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 the19th 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 the1980s. 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 & Tea

*** These types of coffee are available with soy milk as well, surcharge 35 CZK**

COFFEE

Ristretto 57
Stronger espresso, 15-20 ml of coffee

Espresso 58
Classic espresso, 25-30 ml of coffee

Monoarabica: COSTA RICA, aromatic / BRAZIL, pungent taste / ETHIOPIA, sweet and fine 69

Espresso Macchiato * 58
Espresso with milk foam

Espresso Lungo 59
Espresso with more water

Doppio 75
Espresso with double portion of coffee, 50-60 ml of coffee

Cappuccino * 68
Espresso with hot milk and milk foam

Flat white * 75
Cappuccino with double espresso

Caffé Latté Macchiato * 69
Espresso with hot milk and milk foam

COFFEE SPECIALS

Angelo nero 75
Espresso, amaretto syrup, dark rum, whipped cream

Marocchino * 67
Espresso with chocolate dip and milk foam

Cappuccino Aroma * 69
Selection of aroma: hazelnut, amaretto, chocolate, caramel, orange

Espresso con panna 65
Espresso with whipped cream

Viennesse coffee 70
Espresso with whipped cream

Karlsbad coffee 98
Espresso, Becherovka, whipped cream, cinnamon

Irish coffee 98
Espresso, Jameson, whipped cream

Algerian coffee 79
Espresso, eggnog, whipped cream

ICE COFFEE

illy espresso fredo 67
Espresso, sugar syrup, ice

illy cappuccino fredo 70
Espresso, sugar syrup, milk, ice

Caffé con gelato 87
Cold coffee with ice cream, whipped cream and chocolate shavings

HOT DRINKS

Chocolate Imperial 85
Hot chocolate, ginger bread, whipped cream

Hot Chocolate 69

Amaretto Chocolate 85
Hot chocolate, amaretto, whipped cream, almonds

Mulled wine 88
Mulled white or red wine

Driver's Mulled wine 70
Non-alcoholic punch

Krambambule 87
Mulled wine with rum and amaretto syrup

MILK SHAKES

Vanilla, Chocolate, Banana, Strawberry, Bailey's fresh 95

FRESH TEA

Fresh Ginger Tea, Mint leaves Tea 79

Ronnefeldt Tea-Caddy 60

Earl Grey flavored black tea
Morgentau flavored green tea
Greenleaf green tea
Jasmin Gold flavored green tea
Wellness herbal tea
Sweet Berries fruit mix
Fruity Camomile camomile tea
Fruity White - BIO white tea with pear & peach
Oriental Oolong semi fermented tea
Lemon Fresh - BIO fruit tea
English Breakfast black tea
Summer Assam Bari black tea
Spring Darjeeling - BIO black tea
Cream Orange herbal mix of vanilla & orange

Ronnefeldt "Tea Star" Loose Tea 100

Jasmin Pearls
Superior Oolong
Darjeeling
Superior Gyokuro

ZWILLING J.A.HENCKELS

BREAKFAST MENU

IMPERIAL Breakfast Buffet 7:00 - 10:30 290
Including juice, tea and freshly brewed coffee

English Breakfast 217
Toast, fried eggs, bacon, beans, sausage, marmelade, bread, butter, coffee or tea

American Breakfast 217
Two eggs (fried or scrambled), bacon, tomato, sausage, hash brown, butter, bread, coffee or tea

Continental Breakfast 7:00 - 10:30 150
breadrolls, toast, butter, marmelade, fruit juice, coffee or tea

French Breakfast 7:00 - 10:30 158
Croissant au beurre, baguette, butter, marmelade, coffee with milk

Sausages with mustard, horseradish and bread 127

Pancakes with maple syrup & whipped cream 117

Selection of sliced fruit 137

EGG DISHES

3 Soft boiled eggs au glass 110
3 Soft boiled eggs with chive and parmesan 125
3 Scrambled eggs with onion 95
3 Scrambled eggs with bacon and onion 99
Traditional Ham & Eggs / 3 eggs 115
2 Eggs Benedict 129
3 Half boiled eggs with horseradish and butter 110
English muffin with scrambled eggs and smoked salmon 173

