

CHEF MENU 2015-2024 OVERVIEW



**BAGETERIE
BOULEVARD**

BURGUNDY CHEF MENU



RÉMI DECROIX

Coming from Lille, Rémi has honed his cooking skills in restaurants all over the world. He headed the kitchen at Bistrot de Marlene in Prague, which was the first in the Czech Republic to win the Michelin Bib Gourmand award.

Today, Rémi uses his more than 30 years of experience in his own restaurant – Bistrot de Papa – where he prepares all the meals himself.



WILD GARLIC CREAM
KRÉM Z MEDVĚDÍHO ČESNEKU
Smooth, creamy soup with wild garlic,
potatoes, and croutons
CZK 99

BEEF BOURGUIGNON
HOVĚZÍ PO BURGUNDSKU
Red wine-braised beef with slices of bacon
and mushrooms, marinated onion, tender's
lettuce, and whole grain mustard dressing
CZK 169 MENU CZK 249

DIJON CHICKEN WITH ASPARAGUS
DIJONSKÉ KUŘE S CHRÉSTEM
Slices of chicken breast from Saint-Brisac, green asparagus,
egg, cornichon butter, spring onion, red radish, arugula,
and dijon mustard dressing
CZK 159 MENU CZK 239

*Cena bagety je uvedena ve větších porcích, obsah +12 Kč, restička +12 Kč, bezdomáček +19 Kč.

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IRISH CHEF MENU



FRANK HAUGHTON

Frank was born in County Wicklow in the East of Ireland. In 1993, he opened an enchanting Irish Pub in the heart of Prague.

Frank is an avid enthusiast, constantly seeking fresh inspiration from the innovative minds of Czech restaurateurs and chefs. He passionately believes that Prague's culinary scene rivals that of any global metropolis.



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ISTANBUL CHEF MENU



KEMAL DENİZ

Began his career at the age of 12 as an assistant chef. Then he developed his passion and talent for cooking and graduated from a prestigious cooking school. In 2015, he brought his mastery to Prague. His restaurant Chef Kemal at Vinohrady opens the door to a world of extraordinary enthusiasm, love and devotion to cooking.



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CATALAN CHEF MENU



JESUS COMINO

Loves good food, gastronomy, which he has been doing at a professional level for over 22 years.

His favourite cuisine is traditional, full of flavour and without pretence. Fresh fish, seafood, quality meat. You can taste his mastery in two restaurants in South Bohemia - La Bodega in České Budějovice and La Cantina del Golf in Hluboká.



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BELGIAN CHEF MENU



FABRICE MARTINERIE

From a small town cook to chef at Google, and all the way to the royal family. Chef Fabrice Martinerie has loved cooking since he was a boy. Gradually taking his art to new heights also made him privy to the appetites of the rich and famous.



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BALKANS CHEF MENU



STEFAN STEFANOV

During his culinary life he gained experience in prestigious restaurants and hotels in Bulgaria and England and finally settled in the Czech Republic, where he has been working for 14 years as a consulting chef for large catering companies. In the kitchen of Perfect Canteen you can see him alongside the well-known pair of Czech chefs Filip Sajler and Martin Stanek.



TARATOR SOUP

small tasting portion of cold soup with yogurt, cucumber, garlic, dill and walnuts

KYUFTE & AJVAR

traditional Bulgarian meatballs, ajvar made from eggplant and roasted peppers, kashkaval cheese, dressing and salad

CHICKEN SOUVLAKI

roasted chicken in herb-yogurt marinade, fresh Balkan cheese, tzatziki, cucumber and arugula

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PROVENCE CHEF MENU



JEAN-CHARLES BERGER

Jean-Charles Berge is a native Parisian. But Paris wasn't big enough for him, so he traveled and cooked all over France.

Don't worry, you don't have to go far to see Jean-Charles, because he and his wife Petra run the famous restaurant in Dejvice Bistro à Table!, where they specialize in classic French cuisine.



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SWISS CHEF MENU



HANS MANDL

The author of the Swiss Chef menu is the famous Michelin chef Hans Mandl. Founder of the Chesery restaurant and Michelin Award winner 1991-1993.



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TRENTINO CHEF MENU



ALBERTO VITALE

Alberto Vitale is known for his original recipes, combinations and versatile approach.

He moved to the Czech Republic seven years ago and has previously worked in a number of Italian restaurants, including the Michelin star L'Officina, the Prague concept „Ryba je ryba” and the restaurant „Casa De Carli” as the right hand of chef Mateo De Carli.



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PYRENEAN CHEF MENU



JEAN-PAUL MANZAC

Jean-Paul Manzac was born in the foothills of the Pyrenees and has lived in the Czech Republic for twenty years. In Prague, he ran a French restaurant and a modern brasserie, with which he won the Michelin Biba three years in a row. He is now Executive Chef at Corinthia Hotel Prague, where he leads a team of 34 chefs.



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DANISH CHEF MENU



LARS SJÖSTRAND

His professional career as a chef began during compulsory basic service when he cooked on an icebreaker.

He has culinary experience in Denmark and Sweden. He settled in Prague in the 1990s, where he ran restaurants such as Planet Hollywood, Isabella at the Bellagio Hotel and Chez Marcel. He is currently working at Danielas by Barock.



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ISRAELI CHEF MENU



CHARLIE FADIDA

Culture, natural beauty and a passion for great food. All of this is symbolized in Israel, where Charlie Fadida, the award-winning chef and owner of Charlie Art Catering, who has cooked for Bill Clinton and twice captained the Israeli Olympic chef team, hails from.



