

CHEF MENU 2015-2022 OVERVIEW

CHEF MENU

VITELLO TONNATO
leg of veal slices in tuna sauce with capers, wild rocket and parmesan shavings

CURRY CHICKEN ROLL
chicken roll coated in curry masala, pickled peppers picquillo salsa, baked with cheddar cheese and sprinkled with garden cress

CHICKEN BROTH WITH GINGER
chicken broth with pieces of chicken, ginger, sesame and lemon zest

CHEF MENU
MICHELINSKÉHO KUCHARĚ
PATRICKA RAINGEARDA

Swiss Chef Menu

PULLED BEEF TRÜFFEL

PORK TENDERLOIN WITH MOUNTAIN PEPPER

SOUP
Creamy Lentil / Onion
Soup of the Day.

Hans Mandl
Michelin Chef

BELGIAN MENU

FLEMISH TURKEY
Pulled turkey, Brugge Old cheese, walnuts, lamb's lettuce, and chicory-mustard dressing.

FABRICE MARTINERIE

**BAGETERIE
BOULEVARD**

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.

A graphic titled "BELGIAN MENU" featuring a chef's portrait, a windmill, and a glass of beer. It lists two menu items: "FLEMISH TURKEY" and "WALLONIAN BOULETTE". Below the text are two large sandwiches on stone pillars. The name "FABRICE MARTINERIE" is written at the bottom of the graphic.

BELGIAN MENU

FLEMISH TURKEY
Pulled turkey, Brugge Old cheese, walnuts, lamb's lettuce, and chicory-mustard dressing.

WALLONIAN BOULETTE
Traditional roast of minced veal and pork with herbs, pickled pumpkin julienne, caramelized onion with thyme, gouda, dressing, and arugula.

FABRICE MARTINERIE

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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 Berges 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.



NICOISE SALAD
Tuna, green beans, cherry tomatoes, olives, anchovies, eggs, pickled onions, salad leaves and dijon dressing.

CHICKEN WITH TAPENADE
Chicken breast with herbes de Provence, black olive tapenade with lavender, Cantal cheese, roasted peppers, dressing and Mesciun salad mix.

VEAL WITH RATATOUILLE
Roasted veal, ratatouille, eggplant caviar, Tome du Lomont cheese, arugula and honey mustard dressing.

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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.



BEEF ALA BOLZANO
Slowly baked marinated beef, grilled vegetables with rosemary, parmesan cheese bechamel, chive dressing, rocket

TURKEY & PROVOLONE
Turkey breast with lemon pepper, provolone cheese, grilled carrot, baked raisins, mint dressing and green leaves

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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.

PYRENEAN CHEF MENU

PEPITO
* * *
pork tenderloin, saffron dressing, grilled peppers, chorizo, sheep milk cheese and baby spinach

GASCONIAN
* * *
pulled duck legs, shallot marmalade, Tomme Noire cheese and arugula

BARATZURI
* * *
cream of sautéed garlic, croutons with thyme oil and chili

Jean-Paul Manzac
Executive chef Corinthia Prague
CORINTHIA PRAGUE

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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

SOUP OF ROASTED PEPPERS
decorated with burrata

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

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

Apulie

Matteo De Carli
MATTEO DE CARLI
Casa De Carli Chef

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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.

SCANDINAVIAN CHEF MENU

MAREK RADITSCH
EXECUTIVE CHEF KAMPA GROUP

VEAL FRIKADELLER
minced steaks with pinch of chilli,
smoked mayonnaise, wine-cooked onion
with crispy bacon and cheddar

NORWEGIAN FLOUNDER
flounder in crispy batter, with
dill-caper dressing, pickle and spring
onion inside of a toasted muffin

PORK ROAST WITH REMOULADE
slices of pork meat with marinated
cucumber, red cabbage salad
and curry sauce

CREAM OF TOPINAMBOUR
adornment of mushrooms
braised on butter

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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.



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GREEK CHEF MENU



IANNIS 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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