

ART DECO PRAGUE IMPERIAL HOTEL HISTORY

Prague Imperial Hotel was built during 1913-14 as a luxury hotel and its geometric Art Deco exterior with cubism components conceals an interior embellished by precious late-Art Nouveau mosaic. The extraordinary entrance hall with its colorfully tiled walls and mosaic ceiling is garnished by floral and figural decorations inspired by Egyptian and Mediterranean cultures, while the grand marble staircase complements the imposing space of the lobby. The magnificent rooms of the Café and Restaurant Imperial boast exquisite ceramic mosaics, and the superb tile-decoration of the walls and pillars overflow with rich floral and animal ornamentation recalling oriental and Moorish arts.

Since its opening, the hotel has been recognized for its excellent service and hospitality, and the Café Imperial has long been rated as one of the most sought-after places in Prague.

As a result of its outstanding art & architectural value, the Prague Imperial Hotel was classed amongst the city's historically listed monuments and thanks to the extensive reconstruction, with special attention to the historical details, this treasure of turn-of-the-century architecture has been restored to its former splendor and is ready to satisfy even the most sophisticated travelers.

BACK THROUGH THE CENTURIES

The first written reference to the house standing on the corner of Na Porici and Zlatnicka streets dates back to 1383, when the existing building was joined with its neighboring construction into one single complex. At the end of the thirty-year war during the Swedish siege of Prague the house burned down, but later, thanks to the extensive reconstruction work around 1730, it was turned into an Inn entitled 'The Black Eagle'. The yard wings were enlarged during building renovations carried out in 1840 subsequent to which it

became well-known as the 'Hotel At the Black Eagle'. One of the prominent owners of the hotel was Barbara Serafinova, who generously sponsored the charity activities of her sister Anna Naprstkova, and as a part of her inheritance the Hotel At The Black Eagle became the property of the Naprstek family. This provided the hotel with its most famous owner in 19th century - Vojtech Naprstek - the famous Czech writer, politician and patron who devoted much of his time and experiences to travelling and collecting valuable items worldwide. Later in the 19th century the hotel came under ownership of the Czech Industrial Museum Foundation, established by Vojtech Naprstek, but was later demolished as a part of Prague's general urban renewal in 1913.

During 1913-1914 the architect Jaroslav Benedikt designed and built the luxury Art Deco Hotel Imperial, the magnificent ceramic interiors being designed by Jan Benes complemented by plastics from Josef Drahonovsky.

The hotel enjoyed many years of glory, until it became popular place for German soldiers during World War II and was abandoned by the Czech visitors as a consequence. However after the end of World War II the hotel regained its prominence amongst Prague premier hotels.

From 1948, when the Trade Unions' Association had taken over its management, the hotel provided preferential accommodation for the guests and members of the trade unions, until its operation as a hotel was disrupted in the 1980s. In 2005-2007 extensive reconstruction work was undertaken to restore this precious and internationally-recognized unique gem of 20th century architecture to its former glory, re-establishing the Prague Imperial's reputation as the most outstanding and spectacular luxury hotel in the city.

☐ COFFEE

Ristretto	53
Stronger espresso	
Espresso	57
Classic espresso	
Espresso Crema	57
Espresso with iced milk foam	
Espresso Macchiato	57
Flavored espresso with milk foam	
Lungo	57
Espresso with more water	
Doppio	75
Espresso with double portion of coffee	
Cappuccino	60
Espresso, hot milk, milk foam	
Ice Cappuccino	68
Light ice cappuccino	
Ice Coffee Frappé	61
Espresso, ice	
Cappuccino Aroma	60
Espresso, hot milk with flavor	
Cappugiro	60
Three coloured cappuccino	
Mokaccino	60
Espresso in glass with creamed foam	
Caffee Latte Macchiato	61
Hot milk, milk foam, espresso	
Espresso crema shakerato	67
Fresh ice coffee in glass	

☐ COFFEE SPECIALS

Karlsbad coffee	87
Espresso, Becherovka, whipped cream, cinnamon	
Irish coffee	91
Espresso, Jameson, whipped cream, cinnamon	
Algerian coffee	79
Espresso, eggnog, whipped cream	
Viennese coffee	65
Espresso with whipped cream	
Bailey's coffee	92
Espresso with Baileys, whipped cream	
Coffee with ice cream	79
Espresso, ice cream	

