

PRAGUE

The view is delicious

BY JANNA GRABER

Sometimes the best way to get to know a culture is through its food. The Czech capital is known for beer and meat, but there's a newer focus on fresh, locally sourced classic dishes with a modern twist.

On a recent visit to Sisters, a small shop that specializes in *chlebičky* (open-faced sandwiches), I had a sandwich topped with grated celery root and garlic—a refreshing combination.

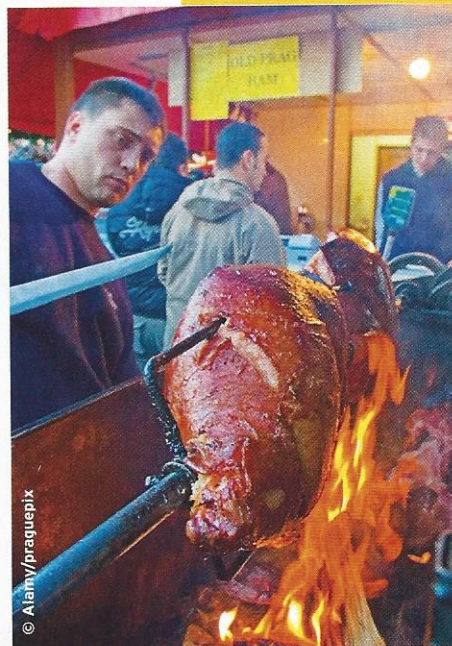
I found another simple yet rewarding meal at Naše Maso, which translates “our meat.” Head butcher Frantisek Kasana offered Prague Ham and Přeštice sausage, which he served with thick bread and tangy mustard.

One of my favorite restaurants, Restaurant Zvonice, is a quiet eatery located near the top of an historic bell tower. The signature dish is Bohemian

soup with sauerkraut, with a rich flavor similar to oxtail soup. Our group asked for seconds.

No visit to Prague would be complete without a stop at the Café Louvre, established in 1920. Intellectuals like Franz Kafka and Albert Einstein often spent time here. The beloved Czech dish *svíčková* was my favorite. Made of Czech dumplings, braised beef and cranberry compote mixed in a thick vegetable and sour cream sauce, it was warm and filling on a cool Prague day. The restaurant's classic Czech apple strudel was the perfect way to end the meal. Different from the Austrian variety, it had thicker layers of dough filled with sweet slices of apple and topped with sweet custard.

Such memorable culinary



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Butchers throughout Old Prague roast and carve their way through thousands of hams for international visitors.

experiences gave me a different view of Prague and whet my appetite for more of the Czech capital. ▣