3 EGGS OMELETTES

Omelette fines herbes 137
Omelette with ham 137
Omelette Fromager 139
Parisiene omelette with onion & mushrooms 137

VIENOSERIE

Croissant au beurre 45
Pain au chocolat 38
Danish pastry with raisins and pudding 38
Breakfast bread basket 49
Butter, margarine, honey 26
Preserves 38

JUICE

Fresh juice - orange or grapefruit 0,20 l 93
Fresh juice - apple or carrot 0,20 l 77
Juice 0,20 l 59
orange, apple, pineapple, peach, strawberries, tomato, pear, red currant, cranberries, grapefruit

FRESH COCKTAILS 0,30 l

IMPERIAL orange, banana, strawberries, yogurt, milk 95
DIVINIS banana, blueberries, yogurt, milk 95
YAMATO orange, grapefruit, lemon, ginger 95
TRIBECA apple, strawberries, lime 89
HANGOVER orange, apple, carrot, celery, ginger 95

SOFT DRINKS

Crodino Spritz 0,25 l 125
Homemade Lemonade orange/lemon 0,30 l 58
Homemade ginger lemonade 0,30 l 65
Bio Lemonade 0,25 l 69
ginger, elderberry, cranberries
ALMDUDLER 0,35 l 75
Alpine herb lemonade out of 35 kinds of herbs

Ice Tea, purely natural "True Tea" 0,33 l 69
Yerba Maté - stimulative
Green Tea - revitalisation
Green Rooibos - refreshing

Pepsi, Pepsi light 0,25 l 57
Mirinda 0,25 l 57
Tonic 0,25 l 57
Bitter Lemon 0,25 l 57
7 UP 0,25 l 57

WATER

Mattoni sparkling, gently sparkling 0,33 l 49
Mattoni sparkling 0,75 l 89
Toma Natura still water 0,30 l 49
Toma Natura still, gently sparkling 0,80 l 89
Aquila still 0,75 l 89
Gasteiner still, sparkling 0,33 l 59
Gasteiner still, sparkling 0,75 l 105
Badoit 1 l 147

Breakfast menu

COCKTAILS

LOCAL COCKTAILS 120

Imperial
Gin, Vermouth dry, Cointreau, melon liqueur
Red Moon
Becherovka, blackcurrant juice, soda, slice of orange
Lightmare
Fernet stock, local beer, 7UP, lime syrup

CLASSIC COCKTAILS 135

Martini
Gin, Vermouth dry, olive or slice of lemon
Vodkatini
Vodka, Vermouth dry, olive or slice of lemon
Manhattan
Whisky, Vermouth rosso, dash of angostura, cocktail cherry
Margarita
Tequila, Cointreau, lemon juice, salt
Daiquiri
White rum, lemon juice, Cointreau, sugar syrup
Cosmopolitan
Vodka, Cointreau, cranberry juice, lime juice
Bloody Mary
Tomato juice, vodka, worchester, tabasco, salt, pepper

TROPICAL COCKTAILS 145

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

CREAMIES 145

Piňa Colada
White rum, coconut liqueur, pineapple juice, cream, slice of pineapple
Strawbery Colada
White rum, coconut liqueur, strawberry syrup, pineapple juice, cream, fresh strawberries
Red Sniper
Dark rum, Galliano, pomegranate syrup, cream

NON ALCOHOLIC COCKTAILS 110

Strawberry Statement
Orange juice, pineapple juice, lime juice, strawberry syrup
Pussy Food
Orange juice, lime juice, pomegranate syrup
Virgin Mojito
Lime, cane sugar, mint, soda
Virgin Colada
Pineapple juice, cream, coconut syrup
Grasshopper
Cream de Menthe, Cream de Cacao, cream
Green Beetle
Syrup 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

APRIL 2016
Executive Chefs: Zdeněk Pohlreich & Michal Pšenička
Restaurant Manager: Lukáš Koubek

We gladly provides half portion for 60% of price.
All prices are in CZK and including 21% VAT.
We charge 10% service charge by groups from 9 pax.
Should you be satisfied with our services, a 10% discretionary service charge will be added to your final bill.

