



A CULINARY TRIBUTE
TO CZECH HERITAGE

DISCOVER CONTEMPORARY CZECH CULINARY
DISHES INSPIRED BY BOHEMIA'S RICH CULINARY
TRADITIONS.

LED BY EXECUTIVE CHEF MICHAL HORVATH AND
HIS TRUSTED SOUS CHEFS TOMAS KOJETSKY
AND TADEAS SYNEK, ALONG WITH THEIR
DEDICATED TEAM, THEIR CUISINE CELEBRATES
AUTHENTIC CZECH FLAVOURS USING THE
FINEST INGREDIENTS AVAILABLE.

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STARTERS

SALADS AND SOUPS

Golden

395

Suckling pig, pickled vegetables, pear, hazelnut, chervil,
gold leaf, pork chips

An appetiser inspired by a recipe from the book Kuchařství, written by Bavor Rodovský from Hustiřany. Bavor was the most famous Czech alchemist, said to have been present in the alchemical workshop of Emperor Rudolf II. 16th Century.

To The Rescue

426

Potato, duck prosciutto, rhubarb, goat cheese, marjoram

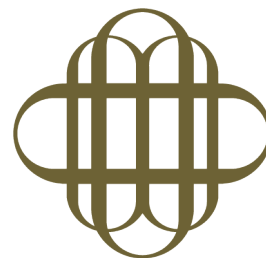
Full of flavours, this dish is linked to the history of potatoes in Bohemia and the Great Famine of 1770. Our chefs found the inspiration in Česká Kuchařka, known as the "Potato Cookbook", by Dumková Hana. 18th Century.

Back To The Roots

345

Lamb's lettuce, beets, cress, goat cheese

In 1831, Karl Weinrich found fame as the builder of a sugar factory in Dobrovica, on the estate of the noble Thurn-Taxis family. It became known as one of the first sugar factories using sugar beets in Bohemia. 19th Century.



Ferdinand

384

Chicory, pistachio, caro, honey

Ferdinand Delorme (1755-1827) made history in the early 19th century by establishing the first chicory factory in Lochkov near Prague in 1800. This venture included a drying facility for chicory, carrots, pears, grain malt, acorns, and other agricultural products essential for chicory production in Bohemia. – 19th Century

Southern Legend

335

Cream, mushroom, smoked egg yolk, dill, potato

This soup is inspired by the Šumava gem of Czech gastronomy, Kůlajdy. There are only rumours about its origin: one claims that it is actually a garbled name of the once well-known South Bohemian folk cook Mrs. Adelajda Kuhová (1805-1898). Another, that the name kulajda is related to the dialect verb zakudlit, meaning “to thicken”. 19th Century.

Regimen Sanitatis

387

Hen broth, handmade semolina dumpling, pulled hen, herbs

In 1349, the royal physician Havel from Strahov compiled a special regime for healthy eating, recommending that Charles IV consume hen meat. 14th Century

MAIN COURSES

WATER AND SOIL

Yunnan

425

Buckwheat dumplings, morels, brussels sprouts

Buckwheat arrived in our region in the 12th century from China and the southern slopes of the Himalayas. It got its Czech name thanks to the pagan invaders (Saracéns and Tatars) who brought it to Europe. Over the course of several centuries, similar to millet, it rose to become one of the most popular crops in our country. – 12th Century

Heirloom

515

Crispy Celeriac, buttery mash, truffles

Marie Úlehlová – Tilschová promoted a balanced diet, containing plenty of vitamins and minerals based on local and seasonal sources. She published several cookbooks, including "Czech Folk Food," which highlights dishes containing vegetables, thus elevating Czech culinary culture. – early 20th Century

Almond mash

405

Leek, egg, potatoes, mustard, saffron, almonds

Bavor Rodovský from Hustiřany, in his 16th-century cookbook, "On Various Feeds," includes a lengthy chapter on various types of mashes. Inspired by his use of almonds, our Chefs chose to use only the almond mash recipe and added the modern technique of sous vide leeks for a contemporary twist. – 16th Century

Ponds & Monks

725

Pike perch, red crayfish, salsify, black garlic

At the turn of the 12th Century, the first ponds were founded by Christian monks. Charles IV was chiefly responsible for the boom in ponds from the 14th Century and crayfish dishes already appeared in cookbooks from the mid-1500s onwards. 12th to 19th Century.



