



Travelling to Brno for an Amical dinner is not evident. Driving to Brno is not the problem, but back. A rented driver however solved the usual domestic discussions and gave us the freedom to taste whatever included.

The trip is more than worth it. Michal Göth, owner and chef of Restaurant U Kastelána is a very known personality in the gastronomic scenery of the Czech Republic. He is every year in the top 10 of the best restaurants in the country.

With his modern interpretation of Czech cuisine, it's a well deserved honour.

The evening started with baked pig ears (a delicatessen, also available from his normal menu) and a strudel of ham, home made of course. All this was washed away with a Bohemia Sekt brut. The first real starter was a Pate of chicken livers with wild mushrooms, combined with a Veltlínské zelené, pozdní sběr 2003, Moravíno Valtice Valtice. A correctly made pate, not spectacular, but a promising opener for the evening. Spectacular was the second dish, a pumpkin cream with fresh ginger. Creamy, surprising, delicious. The filet of pike-perch was combined with a goulash of



potatoes, topped with a light semi-sweet sauce. All these dishes were actually just teasers waiting for the main course to arrive. And without doubt, the main course was the surprise of the evening, for everybody, and for me definitely worth the trip. It was a piece of spare ribs, but without the ribs, with a crunchy skin lightly flavoured with apple must. It came together with the red cabbage, marinated in Frankovka and potato knedlíky. The meat was unbelievably juicy

and savoury. An effect that the chef reaches by roasting the meat very slowly on low temperature and by pressing the meat during the process. This reduces the fat and distributes it through the meat to give it its texture and the richness. After this dish, we had 2 North Moravian cow cheeses (raw, not pasteurised, forget about Eidam) followed by a strudel with cinnamon ice-cream.

All dishes were combined with local Moravian wines. A personal highlight was the Riesling pozdní sběr 2003, from Habanské sklepy. One of the better Rieslings of that vintage and probably up for a long, long life.

Although we were only with 16 participating, including 2



colleague members of the Slovak Chaine, the evening was a real success in terms of gastronomic pleasure and friendship. And definitely worth the 2 hours drive from Prague. If you're ever in the neighbourhood of Brno, don't forget this name:



Michal Göth and U Kastelána, (Kotlarska 51a, Brno 602 00, +420 5 4121 3497, www.ukastelana.cz)