



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.

CHAMPAGNE & PROSECCO

	150ml	750ml
Valdobbiadene Jeio Extra Dry Bisol, <i>Prosecco, Italy</i>	300	1 400
Taittinger, Brut Réserve, Reims, <i>Champagne, France</i>	795	3 695

APERITIF TIME

Aperol Spritz <i>Aperol, Prosecco, Orange</i>	275
Boulevardier <i>Bulleit Bourbon, Campari, Red Vermouth</i>	310
Negroni <i>Tanqueray, Campari, Red Vermouth</i>	330
Sol de Primavera <i>Tequila, Apricot Brandy, Melon, Smoked black Maldon salt</i>	395
Golden Blossom Sour <i>Ballantines Finest, Elderflower Syrup, Egg White, Fresh Lemon Juice</i>	395
Sunset Reverie <i>Aperol, Absolute Elyx, Malibu, Lavender - Coconut Spume</i>	395
Call Me Spring <i>Hennessy VS, Campari, Giffard Mandarin,</i>	395
Kafka's Treasure <i>Martell VSOP, Amaretto Disaronno, Absinth, Nutmeg</i>	765

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STARTERS

SALADS AND SOUPS

Cucumber Gazpacho

370

Cucumber gazpacho, Coconut–avocado sorbet, Jalapeño relish

Grilled Sweetheart Cabbage with Feta

395

Sweetheart cabbage, Orange & honey dressing, Sour cream, Feta cheese, Grapes, Pistachios, Caro chips

Kohlrabi & Green Apple Salad

370

Kohlrabi salad, Sour cream, Watercress, Capers, Granny Smith

Rainbow Trout Fish Cake

395

Rainbow trout, Cayenne pepper, Bergamot, Fennel, Orange vinegar, Pickled shallots, Herb velouté

Veal Tartare

395

Veal striploin, Japanese mayonnaise, Wholegrain mustard ice cream, Forest honey, Bread chips

Hen Broth

395

Hen, Bread dumplings, Hearts, Livers, Root vegetable



MAIN COURSES

GAME AND CATTLE

Duo of Stuffed Chicken and Smoked Beef

720

*Stuffed chicken thigh, Smoked beef tongue, Chicken mousseline,
Carrot – zucchini purée, Strawberries, Demi-glace*

Beef Tenderloin with Morel

1 150

*Sliced beef tenderloin, Sage, Potato dauphinoise, Asparagus,
Lovage–lemon dressing, Morel sauce*

Veal Schnitzel

750

*Thin veal striploin schnitzel, Panko, Pickled onions, Mustard seeds,
Sour apple–veal sauce, Brown butter Mashed potatoes*

Slow-cooked Lamb with Black Rice Risotto

750

*Slow-cooked lamb shoulder, Pickled mangold, Wilted mangold leaves,
Black rice risotto, Lamb sauce*



MAIN COURSES

WATER AND SOIL

Gnocchi with Goat Cheese



425

Potato gnocchi, Breadcrumbs, Wild garlic, Green pea purée, Asparagus, Semi-dried tomatoes, Goat cheese

Grilled Romanesco Steak



425

Grilled Romanesco, Caramel-miso sauce, Romanesco purée, red beans, Pickled vegetables, Rice crumble

Pike & Crayfish

750

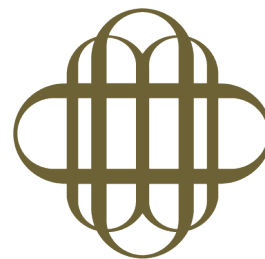
Signature pike perch fillet, Crayfish, Salsify, Beurre monté, Black garlic, Salmon roe



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.



DESSERTS

Strawberries

Raw cheesecake, Rhubarb, Strawberries, Almond ice cream

350

Semolina Cream with Churros

Traditional semolina porridge, Churros, Chocolate ice cream

350

Chocolate Ganache

Dark chocolate ganache, Sour cherries

350

Sundae Best

Forest berries sorbet, Zero waste croissant ice cream, Chocolate ice cream

280



Vegetarian



Wellness recommendation