



A CULINARY TRIBUTE
TO CZECH HERITAGE

IN A RELAXED BUT ELEGANTLY UPSCALE
SETTING IN THE HEART OF PRAGUE, IT OFFERS
CONTEMPORARY CZECH CULINARY DISHES
INSPIRED BY BOHEMIA'S RICH CULINARY
TRADITIONS.

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

A CULINARY TRIBUTE TO CZECH HERITAGE



STARTERS

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.

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.

Louka

335

Cucumber salad, sour cream

Cucumbers began to be grown in 1571 in the Znojmo region by the abbot of the Louka Monastery, George 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.

Regimen Sanitatis

387

Hen broth, handmade bread 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.*

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.*

MAIN COURSES

Two Cats

468

Barley oats, green peas, lentils, red radish, onion

*Folk art in Bohemia at its best: two recipes influenced by Jewish cuisine that date back from as early as the 10th century, named “cat wedding” and “cat dance”, they transformed over time into variations of folk dishes.
10th Century.*

Ponds & Monks

685

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.

Spots & Apple

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

989

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.



Silk Road

765

Smoked lamb chops, croquette, mulberries, baked celeriac, tarragon

Inspired by the 14th -15th Century silk industry in Bohemia. This led to the planting of mulberry trees, some reaching up to 24 metres tall, meaning that mulberries started to appear in Czech cookbooks from the early 1600s. 17th Century.

Bohemian Aristocrat

645

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.

Thank You Hungary

548

Cornfed chicken breast, bell pepper sauce, millet

Paprika chicken is a dish that originated in Hungary where it was called "paprikás csirke". In the 19th century, it became a popular dish throughout the Austrian Empire under the German name "Paprikahendl", when it also reached Czech lands. This dish is now generally considered Czech. 19th Century.

Marie. B

415

Poached egg, creamy dill sauce, parsley stuffing

This was inspired by a recipe from Maria B. Svobodová's famous cookbook dating from 1894. In 1876, she had read an article in Chrudim's Hospodářské listy where the editor lamented the level of practical knowledge of housewives. She consequently decided to open a culinary school to help Czech women to learn to run their homes more efficiently. 19th Century.

DESSERTS

Apia

Honey, mead, cream

315

We know from written documents that honey has been produced in the Czech Republic from as early as the 5th Century AD. Apiarian privileges were issued for Moravia and Silesia in 1775 and for Bohemia in 1776. 5th Century.

Prague's Wonka

Chocolate ganache, cherries

345

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

Apple, cream, rum, cinnamon

305

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 Severin Mladší written in the early 1500s. 16th Century.

 Vegetarian

 Wellness recommendation



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.