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TYROLEAN CHEF MENU



VLADIMÍR ŠMEJKAL

Vladimír spent three years in the Tyrolean Alps, where he cooked in 4-star hotels and learned how to prepare local dishes from the most competent.

Austrian Tyrol. Can you imagine „just“ beautiful nature, women in dirndls, men in lederhosen and yodelling on the hills? We have another tip. The top cuisine that inspired our new winter menu.



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SLOVAK CHEF MENU



MARCEL IHNAČÁK

Marcel Ihnačák, chef of the Boutique Hotel Tanzberg restaurant. In his youth, he worked in London for Jamie Oliver, also in the local Michelin restaurant Pied à terre, and cooked for Slovak TV viewers and Sean Connery. Now he lives in Mikulov, organises cooking courses and for the fifth year he is the face of a large supermarket chain together with Roman Paulus.



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PORTUGUESE CHEF MENU



JOÃO BAPTISTA

The Summer Portuguese Chef Menu was prepared by the chef of the Oliveira restaurant and tapas bar João Baptista.

You will discover the olive tapenade and traditional Portuguese soup, enjoy seafood, chorizo or delicious Azorean cheese. Your holidays in Portugal can begin!



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APULIAN CHEF MENU



MATTEO DE CARLI

The Spring Chef Menu was prepared by Matteo De Carli, owner and chef of the Prague restaurant Casa De Carli, which is a recommended place in the Michelin Guide. In the past, he has been a chef in world-famous restaurants. Most recently, he was the head chef of the Michelin-starred Cipriani restaurant in New York. He has cooked for such stars as Kim Kardashian, Bono and Rihanna, and has become a major culinary figure on Broadway.

CHEF MENU FROM APULIA

VEAL WITH BURRATA
slices of veal meat, truffe dressing, soft cheese burrata, tomatoes and arugula

SOUP OF ROASTED PEPPERS
decorated with burrata

CHICKEN ARRABBIATA
chicken thighs, paste from dried tomatoes and chilli, baby spinach, baked with smoked Scamorza cheese

Apulia

Matteo De Carli
MATTEO DE CARLI
Casa De Carli Chef

BAGETERIE BOULEVARD

CZECH CHEF MENU



JAN PUNČOCHÁŘ

„I would highlight the pork knuckle. It belongs to the pillars of classic Czech cuisine. In my recipe it is slow cooked to retain its juicy flavour.“

Chef Menu Master of Czech cuisine prepared one of the best. Jan Punčochář is the chef of Grand Cru Restaurant, Lodecká 4 and a two-time winner of the Golden Chef poll.



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SCANDINAVIAN CHEF MENU



MAREK RADITSCH

The Scandinavian Chef Menu was prepared by Marek Raditsch, Executive Chef of Kampa Group restaurants, where he commands fifty chefs. He has worked in Michelin-starred restaurants in Copenhagen and Oslo and his dishes have been enjoyed by Mick Jagger, the Prince of Monaco, members of the Norwegian royal family and many others. You could also see him as a judge on the MasterChef TV competition.



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TUSCAN CHEF MENU



RICCARDO LUCQUE

"When I was a kid, my favourite toy was a fridge. My love of cooking has stuck with me all my life. And even though a whole new world of new flavours opened up for me later, Italian cuisine is still at the top of my list."

Tuscan cuisine uses vegetables, herbs and other ingredients of the finest quality. Simple country recipes result in tasty, light and healthy dishes.

TUSCAN CHEF MENU

CHICKEN POTACCHIO
Grilled chicken legs in tomato sauce, white wine, seasoned with rosemary, intertwined with spinach and roasted tomatoes.

VEAL WITH ANCHOVIES
Slowly roast veal with dressing from anchovies and confit garlic, marinated cucumbers, pancetta and arugula.

CREAM OF WHITE BEAN
Cream from white Cannellini beans served with mussels and lemon oil with chilli.

RICCARDO LUCQUE
CHEF AND RESTAURATEUR
AROMI, LA FINESTRA
Reb

TUSCANY

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GREEK CHEF MENU



IOANNIS ASARLIDIS

Ioannis Asarlidis is the owner and chef of the Greek restaurant Kavala. He came to Prague to study economics and history, but eventually trained as a chef. He can do what he enjoys most - cooking and bringing the beauty of Greek cuisine to other people.



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CHEF MENU FROM ROME



ANDREA CRIPPA

Andrea Crippa's career is comparable to a trip around the world - Italy, Spain, British Virgin Islands, Bahamas, Aruba, Ukraine, Ireland, Cyprus, Czech Republic. „I've spent 25 years in the kitchen.“ When asked what country has been the most rewarding for him in terms of gastronomy, he shoots back without hesitation, „Italy!“



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FRENCH RIVIERA CHEF MENU



PATRICK RAINGEARD

Patrick Raingeard, a native of the Breton town of Nantes, has longed to learn the art of cooking since childhood. The fact that he has succeeded in doing so can be seen in the many renowned French restaurants he has worked in. Many of them have been decorated with several Michelin stars, and he himself has won many important culinary awards over the years.



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PARISIEN CHEF MENU



FLORENT COURRIOL

His winter menu is especially careful to balance the different flavours and plays with you a little bit.

Florent Courriol is very young and has already cooked in several restaurants that have won a Michelin star thanks to his gastronomic skills: the Atelier de Jean-Luc Rabanel in Arles, the Ze kitchen gallery in Paris and the Robuchon restaurant in Hong Kong. He modestly says that the essence of a chef's success is a good team of people around him.



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