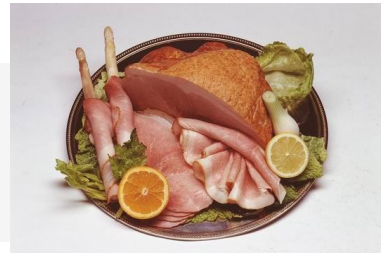




EXAMPLES OF TYPICAL CZECH CUISINE

Prague ham with freshly ground horseradish

- Prague pork ham is a very saucy ham on the bone. It is covered with a thin layer of fine fat, partly with skin. It is marinated in brine for 2 – 3 weeks. Then it is smoked until it acquires a golden colour and this is followed by simmering at a temperature of 75°C for five hours, in order to achieve the right juicy consistence.



Strong beef stock with traditional liver dumplings, noodles and root vegetables

- It is always made of beef meat and marrow bones, root vegetables and wild spices, this mixture is simmered for as long as 12 hours. Liver dumplings made of beef liver, garlic, marjoram and eggs are added to the soup together with homemade manually cut noodles.



Sirloin in cream sauce with cranberries, bread dumplings and Carlsbad dumplings

- Czech gastronomy jewel made of juicy beef tenderloin interlarded with fine bacon, prepared on vegetable basis with spices and cream. It is served with fluffy bread dumplings. All this culinary work of art is decorated with cranberries.



Marshal Radetzky goulash, served with bacon dumplings and chopped parsley

- Czech beef goulash, optimally made of hind shank, combining taste of juicy meat with the flavour of pepper, paprika, garlic and marjoram. It is served with bacon dumplings or just with freshly baked bread. Perfection of this dish is achieved thanks to onion roasted to a golden colour.



Roasted duck with red and white wine cabbage, potato dumplings and fried onion

- Delicacy of Czech villages served usually on the occasion of feasts and celebrations. Slowly roasted duck from free range, seasoned with salt and caraway, guarantees crusty skin, juicy meat and tempting aroma. It is served with red and white cabbage, thickened with ground potatoes and potato dumplings.



Butter baked trout with herbs, served with chives potatoes greased with butter

- Noble river fish living only in the clearest water, featuring fine and tasty white meat which is prepared only with fresh herbs, salt and lemon.