VODKA / 4 cl

Finlandia	85
Absolut Blue	85
Smirnoff Red	85
Vodka Belvedere	185
Grey Goose	175
Ruskij Standart Imperial	175

RUM / 4 cl

Havana Club Anejo	85
Captain Morgan Black	87
Myers	115
Plantation Rum, Guatemala	125
La Hechicera, Colombia	155
Kraken Black Spiced Rum, USA	97

GIN / 4 cl

Beefeater	79
Bombay Saphire	87
Tanqueray	115

TEQUILA / 4 cl

Olmeca Silver	99
Olmeca 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, Léopold Gurmel	135
Chateau de Montifaud Reserve M.Vallet 13 y.	165
Bache Gabrielsen XO 20 y.	175
Bache Gabrielsen Thomas Prestige XO 25 y.	195
Francois Peyrot Heritage 50 y.	299
Henessy VS	155
Henessy XO	275
Torres Brandy 10 years	115

CALVADOS/ARMAGNAC /GRAPPA/ 4 cl

Pommeau de Normandie, Drouin	110
Calvados Reserve de Fiefs, Drouin	125
Bas Armagnac Maison Gélas 25 y.	155
Francis Lacave Armagnac Basquaisse XO 20 y.	135
Grappa Ramazzotti	95
Grappa Nonino Chardonnay/Moscato	135

LIQUEURS & SPIRITS / 4 cl

Plum brandy Žufánek	115
Apricot brandy Žufánek	115
Pear brandy Žufánek	115
Becherovka/Becherovka Lemond	75
Fernet Stock/Citrus	65
Cointreau	90
Bailey´s	90
Metaxa*****	137
Williamine Poire Williame, MORAND	127
Apricotine, MORAND	127
Kirsch, MORAND	127

Breakfast served

WHITE WINES 0,15 l

Daily offer of white wine	75
Riesling	125
Müller Catoir, Pfalz, Germany	
Pinot Grigio "Terra Alta" DOC	125
Roeno di Fugatti, Alto Adige, Italy	
Chardonnay	125
Gotberg, dry, Popice, Moravia	
Sauvignon Blanc "Le Fumés Blanche"	130
Francoise Lurton, Languedoc, France	
Furmint (Furmint)	135
Sauska, dry, Tokay, Hungary	
Gewürztraminer	155
Petr Skoupil, semi-dry, Velke Bilovice, Moravia	

RED WINES 0,15 l

Daily offer of red wine	75
Marzemino Vallagarina	130
Roeno di Fugatti, Alto Adige, Italy	
Pinot Noir "Reserva"	145
Petr Skoupil, dry, Velke Bilovice, Moravia	
Frankovka "barique"	130
Moravíno, dry, Valtice, Moravia	
Bordeaux Rouge	139
Chateau de Laborde, Bordeaux, France	
Nero d´Avola (Nero d´Avole, Merlot)	115
Caruso & Minini, Sicily, Italy	
Rioja Ontaňón "Crianza" (Tempranillo)	155
Bodages Ontaňón, Rioja, Spain	

ROSE WINES 0,15 l

Pinot Noir Rosé	135
Takler, Szekszard, Maďarsko	
Trilogie Rosé	135
Chateau Viranel, Languedoc-Rousillon, Francie	

DESSERT WINES 0,05 l

Mouton Cadet Réserve Sauternes	145
Baron Philippe de Rothschild, Bordeaux, Francie	
LOKUS nobile liquer wine	95
J.Stávek, Fortifikované, Morava	
Recioto della Valpolicella classico DOCG	115
Zenato, Veneto, Itálie	

SPARKLING WINES 0,15 l

Champagne (Chardonnay,Pinot Noir,Meunier)	0,10 l	195
Laurent-Perrier, Brut, France		
Rosé de Nit (Macabeo,Xarel-lo,Paradellada,Monastrell)	0,10 l	165
Raventós i Blanc, Dry, Penedéz, Spain		
Prosecco Bio Caradello DOC		115
Albino Armani, Extra Dry, Treviso, Italy		
Chateau Radyně (Riesling,Grüner Veltliner)		125
Bohemia Sekt, Extra Brut, Moravia		

