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## Stare Mesto (Old Town)

\*\$\$\$ **La Veranda.** Aphrodisiac menus and seasonal specials are but two of the reasons to consider this elegant dining room and lounge near the Jewish Quarter. A third is Radek David, a culinary juggernaut with an eye for unusual flavor combinations, sending out dishes like foie gras with gloeg jelly, sautéed scallops with truffle risotto, goat cheese with eggplant puree, and Parmesan-stuffed cannelloni. *Eliiky* Krasnohorské 2, 224-81 4-Line A: Staromestské.

\$\$\$ **Le Terroir.** The finest wines along with cuisine of the extremely haute variety: coq au vin with Beaujolais, Bigorre suckling pig with spaetzle, fresh brioche and rich veal sweetbreads with a sticky dark beer sauce, and poached crayfish with savory caviar. The clublike cellar is romantic and chic, but open-air dining on the patio is a must in spring and summer. *Vejvodova 1* 222-220-260 Line A or B: Mustek.

\*\$\$\$ **Pravda.** Cosmopolitan, Pravda offers a menu that careens from country to country. Indonesian sea bass, Norwegian salmon with Greenland shrimp, steaming Spanish paella, spicy Moroccan chicken, and rich Alaskan cod with squid-ink risotto. Next-door Old-New Synagogue. *Parizská 17, Josefov* 222-326-203 Line A: Staromestská.

\$\$\$ **Ambiente-Pasta Fresca.** Offering a world beyond mere pasta. Located under a high stone-rimmed vaulted ceiling in the cellar of a baroque-era building. It's a mainstay for the business crowd at lunchtime, and the clientele in the evening ranges from locals out on the town to tourists who just wandered in. *Celetná 11, 224-230-244* Line A or B: Mustek.

\$\$\$ **Bellevue.** CONTINENTAL Come for the setting and panoramic views of the Vltava River, Prague Castle, and Petrin Hill. The food is similarly sophisticated: homemade pumpkin ravioli, venison consommé with veal-liver gnocchi, roast pike-perch with fragrant mushroom risotto, and juicy, herb encrusted lamb chops. Be sure to make it clear that you want a **seat with a view**, as several of the tables have their views blocked by the linden trees along the river. *Smetanovo nábř. 18, 222- 221-449* Line A: *Staromestská*.

\$\$\$ **U Zavoje.** This gastronomic beachhead contains a wine bar and wine store, a day cafe, a cheese shop, a brandy retailer, and this exclusive cellar restaurant. Elaborate cuisine: scallops with Pdrigord truffles and stewed celery, black lentils with black-pepper tuna, Canadian lobster, roast duck, and venison with cranberries and chanterelles. *Havelski 25, 226-006-1 11* Line A or B: *Mustek*

\*\$\$\$ **Kolkovna CZECH.** This is one of the most popular spots to take visitors for a taste of local cuisine without the stress of tourist rip-offs. The wood-and-copper decor gives off an appropriate air of a brewery taproom, and you can wash down traditional meals—such as *svickova* (beef tenderloin in cream sauce), roast duck, and fried pork cutlets, or upgrades of traditional food, such as turkey steak with Roquefort sauce. *V Kolkvne 224-818-701* Line A: *Staromestská*

\*\$\$\$ **Kavarna Slavia.** Easily the city's best-known café. coffee, drinks, and light snacks, as well as: roast duck with potato dumplings and sauerkraut, beef goulash, and roast smoked pork with white cabbage and potato pancakes. Rich views of the National Theater, the Vltava, and Prague Castle. *Smetanovo nábř. 1012/2, 224-218-493* Line B: *Nairodni Trida*.

\$\$\$ **Sipek Bistrot.** ECLECTIC Art glass mixes with artful cooking in this surreal salon from designer and architect Botek Sipek. The menu is equally quirky: lamb combines with garlic-pepper marinade and rosemary mascarpone, a thick beef steak comes with truffled sabayon sauce, and the sea bass is served with foie gras risotto. Sipek Bistrot is intimate and truly one-of-a-kind. *Valentinska 9, 222-323-948* Line A: *Staromestská*.