☐ HOT DRINKS

Chocolate Imperial	77
Hot chocolate, ginger bread, whipped cream	
Hot Chocolate	68
Amareto Chocolate	79
Hot chocolate, Amareto, whipped cream, almonds	
Mulled wine	87
Mulled white or red wine	
Driver's Mulled wine	70
Non-alcoholic punch	
Krumbambule	87
Mulled wine with rum and amareto	
Jagertee	87
Jagermeister, hot water, lemon	

☐ MILK SHAKES

Vanilla, Chocolate, Banana, Strawberry, Bailey's fresh	85
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☐ TEA

Fresh Ginger Tea	79
Fresh Mint leafes Tea	79
Tea "Dilmah"	53
English Breakfast, Earl Grey, Darjeeling, Camomile, Peppermint, Spicy Berries, Japan Classic, Vanilla, Jasmine	
Loose Tea "Dilmah"	67
"Tee Star"	
Vanilla Ceylon, Earl Grey, Ginger Spice, Natural Rosehip with Hibiscus, Cinnamon, Italian Almond, Marocan	
Mint Green	
Mighty Leaf Tea	75
African nectar, Organic breakfast, Vanilla bean, Organic Earl Grey, Organic mint mélange, Marrakesh mint green tea, Green tea tropical, Camomile citrus, Mountain spring jasmine	

BREAKFAST MENU

English Breakfast	199
Toast , fried eggs, bacon, beans, sausage, marmelade, bread, butter, coffee or tea	
American Breakfast	199
Two eggs any style, bacon, tomato, sausage, hash brown, butter, bread, coffee or tea	
Continental Breakfast	149
breadrolls, toast, butter, marmelade, fruit juice, coffee or tea	
French Breakfast	149
Croissant au beurre, pain au chocolat, baguette, Butter, marmelade, coffee with milk	

EGG DISHES

3 Soft boiled eggs au glass	91
3 Soft boiled eggs with chive and parmesan	99
3 Scrambled eggs with onion	89
3 Scrambled eggs with bacon and onion	99
Traditional Ham & Eggs / 3 eggs	99
2 Eggs Benedict	99
3 Half boiled eggs with horse radish and butter	97
English muffin with scrambled eggs and smoked salmon	159

3 EGGS OMELETTES

Omelette fines herbes	130
Omelette with ham	130
Omelette Fromager	139
Parisiene omelette with onion and mushrooms	135

VIENOSERIE

Croissant au beurre	40
Pain au chocolat	38
Danish pastry with raisins and pudding	38
Danish pastry basket	127
Breakfast bread basket	47
Butter or margarine	26
Honey	26
Preserves	38

JUICE

Fresh orange juice	0,2 l	90
Fresh grapefruit juice	0,2 l	90
Juice	0,2 l	59
orange, apple, multivitamin, pineapple, peach, strawberries, tomato, pear, apricot, red currant, cranberries		

SOFT DRINKS

Bio Lemonade,	0,25 l	69
ginger, elderberry, cucumber, cranberries		
Aloe Vera	0,25 l	57
Pepsi	0,25 l	49
Pepsi light	0,25 l	49
Mirinda	0,25 l	49
7UP	0,25 l	49
Tonic	0,25 l	49
Bitter Lemon	0,25 l	49
Canada Dry	0,25 l	49
Home made Ice Tea		57
Red Bull	0,25 l	97

WATER

Mattoni sparkling, gently sparkling	0,33 l	49
Mattoni sparkling	0,75 l	89
Aquila still water	0,33 l	49
Aquila still water	0,75 l	89
Vittel	0,33 l	65
Vittel	1 l	147
Perrier	0,33 l	85
Perrier	0,75 l	145
Badoit	0,5 l	90
Badoit	1 l	147

COCKTAILS

LOCAL COCKTAILS 97

Imperial	Gin, Vermouth dry, triple sec, melon liqueur
Red Moon	Becherovka, blackcurrant juice, soda, slice of orange
Lightmare	Fernet stock, local beer, sprite, lime sirup

CLASSIC COCKTAILS 127

Martini	Gin, Vermouth dry, olive or slice of lemon
Manhattan	Whisky, Vermouth rosso, dash of angostura, cocktail cherry
Margarita	Tequila, triple sec, lemon or lime juice, salt
Daiquiri	White rum, lemon or lime juice, sugar sirup
Cosmopolitan	Vodka, Triple Sec, cranberry juice, lime juice
Almond Cigar	Dark rum, Amareto, lime juice

