

THE MOZART PRAGUE RESTAURANT has a new menu and chef



Beetroot salad, beluga lentils, herbs, hummus

Prague, 5th October 2022 - Prague's gastronomic scene is once again a little more diverse thanks to the newly opened restaurant at The Mozart Prague Hotel. Meals from the kitchen of chef Marek Koucký impress with the originality of flavours, aesthetics of served dishes and above all the quality of local and exotic ingredients - all in the very heart of Prague.

While cafés and bistros are springing up like mushrooms in Prague, nice restaurants offering tasty food are stagnating or even shutting down. Especially in the city centre, it is becoming increasingly difficult to find a place that meets the most demanding requirements for taste, originality and a pleasant environment without crowds passing by the table. Now you don't have to look any further - everything you and your taste buds crave is offered by the Mozart Prague restaurant. Its kitchen is led by experienced chef Marek Koucký, who has spent the past fifteen years gaining experience in London, Mexico City and luxury resorts in the Maldives. This, of course, has also influenced his original cooking style.



Jerusalem artichoke soup, roasted chestnuts, shimeji mushrooms, coffee foam

For the autumn season, Marek has created a new menu that will delight both lovers of classics (veal schnitzel with potatoes grenaille), seafood (octopus, pork belly, smoked potato) and light dishes (chicken breast, herb gnocchi), as well as vegetarians (pumpkin ravioli, mascarpone cream, broccoli).

In addition to the main dishes mentioned above, you can also enjoy a variety of appetizers and desserts that will satisfy both large and small appetites. For example, a tasty Jerusalem artichoke soup with roasted chestnuts is guaranteed to warm you up during the colder autumn days. Starters include beef tartar, smoked salmon with avocado mousse, or halloumi cheese fried in panko breadcrumbs. Desserts are dominated by chocolate mousse with yoghurt ice cream or pineapple carpaccio with lemon parfait.



Perhaps the best way to make the most of Mark Koucký's cooking skills is at Sunday brunches. These will start to take place regularly at the hotel from 9 October (always from 12 to 4 p.m.) and guests will be able to enjoy four starters, four main courses and three desserts. Prices start at 890 CZK / person (with soft drinks), brunch with free flow of wine prosecco and beer will cost 1150 CZK / person. Of course, there is also a special menu for children up to 4 years for 290 CZK / per person. For children from 5 to 11 years the price is 445 CZK / person. Creating Sunday comfort for all members of the family is essential for the restaurant, which is why it offers guests the opportunity to use the children's corner with a nanny during brunch and live music. Places can be booked by calling +420 771 275 111 or email: Andrea.Loi@themozart.com

Press materials can be downloaded at the link below:

<https://mega.nz/folder/KsRiEbpC#J25J3gujN0MTYdTOOXLnWw>

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Chef Marek Koucký

Marek was born in the Czech Republic, where he graduated from a gastronomy school. His first trip abroad was to the UK, where he gained valuable experience in various positions at several 5-star hotels including the InterContinental London Park Lane, The May Fair Hotel and One Aldwych. It was at these places that he cooked for world-famous stars, including 50 Cent, Mel Gibson, Paris Hilton, Melanie B, and Diego Maradona. It was the InterContinental Hotel that sent him on an internship to Mexico City, where he cooked under the guidance of celebrity chef Martha Ortiz at Dulce Patria (one of the 50 best restaurants in Latin America 2016). Upon returning to London, he was involved in the opening of Ella Canta, a leading Mexican restaurant where Mark worked as one of the head chefs and which was ranked 3rd in the 2017 Best New Restaurants in London. Marek spent the next part of his career in the Maldives, in the fine dining restaurant Fashala, which is part of the five-star Shangri-La Villingili Resort & Spa. It was here that he spent several years perfecting his own unique style based on modern and exotic techniques. After more than 15 years of practice, he decided to return to the Czech Republic, where he reopened the renovated Hotel Carlo IV as Project Executive Chef. Today you can try his gastronomic skills in the restaurant of The Mozart Prague Hotel.

About The Mozart Prague Hotel

The Mozart Prague is ideally located overlooking the romantic Vltava River with spectacular sunsets. Many of the rooms and suites offer exceptional panoramic views of the magnificent Prague Castle and the historic Charles Bridge. From your room, you'll be able to get photos of dramatic scenery to share with your Instagram followers. Old Town Square, where you will find the legendary Astronomical Clock, is a stone's throw away, within walking distance in a picturesque setting. While walking around the hotel you will come across most of Prague's famous sights. Open your mind and with every step you take on the historic pavement, enjoy magical moments that can transport you back in time. This hidden gem gives you the opportunity to enjoy Prague in the same way that our famous guests from history, such as Wolfgang Amadeus Mozart, Richard Wagner, or the famous adventurer and writer Giacomo Casanova, enjoyed it just 230 years ago.

More information at www.themozart.com

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