DRAFT BEER

Pilsner Urquell	0,30 l	55
	0,50 l	65
Beer Special Daily offer	0,30 l	55
	0,50 l	65
Radegast Birrel non alcoholic	0,30 l	49
	0,50 l	59

BOTTLED BEER

Birell semi dark non alcoholic	0,50 l	65
Clausthaler non alcoholic	0,33 l	65
Bernard gluten-free	0,50 l	61

APERITIVES

Crodino Spritz non alcoholic	0,25 l	125
Aperol Spritz	0,25 l	135
Kir Royal	0,15 l	127
Pernod pastis	2 cl	70
Campari	10 cl	117
Martini Extra Dry	10 cl	95
Martini Bianco	10 cl	95
Martini Rosso	10 cl	95
Sherry	4 cl	70
dry, medium, rich		
Porto Wine	4 cl	80
white, ruby, tawny		
Crodino non alcoholic	10 cl	55

Please ask service for the complete wine list.

Appetizers Soups

APPETIZERS

Herb veal leg 210
with carrot puree and asparagus

Marinated Foie Gras 297
with apple chutney and ginger bread

Shrimps and avocado tian 199
with chili dressing

Rabbit terrine 199
with marinated vegetables

Goose liver pate 189
with country bread toast

Veal tartar 199
with poached egg and truffle oil

Wild salmon 197
marinated in beetroot, with cucumber-radishes-fennel salad

SOUP

French onion soup gratinée 87

Chicken broth 87
with vegetables and homemade noodles

Dill soup 87
with poached egg

GLUTEN FREE MEALS

SALADS

Goat cheese salad 199
with pear and lavender honey

Spring salad with smoked duck 245
asparagus and red wine dressing

Endive salad 179
with orange segments, walnuts, homemade dressing

Caesar salad 195
with garlic croutons and parmesan

Portion of prawns 150

Portion of chicken 85

SANDWICHES

Chicken Club sandwich 255
with French fries and bacon

Double Fist hamburger 255
with French fries and fried onions

Croque Monsieur 235
with mixed salad or French fries

VEGETARIAN SELECTIONS

Pan fried aubergine 199
with tomato, basil and sheep cheese

Beetroot ravioli 225
with goat cheese

Truffle gnocchi 287
with champagne sauce

MAIN COURSES

Grilled pork pluma 295
with Lyon potatoes and calvados sauce

US Hanger steak 370
with brandy and green peppercorn sauce

Roasted veal leg 365
with sauce of roasted tomatoes and basil gnocchi

Corn fed chicken breast 299
with vegetable ratatouille

Chicken roulade stuffed with salsiccia 277
on barley risotto

Grilled tuna 397
with fennel crust and Nicoise salad

Grilled prawns 335
with citrus quinoa salad with fennel

Grilled salmon 325
with pea puree and fennel salad

Roasted quail stuffed with Foie Gras 375
with albufera sauce and asparagus

EXTRAS

Mashed potatoes 60

French fries 60

Potato Gratin 60

Daily vegetables 60

Mixed salad with home dressing 60

Cucumber salad with sour cream 60

Classic tomato salad with onion and chervil 60

Bread basket with spread 45

CHEESE

Chef's Cheese Selection Small 179
Large 275

CZECH SPECIALS

Confit of duck 299
with red cabbage and potato dumplings

Braised beef with creamy sauce 225
dumplings, cranberries

Veal schnitzel 315
with mashed potatoes

Rabbit with mustard 295
and bun dumplings

CHEF'S SPECIALS

Braised veal cheeks 365
mashed potatoes, sautéed mushrooms and vegetables

Braised shank of lamb 347
with marjoram and creamed spinach

Codfish fillet 375
with bean ragout and chorizo

Fallow deer back 379
with Port wine sauce and glazed carrots

THE LIST OF ALL CONTAINED ALLERGENS IS AVAILABLE UPON REQUEST.