\$\$\$ **Allegro.** ITALIAN Mr. Mollica serves luscious dishes from around Italy with seasonal menus celebrating artisan products and rare treats like Alba truffles and 30-year-old balsamic vinegar. Main courses have included such delights as monkfish saltimbocca, yellowfin tuna carpaccio, and house-made gnocchi with rabbit. *Four Seasons Prague, Reservations essential*

## **Mala Strana (Lesser Quarter)**

**\*\$\$\$ C'est La Vie.** CONTEMPORARY The superb spot in a parkside nook on Kampa Island. The menu offers fresh fish and meats prepared with French and Asian influences, from truffles to Tandoori. Outdoor seating a few steps down on a stone terrace next to the river lets you gaze across to the island or watch tour boats pass through the locks. Ricni 1, 721-1 58-403 Line **B**: Narodni Trida.

**\$\$\$ Alchemist.** Like an apartment decorated by Liberace and Count Dracula, Alchemist's ambience goes way over-the-top. The cuisine is less overstated, including such starters as a sweet cheese tart with port wine syrup and a foie gras terrine with dates and pomegranate seeds. Main courses continue the contemporary Continental theme, with a tender beef tagiata, rich duck breasts and a creamy saffron risotto. Na Kampe 8/b, 257-312-51 8 Line **A** Malostranska

**\*\$\$\$ Kampa Park.** The zenith of riverside dining is offered just off Charles Bridge. But the real star power arrives on the plate, courtesy of chef Marek Raditsch whose sophisticated cooking blends seasonal ingredients with worldly culinary technique: halibut and foie gras with bean ragout, monkfish with port-glazed sweetbreads, venison with turnip fondant and figs. Na Kampe: 8/b, 257-532-685 Line **A**: Malostranska.

**\*\$\$\$ Palfy Palac.** Tucked inside an establishment that's literally palatial, age-old elegance and artful Continental cuisine combine on the second story of a baroque palazzo just below Prague Castle. A favorite for special occasions, magical evenings, and affairs to remember. Instead, it's all high ceilings, candlelight, and haute cuisine: baked yellowfin with udon, veal T-bone with onion skewer, fallow deer with rosehip-orange sauce. Valdstejska 14 257-530-522 Line **A**: Malostranska.

**\$\$\$ Cowboys.** This new steak house occupies a unique location just below the Prague Castle ramparts. But don't get stuck inside: in fair weather head up the labyrinthine staircases to the rooftop garden. Nerudova 40 257-535-050 Line **A**: Malostranska.

**\*\$\$\$ Square** Excellent bistro foods and tapas. Dinner takes it up a notch with tiger prawns and avocado ceviche, lamb steak with saffron risotto, duck breast with seared foie gras, and a coy interpretation of fish-and-chips. terrace overlooking the tram stop Malostranske nam., 257-532-109 Line **A**: Malostranska.

## **Nove Mesto (New Town) & Vysehrad**

**\*\$\$\$ Zahrada v opere.** CONTEMPORARY Don't be put off by appearances, it holds an airy, open restaurant inside, with the most innovative and surprising menus in the city. Dishes include grilled and roasted fresh fish and regional specialties like the tender rabbit fricassee with mustard sauce. It's an exceptional value for the price, and a favorite of many discerning diners. Legerova 75 224-239-685 Line **C** : Muzeum.

**\$\$\$ Universal.** CONTINENTAL Universal is a Continental cornucopia of excellent salads, classicly European main courses, titanic side orders of scalloped potatoes, luscious lemon tarts, and sweet profiteroles. An affordable midday menu makes it even more alluring at **lunchtime**. Reservations are advisable. V Jircharich 6, 224-934-416 Line **B**: Narodni Tri'da.

**\$\$\$ Cterny Kohout.** CZECH Cozy, comfortable, and full of European charm, "the Black Rooster" serves classic Czech cuisine in a Continental context, such traditional fare as Czech lamb from the Sumava national forest and roasted Slovak peppers. Midweek brings a three-course business **lunch** of the same high quality for a much lower price. B Vojtesska 9, 251-681-191 Line **B**: Narodni Tri'da.

**\$\$ Bredovsky dvur.** Buckets of unpasteurized Pilsner Urquell wash down honey-coated BBQ ribs, massive grilled steaks, thick potato pancakes, and other hearty pub fare. Politickych veznu 13, 224-215-428 Line **A** or **B**: Mustek.

**\$\$ Pastacaffe** ITALIAN Great coffees, fresh pastas, large salads, quick panini, piadini, and antipasti round out the menu. Vodickova 8, 222-231-869 Line **A** or **B**: Mustek.

## On the Menu

**Bramborak** (bram-bohr-ahk). Available from fast-food stands throughout the city as well as in restaurants, this large potato pancake is deep-fried.

