. Which salon do I recommend?

18) What is it that makes the Pivovarsky Dum restaurant so popular?

19) What is the appeal of a 'degustation' menu?

20) Utopenec is a popular beer food. It's a short thick sausage marinated in vinegar and usually served with onions and sweet peppers. What's the nickname of this dish?

Quiz Answers

1) Svickova na smetane

2) Pork

3) None. You must remember to order your side dishes separately.

4) Bread mixed with herbs. No meat.

5) Fried Brie cheese.

6) Horseradish.

7) Its a consomme or clear soup with the addition of a specified meat, vegetables and fine noodles.

8) Kureci rizek. The first is pork, the third is turkey.

9) Not hot.

10) The paper is the cheaper daily lunch menu served at whenever they call lunchtime. The bigger 'Menu' is the full all-day offer.

11) Game.

12) You order duck but don't specify the size. The restaurant gives you a half duck or a whole duck when you only wanted a quarter portion. Result, you pay three or four times what you thought. So be sure to specify the size.

13) Kolkovna and U Pinkasu.

14) The basement atrium extending up to the glass ceiling of the first floor.

15) Czechs view rabbit as a dark game meat so it would automatically be served with red cabbage.

16) Gnocchi (Czechs like to mix it with bacon or smoked meat and sweet white cabbage).

17) 'Home' on the first floor. Nice table layout.

18) As well as the great food, it's a microbrewery famous for its fruit beers like cherry and blueberry and also it's speciality beers like Coffee and Chilli.

19) Also called a 'tasting' menu its a series of small portions covering the offer of the restaurant or a signature dish from the chef. It gives you a chance to try all the specialities.

20) Drowned man or bloated man.

Thank you for taking the time to read this eBook. I hope that it has given you an insight into Czech Food and the many varied places in which you can try it. Go off the beaten track when you can as you can use the 'menu structure' and course descriptions as a 'point and order' guide for waiters that do not speak English very well. Stop by my website from time to time as I'll be adding other interesting and helpful eBook content and if you wish to leave feedback then my contact details are there as well.

Yours,

Jason

www.livingprague.com