STARTERS AND SALADS

Marinated salmon Tataki   135 CZK
with Wakame seaweed, cucumber and sesame (2,4,6,11,14)

Young bull steak tartare   265 CZK
with Parmesan cheese, mayonnaise, chilli and toasts (1a,3,6,7,10)

Young herb salad with smoked trout,   195 CZK
radish and baked potatoes (4)

Caesar salad with grilled chicken breast,   195 CZK
smoked bacon chips, Parmesan cheese and croutons (1a,3,4,7,10)

SOUPS

Czech Specials Beef bouillon soup   95 CZK
from oxtails with meat and cut vegetables (9)

Creamy tomato soup   85 CZK
with basil and mozzarella cheese (7)

MAIN COURSES

Pasta with raddicchio and Parmesan cheese filling,   265 CZK
melted butter with crispy breadcrumbs (1a,3,7)

Gluten-free and lactose-free potato gnocchi   245 CZK
with tomato sauce, olive oil and sage (3)

Salmon fillet with spinach tagliolini   365 CZK
and cherry tomatoes with basil (1a,3,4,7)

Chicken breast supreme   315 CZK
with basil risotto, tomato concasse and Pecorino cheese (7)

Czech Specials Sous vide thyme-roasted duck   325 CZK
with red wine cabbage and bread dumplings (1a,3,7,9)

Pancetta wrapped rabbit saddle   335 CZK
with spinach, pine nuts and mashed potatoes (1a,7)

Braised beef rib   375 CZK
with honey mustard, baked potato purée,
young peas and bacon (1a,7,9,10)

Young bull rump steak medium   465 CZK
with pepper or mushroom sauce, fried spicy potatoes
or grilled vegetables (1a,7,9)

QUICK MEALS

Spaghetti Aglio Olio, Parmesan cheese (1a,3, 7)   195 CZK

Fried pork medallions,   285 CZK
chive mashed potatoes, tomato salad (1a,3,7)

Beef Chuck roll burger with bacon,   290 CZK
grilled vegetables and spicy sauce with fried onion (1a,3,7,11)

DESSERTS

Pink grapefruit or strawberry sorbet   85 CZK

Chocolate or vanilla ice cream (7)   85 CZK

Crème brûlée (3,7)   85 CZK

Lime cheesecake (1a,3,7,8g)   85 CZK

Tiramisu (1a,3,7)   85 CZK

Premium cheese selection   185 CZK
with lavender honey (7)

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O VÁS A O JÍDLE

GASTRONOMIC CALENDAR

JULY / AUGUST

Summer BBQ

SEPTEMBER

9. – 15. 9. The tastes of autumn

OCTOBER

14. – 20. 10. Venison

31. 10. Royal wine tasting – top 300 wines of the competition
KING OF WINES of the Czech Republic 2019

NOVEMBER

11. – 17. 11. St. Martin's goose and young wines

DECEMBER

17. – 26. 12. Czech Christmas

Menu composed by Executive Chef Otto Kokoszynski.
Offer valid from July 22nd, 2019.
All prices are in CZK and include 15 % VAT

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O VÁS A O JÍDLE

BENADA RESTAURANT

Benada Restaurant presents a unique combination of high quality gastronomy, pleasant surroundings and professional service.

In Benada Restaurant you can always look forward to nice experience with food which is prepared for you by the chef Otto Kokoszynski in a modern way of both Czech and international cuisine.

OTTO KOKOSZYNSKI – EXECUTIVE CHEF

Otto completed his apprenticeship as a chef in Ostrava-Vítkovice. Since he was a child, he loved to cook, and because he comes from a cook family, the cooking has become his destiny.

He started his professional career at the Golden Prague Restaurant in Berlin. Otto gained extensive experience with international cuisine, especially in Italy, where he worked for fourteen years. After returning from abroad, he became a member of the Association of Chefs and Confectioners of the Czech Republic. Since 2013 he has been working at the Clarion Congress Hotel Ostrava where he looks after MICE events and hotel restaurant called Benada. Among Otto's guests we can mention president of the Czech Republic, many Czech and foreign celebrities as well as the world sport stars.

Thanks to the cooperation of the Moravian-Silesian hotel schools and Clarion Congress Hotel Ostrava Otto can help young cooks to make their dreams come true and become chefs one day as well. "The main thing which is needed for success is close cooperating team, without this I would mean nothing," Otto adds.

Otto mostly uses the sous-vide method. The result of this preparation method is a perfect dish with preserved natural taste of the ingredients and delicacy, smell and texture. "I enjoy the cooking as it is a very diverse and creative job. I use the best ingredients that are available on our market".

We wish you a pleasant stay at Benada Restaurant.

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