**Bezmasa jidla**. Section lists dishes without meat including cocka (stewed lentils), smazeny syr (fried cheese), and rizoto se zeleninou (risotto with vegetables).

**Cesnecka** (ches-netch-kah). This garlic soup is a thin usually meatless-garlic-laced broth containing small pieces of potato, served with fried bread cubes.

**Cocky** (choch-kee). In this traditional dish, green lentils are stewed with or without smoked meat. An egg and pickle are usually served with the meatless version.

**Cibularka** (tsi-boo-latch-kah). Onion soup is usually served with bread, and cheese is sprinkled on top. It's not made from meat broth, so it's usually quite light.

**Dabelske toasty** (dya-bel-skeh). Devil's toasts are a mixture of cooked ground beef, tomatoes, onions, and peppers served on fried or toasted white bread.

**Gulas** (goo-laush). Less oily than its Hungarian counterpart, Czech goulash is cubes of beef or pork, stewed and served in thin gravy. It's usually served with houskove knedliky (bread dumplings) and chopped onions on top.

**Hotova jidla** (ho-to-vah yee'dla). This section of the menu contains dishes that are pre-made and ready to be served. Listed here you can find the most traditional favorites svickova stewed beef and goulash.

**Jidla na objednavku** (yee'dla na obyeh'd- nahv-koo). This section of the menu lists dishes that are cooked to order, including a selection of chicken and pork cutlets, as well as beef steak, prepared in various ways. Usually, they differ in their use of ingredients, such as onions, garlic, mushrooms, or cheese.

**Klobisa** (kloh-bah-sa). A mainstay of the obcerstveni (fast-food stand), this is smoked sausage.

**Kulajda** (koo-lie-dah). This traditional creamy soup with fresh or dried forest mushrooms is flavored with wine vinegar, caraway, and dill.

**Moucniky** (moe-ooch-nikkee). The dessert section on any traditional Czech menu is not terribly long, but you might see palacinky (sweet pancakes), zmrzlina (ice cream), compot (fruit compote), or dort (cake).

**Nakladany Hermelin** (nah-kla-den-ee). A favorite snack of cafes and pubs that consists of a small round of hermelin (a soft cheese closely resembling Camembert) pickled in oil, onions, and herbs and served with dark rye.

**Palacinky** (pala-ching-kee). Usually served with jam or ice cream inside and whipped cream on top, these pancakes resemble crepes, but are made thicker.

**Pilohy** (pr'zhee-lo-hee). In traditional Czech restaurants, side orders aren't included with main courses, so look for them in this menu section. Regular dishes include hranolky (French fries), Americke brambory (literally, American potatoes; actually, fried potato wedges), and ryze (rice).

**Samzeny syr** (smo-zhe-nee see'r). This staple is literally translated as fried cheese. A thick slab of an Edam-like cheese is breaded and deep fried, ideally giving it a crusty shell and a warm gooey interior. It's usually served with tartar sauce-for liberally spreading on top-and fries.

**Studene predkrmy** (stoo-den-eh pr'zhed-kmy). The section of cold appetizers on a Czech menu is typically a short one and usually includes utopenec (pickled pork sandwich), tlacenka (head cheese), and sunkova roika (ham roll with horseradish cream).

**Svickova** (svitch-koh-vah). Though technically this means a tenderloin cut of beef, on menus it's actually a dish consisting of two to four slabs of stewed beef, usually rump roast; in better restaurants you can get real tenderloin covered with a creamy sauce of pureed root vegetables, garnished with a dollop of whipping cream, cranberry sauce, and a slice of lemon. It's served with houskove knedliky (bread dumplings).

**Teple predkrmy** (teh-pleh-pr'zhed-krmee). Warm appetizers; ordinarily include topinka (toasted or fried dark bread, rubbed with garlic cloves), and *dabelske toasty* (devil's toast)

**Utopenec** (oo-toe-pen-etts). Literally translated as "drowned man," utopenec is uncooked pork sausage that has been pickled in vinegar. It's not only a common appetizer in Czech restaurants, but it is a ubiquitous beer-snack staple in Czech pubs.

**Vepro-knedlo-zelo** (veh-pr'zho-kne'dlo- zhe-lo). An affectionately shortened name for the three foods that appear on one plate, this popular family dish consists of roast pork, dumplings, and cabbage stewed with a bit of caraway.

**Zelnacka** (zell-n'yatch-kah). Cabbage is the main ingredient in this hearty soup whose flavor is accentuated by caraway and smoked pork or sausage. It can be a filling meal by itself when served in a small round loaf of bread.