TROPICAL COCKTAILS 140

Caipirinha	Pitu rum, limes, cane sugar
Mojito	White rum, lime, cane sugar, mint, soda
Mai Tai	White rum, dark rum, lime juice, cane sugar, almond sirup, orange juice
Bamini	Dark rum, coconut liqueur, pomegranate sirup, orange juice, slice of orange
Fruit Frozen Margarita	Tequila, triple sec, lemon, strawberry, banana juice
Long Island Ice Tea	Vodka, tequila, white rum, gin, triple sec, cola, lime juice

CREAMIES 137

Piña Colada	White rum, coconut liqueur, pineapple juice, cream, slice of pineapple
Strawbery Colada	White rum, coconut liqueur, strawberry sirup, pineapple juice, cream, fresh strawberries
Red Sniper	Dark rum, Sambuca, pomegranate sirup, cream

Grasshopper	Cream de Menthe, Cream de Cacao, cream
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NON ALCOHOLIC COCKTAILS 107

Strawberry Statement	Orange juice, apple juice, lime juice, strawberry sirup
Pussy Food	Orange juice, lime juice, pomegranate sirup
Green Beetle	Cream de Menthe, lemon juice, canada dry

C A F É I M P E R I A L

Na Poříčí 15, 110 00 Praha 1

F&B Solutions s.r.o.
IČO : 278 65 100, DIČ : CZ 278 65 100

We gladly provide half portion for 60% of price.

January 2010

Executive Chefs: Zdeněk Pohlreich and Michal Pšenička

All prices are in CZK and including 19% VAT.

Couvert CZK 20/per person during dinner.

Odpovědná osoba: Lukáš Koubek

VODKA / 4 cl

Finlandia	83
Absolut Blue	83
Smirnoff Red	83
Vodka Belvedere	185
Grey Goose	175
Ruskij Standart Imperial	175

RUM / 4 cl

Bacardi Carta Blanca	83
Captain Morgan Black	85
Myers Planters Punch	115

GIN / 4 cl

Beefeater	77
Bombay Sapphire	87
Tanqueray	115

TEQUILA / 4 cl

Olmecca Silver	99
Olmecca Gold	99
Pepe Lopez Silver	99
Pepe Lopez Gold	99

WHISKY / 4 cl

Tullamore Dew	97
Jameson	97
Chivas Regal	125
Ballantines	87
Jim Beam	89
Jack Daniel's	99
Johnnie Walker red label	95
Johnnie Walker black label	135

SINGLE MALT WHISKY / 4 cl

Gragganmore 12years	230
Dalwhinnie 15years	230
Glenkinchie 10years	230
Glenmorangie 10years	230

COGNAC BRANDY / 4 cl

Cognac Age du Fruit 1990, Léopold Gurmel	135
Courvoisier VS	110
Courvoisier VSOP	144
Martell VS	125
Henessy XO	255
Torres Brandy 5years	95
Torres Brandy 10years	115

CALVADOS / ARMAGNAC / 4 cl GRAPPA

Pommeau de Normandie, Drouin	110
Calvados Reserve de Fiefs, Drouin	125
Armagnac VSOP, La Maison Castarède	175
Armagnac XO, La Maison Castarède	235
Grappa Ramazzotti	95
Grappa Nonino Chardonay/Moscato	135

LIQUERS AND SPIRITS / 4 cl

Becherovka	70
Slivovice Jelínek	86
Slivovice Jelínek Gold	90
Fernet Stock	59
Fernet Stock Citrus	59
Jagermeister	79
Cointreau	90
Bailey's	90
Grand Marnier	137
Metaxa*****	137
Williamine Poire Williame, MORAND	127
Apricotine, MORAND	127
Kirsch, MORAND	127

WHITE WINES

Daily offer of white wine	0,15 l	65
Ryzlink Rýnský		97
late harvest – local		
Riesling d'Alsace		123
Domaine Seltz Fernand		
Chardonnay Sunrise		100
Concha y Toro Chile		
Veltlínské Zelené		100
Cabinet, Petr Skoupil, Velké Bílovice		
Tramín Červený		127
late harvest ŠSVP		
Sauvignon		127
late harvest, Pavel Binder, Rakvice		

