

Korzo Haus 178 East 7th Street, New York, NY 10009 (212)-780-0181

Mittle European Comfort Fare... Always Locally Sourced.

Steven Reese, Chef De Cuisine

Maria Zizak, Executive Chef



Maria and Otto Zizak met in 2nd grade of their Grammar School, in the mountain resort town of Poprad – an eastern region of what was then Czechoslovakia. The year was 1982 and *Halušky* was their favorite snack after a day of skiing, although Otto preferred his with bits of crispy bacon, while Maria had hers in their purest form, with only *bryndza* (sheep's feta-style tangy cheese) and no toppings.

Almost thirty years later, after formal culinary training and numerous tenures at restaurants around Europe, the couple still appreciate the simplicity of unadulterated comfort fare.

Halušky, which was named one of “The Best Dishes of 2008” by The Village voice is on the menu at Korzo (both in Park Slope and at the new Korzo Haus in The East Village). The petite potato spätzle can be had with *bryndza* and with or without crispy locally cured bacon. For brunch, you can have it with home-cured pan-seared bratwurst and two eggs and a side of vegetables pickled at Korzo.

Langoš, the Hungarian fried bread is made according to Maria's 3 generation old family recipe, making it unforgettably different from the basic Mittle European street version. Otto makes the Korzo Mustard in the house from organic Saskatchewan seeds soaked in Korzo Organic Ale (which he brews in cooperation with *Peak Organic Brewing Company*). The Korzo Burger gets a tender layer of *that* mustard, along with apple-smoked organic bacon -- all of which are wrapped in the *Langoš* dough and is deep fried.

The choices at Korzo go beyond the comfort zone of European high peaks. From fresh seasonal salads, vegetarian sandwiches to classical sauce & meat compositions, the menu at Korzo adheres to a theme of healthy, unpretentious and sensitively sourced food. The atmosphere at Korzo also reflects this theme with easy décor, nicely sized beer steins, reasonable prices and family like service.

Steven Reese joined the Korzo team in the summer of 2010. Hailing from Wisconsin where he worked as a Sous Chef at the farmer-chef owned Roots in Milwaukee, he brings a brilliant New American flare to the seasonal blackboard features and has mastered and perfected the Mittle European classics. He also grew up eating, loving and learning Hungarian & Lithuanian cooking of his parents in Wautoma, WI. Steve grew up eating *Paprikáš* and knows a good bratwurst from a mass-produced one. He will not sell you the latter. His appreciation for local ingredients, impeccable skill and respect for fare simple and complex alike have elevated both the food and the energy at Korzo Haus.

