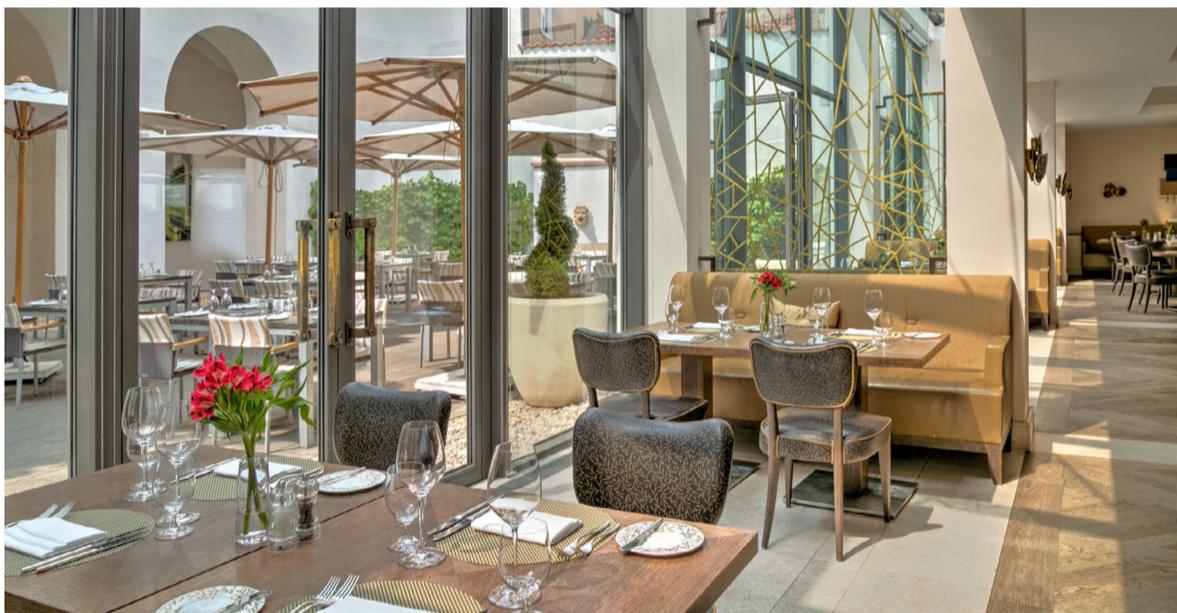


editor's selection

Guests usually like to eat out and avoid the restaurant of hotel they are staying in. But we have chosen a couple of luxury hotels where missing a meal would be a gross mistake. Their restaurants are open to public so you can visit even if staying elsewhere.

Augustine - extraordinary culinary experience in fabulous setting



THE GORGEOUS AUGUSTINE RESTAURANT, housed in a glass-covered courtyard of Augustine, formerly an

Augustinian monastery and now a downtown Prague Luxury Collection Hotel, offers sophisticated European menu

including delicious local Czech specialties, carefully created by Executive Chef Marek Fichtner. The chef and his team use mainly quality seasonal and fresh ingredients, including herbs from the hotel's own garden and pair their meals with excellent wines. The restaurant's signature dish is Braised pork cheeks in St. Thomas beer, a beer that Augustinian monks have been brewing for centuries. Although the St. Thomas beer is no longer brewed on the premises, Augustine and the adjacent St. Thomas monastery are the only places where this delicious dark beer is served. The restaurant also offers two degustation menus, the Monastery Degustation Menu and Augustine Degustation Menu, and a Seasonal Lunch Menu on weekdays. And, if you want to impress your friends or just learn something new, take part in an interactive and entertaining course in the hotel's Refectory Bar 1887 where you will be taught how to prepare both traditional and modern cocktails. Or attend a cooking class under the supervision of Marek Fichtner and his Sous Chef.

Le Jardin - One of the Best in the Country



JIŘÍ HADAČ, who is in charge of the kitchen at Krumlov's Bellevue Hotel, is only twenty-eight years of age, yet is already regarded as one of the best chefs in South Bohemia. In just two short years, he has turned Le Jardin, a local restaurant, into a place where one should not attempt to visit without making a reservation.

The restaurant is mostly visited by foreigners. Most of them are Americans, but there are also numerous Austrians, Germans and tourists from Asia. Czechs are also starting to experience this fine establishment. This is no surprise, because the wonderful facilities, superb cuisine and unobtrusive service make Le Jardin a place where lovers of an upscale culinary experience do not want to miss. It's a non-smoking restaurant that has only twenty-two seats, and for larger events, they will open the cellar, which will accommodate another forty people.

George Hadač loves French cuisine, so his menu is based on it. He gets his inspiration from well-known recipes and then adds his own ideas and transforms and enriches them.

He likes to make everything he can himself, so even the bread is homemade. He insists that the meals at Le Jardin be an experience. The food from his kitchen is really amazing. His steak "a la Rossini", with a slice of grilled foie gras, mashed potatoes with truffles and Madeira wine sauce or the pork tenderloin Sous vide with morel sauce will convince you that to be in Český Krumlov and not to have eaten at Le Jardin would be unforgivable error.