We are committed to responsible seafood sourcing and the offering of sustainable seafood in our menus. By sourcing responsibly, we hope to contribute our part in reducing negative impact on the environment and increase public awareness regarding to sustainable seafood consumption (ASC-MSC certified). Responsible sourcing is also applied to all other products, such as coffee, tea, cocoa, sugar, vanilla, paper products and cage-free eggs.

Mandarin Oriental, Prague is committed to being 100% plastic free.

All prices are in CZK and include VAT. If you require any information about ingredients in our dishes which may cause allergies or intolerances, please do not hesitate to contact our service team. List of allergens on request.

GAME AND CATTLE

Thank you once again, Hungary

465

Pork loin, crunchy white cabbage, crispy lard, paprika, steam dumpling

Legend has it that this dish was accidentally invented by 19th century Hungarian poet, lawyer, and journalist Jozseff Székély, and consequently the name of the dish would be called Székelygulyása or Székely Gulyás. Later, Marie Konůpková Dadáková mentioned the dish in her cookbook "Czech History Cookery." - 19th Century

Spots & Apple

995

Beef fillet, bone marrow, potato dumpling, baked apple sauce

Czech spotted cattle owe their roots to Switzerland as this is where the original Bernese-Simmental cattle, a large red-spotted breed, originated. The breed arrived in the Czech Republic around 1850. 19th Century.

Bohemian Aristocrat

695

Veal schnitzel, cornichon & apple vinegar

Czech General Radecký z Radče, a nobleman in the Austrian Army, mentioned this dish to the Emperor Franz Joseph I, as a great delicacy that he had tasted in Venice. But the court cook had no parmesan, so he used flour and eggs instead. The Wiener schnitzel was thus born. 19th Century.

Legacy

415

Sliced flank steak, horseradish, bacon sticks, spicy water cress, shallots

Marie B. Svobodová was an exceptional woman, and while much of her life remains a mystery, she shared her secrets for cooking in a revolutionary cookbook, Cookery School (Kuchařská škola). Published in the 19th century, this was a remarkable accomplishment for a woman of that time. The book discusses the preparation of horseradish, planted in the Czech Lands since the 12th Century, in several ways. One of her techniques is used in this dish. – 12th & 19th Century

Hunter

995

Deer loin, squash, sage, kale, mulled berries sauce

Hunting is a respected tradition in the Czech Lands. The Czech name "hunter" appears as early as the 11th century. The monarch was surrounded by a large hunting party, and hunting castles were specifically built in vast forests for the hobby, e.g. Křivoklát (mentioned already in 1109), Jívno, Zbečno, Jenčov, Týřov, Počápy-Králov dvůr, Nový Hrad u Kunratic (1411- 1412). – from 11th Century

DESSERTS

Prague's Wonka

345

Chocolate ganache, cherries

Chocolate in Prague is ever present, although the history of the industry in Central Europe is less well known. One of the oldest written reports comes in the "Description of the population of the capital city of Prague from 1770", where it was stated that local citizen Filip Watzke, from no. 556 Celena Street, was a chocolate manufacturer. 18th Century.

Bun Bun Baba

354

Apple, cream, rum, cinnamon

The first mention of this dessert derived from the German word "semmel" (bun, bun) and the folk name for pudding or pastry, "baba", that comes from a cookbook by Severín Mladší written in the early 1500s. 16th Century.

Celtic

325

Poppy seeds, baked tea, spiced creamy mousse

It is believed that the traditional blue poppy was brought to Bohemia by the Celts, who settled in the region in the 6th century BC.

The Celtic nomads cultivated poppies mainly for the production of oil, which was used for cooking, lighting and lubrication. – 6th Century BC

Magdalena

295

Plum quark dumplings, ginger bread

Magdalena Dobromila Rettigová, a Czech revivalist and writer, introduced a signature Czech sweet dish with special dumplings made from cottage cheese and filled with plums in her book called "Home cookbook." – 19th Century



Vegetarian



Wellness recommendation