

Maria and Otto Zizak met in 2<sup>nd</sup> 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 *Halusky* was their favorite snack after a day of skiing. Otto preferred his with bits of crispy bacon, while Maria had hers in their purest form, with *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 (by both Otto & Maria), the couple still appreciate the simplicity of unadulterated comfort fare.

*Halusky*, 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 and was named one of “The Best Dishes of 2008” by The Village Voice. For brunch, you can have it with home-cured pan-seared bratwurst and two eggs and a side of vegetables pickled in Otto & Maria’s kitchen.

*Langos*, the Hungarian fried bread is made according to Maria’s four 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 *Langos* dough and 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 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. *Na Zdravie!*