RED WINES

Daily offer of red wine	0,15 l	65
Frankovka		97
late harvest – local		
Cabernet Sauvignon – Merlot		97
Trivento (Mendoza)		
Pinot noir Tribu		112
Trivento (Mendoza)		
Cabernet Sauvignon Sunrise		125
Concha y Toro (Central Valley)		
Merlot „Le Cadet“		127
Baron Philippe de Rothschild (Vin de Pays)		

ROSE WINE

Malbec rosé Tribu	0,15 l	98
Trivento Bodegas y Viñedos (Mendoza)		

DESERT WINES

Collection Sauternes	0,15 l	195
Baron Phillipe de Rothschild 2000 F		
Ryzlink Rýnský		295
Bořetice - local		

SPARKLING WINE

Cremant cuvée Quatre extra Brut	0,15 l	115
Vinselekt Michlovský - local		
Drappiere Champagne		239
Henri Lavigne Brut		95

DROUGHT BEER

Pilsner Urquell	0,3 l	49
	0,5 l	60
Master 18°	0,4 l	61
Radegats Birell non alcoholic	0,3 l	49
	0,5 l	58

BOTTLED BEER

Heineken	0,33 l	65
Clausthaler non alcoholic	0,33 l	65

APERITIVES

Aperol Prosecco	0,15 l	127
Kir Royal	0,15 l	125
Pernod pastis	2 cl	67
Campari	10 cl	117
Martini Extra Dry	10 cl	90
Martini Bianco	10 cl	90
Martini Rosso	10 cl	90
Sherry	4 cl	67
dry, medium, rich		
Porto Romariz	4 cl	79
white, ruby, tawny		
Crodino – non alcoholic	4 cl	50

Please ask service for the complete wine list

APPETIZERS

Pigeon terrine with apple and saffron chutney	199
Terine of Foie Gras marinated in red wine, fig chutney served with French toast	325
Avocado with grey shrimp cocktail and chilli dressing	199
Smoked Trout with light potato salad and quail egg	189
Goose Liver Pate with country bread toast	170
Tartar of Sea Bass with sweet corn dressing	193
Beef Tartar with garlic toasts	198
Snow Crab Salad	197
Sauteéd Scallops with herb sauce and sweet pea pureé	249

SOUP

French Onion Soup Gratinée	85
Chicken Broth with vegetables and homemade noodles	85
Dill Soup with poached egg	85

SALADS

Caesar Salad with garlic croutons and parmesan	187
Portion of Chicken	80
Goat's Cheese Salad with acacia honey, house vinaigrette	198
Mixed Salad with Seared Scallops and house vinaigrette	213

SANDWICHES

Chicken Club Sandwich with French fries and bacon	227
Double Fist Hamburger with French fries and fried onions	237
Croque Monsieur with mixed salad or french fries	227

VEGETARIAN SELECTIONS

Pan fried Egg Plant with tomato, basil and sheep cheese	189
Mushroom Quiche with herb salad	168
Gnocchi with Roasted Beetroot with cheese and chive sauce	195
Truffle Gnocchi with champagne sauce	239

MAIN COURSES

US Hanger Steak with brandy green peppercorn sauce	297
Chilean Sea Bass with leek, zucchini, lime and ginger glazé	367
Roasted Chicken Breast with grilled vegetables	270
Grilled Tuna with Garniture Nicoise	349
Fillet of Pork with Beer sauce and Savoy cabbage	299
Salmon Steak with baby spinach and pine nuts	299
Hare Royale with truffle noodles	375

EXTRAS

Mashed Potatoes	55
French Fries	55
Potato Gratin	55
Daily Vegetables	57
Mixed Slad with Home Dressing	59
Cucumber Salad with Sour Cream	56
Classic Tomato Salad with onion and chervil	56
Bread Basket	37

CHEESE

Chef's Cheese Selection	Small	175
	Large	269

CZECH SPECIALS

Veal Schnitzel with mashed potatoes	299
Confit of Duck with red cabbage and potato dumplings	298
Braised Beef with Creamy Sauce dumplings, cranberries	195
Ragout of Wild Boar served with rosehip sauce and bread dumplings	299

CHEF'S SPECIALS

Braised Beef Cheeks mashed potatoes, sautéed mushrooms and vegetables	325
Braised Shank of Lamb with marjoran and creamed spinach	329
Fillet of Deer cranberry sauce, mixed mushrooms	359