
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	73
Stronger espresso, 15-20 ml of coffee	
Espresso	73
Classic espresso, 25-30 ml of coffee	
Espresso Macchiato	77
Espresso with milk foam	
Espresso Lungo	73
Espresso with more water	
Doppio	95
Espresso with double portion of coffee, 50-60 ml of coffee	
Cappuccino	85
Espresso with hot milk and milk foam	
Flat white	95
Cappuccino with double espresso	
Caffé Latté Macchiato	95
Espresso with hot milk and milk foam	

☐ COFFEE SPECIALS

Angelo nero	105
Espresso, amaretto syrup, dark rum, whipped cream	
Marocchino	85
Espresso with chocolate dip and milk foam	
Cappuccino Aroma	89
hazelnut, amaretto, chocolate, caramel, orange	
Espresso con panna	79
Espresso with whipped cream	
Viennese coffee	89
Espresso with whipped cream	
Karlsbad coffee	125
Espresso, Becherovka, whipped cream, cinnamon	
Irish coffee	135
Espresso, Jameson, whipped cream	
Algerian coffee	115
Espresso, eggnog, whipped cream	

☐ ICE COFFEE

illy espresso freddo	89
Espresso, sugar syrup, ice	
illy cappuccino freddo	89
Espresso, sugar syrup, milk, ice	
Caffé con gelato	135
Cold coffee with ice cream, whipped cream and chocolate shavings	
Martini Espresso	155
Espresso, vodka, Kahlua, sugar syrup	

☐ HOT DRINKS

Chocolate Imperial	105
Hot chocolate, ginger bread, whipped cream	
Hot Chocolate	95
Amaretto Chocolate	115
Hot chocolate, amaretto, whipped cream, almonds	
Mulled wine	125
Mulled white or red wine	

☐ MILK SHAKES

Vanilla, Chocolate, Banana, Strawberry, Bailey's fresh	137
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☐ FRESH TEA

Fresh Ginger Tea, Mint leaves Tea	95
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☐ Ronnefeldt Tea-Caddy 85

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	
Lemon Fresh - BIO fruit tea	
English Breakfast black tea	
Assam Bari black tea	
Spring Darjeeling - BIO black tea	
Cream Orange herbal mix of vanilla & orange	

☐ Ronnefeldt "Tea Star" Loose Tea 115

Jasmin Pearls green tea	
Superior Oolong semi fermented tea	
Darjeeling black tea	
Superior Gyokuro green tea	

☐ BREAKFAST MENU

Breakfast Buffet 7:00 - 10:30 375
Including juice, tea and coffee

Imperial Breakfast 315
Granola, avocado tartar, poached egg,
chive cottage cheese

English Breakfast 285
Toast, fried eggs, bacon, beans, sausage,
butter

American Breakfast 285
Two eggs (fried or scrambled), bacon, tomato,
sausage, hash brown

French Breakfast 7:00 - 10:30 185
Croissant au beurre, baguette, sweet pastry,
butter, jam

Sausages with mustard, horseradish and bread 169

Gourmet Croissant 255
with salmon, cucumber and avocado,

Fruit salad 159

☐ EGG DISHES

3 **Soft boiled eggs** au glass 147

3 **Soft boiled eggs** with chive and parmesan 159

3 **Half boiled eggs** with horseradish and butter 149

3 **Scrambled eggs** with onion 135

3 **Scrambled eggs** with bacon and onion 149

Traditional Ham & Eggs / 3 eggs 157

Eggs Benedict with ham 225

Eggs Royal with smoked salmon 245

English muffin with scrambled eggs 235
and smoked salmon

☐ 3 EGGS OMELETTES

Omelette fines herbes 159

Omelette with ham 175

Omelette Fromager 169

Parisiene omelette with onion & mushrooms 169

☐ VIENOSERIE 7:00 - 10:30

Croissant au beurre 69

Croissant - pistachio, vanilla, nougat 89

Gluten-free Financier 79

Bread basket with butter - 1 person 55

☐ JUICES

Fresh juice - orange or grapefruit 0,20 l 120

Fresh juice - apple or carrot 0,20 l 120

Juice - of your choice 0,20 l 59

☐ FRESH COCKTAILS / SMOOTHIES

IMPERIAL orange, grapefruit, lemon, ginger 135

HANGOVER orange, apple, carrot, celery, ginger 135

TROPICAL MIX mango, pineapple, coconut 135
acerola, maracuja

ACAI banana, dates, milk 145

NEXT orange, banana, strawberries, milk, cream 135

DRAGON FRUIT banana, coconut, cashews, 135
coconut milk

☐ SOFT DRINKS

Matcha mango Ice tea 0,30 l 105

Homemade lemonade 0,30 l 98
orange, lemon, ginger

Ice Tea Green Tea homemade 0,33 l 85

Pepsi products 0,25 l 75
Pepsi, Pepsi light, Tonic, 7 UP, Mirinda, Ginger Ale

☐ WATER

Purezza sparkling, still 0,75 l 89

Premium water - freshly filtered water

Imperial soda water 0,75 l 75

Mattoni sparkling, gently sparkling 0,33 l 59

Aquila still 0,33 l 59

San Benedetto still, sparkling 0,75 l 125

Krondorf naturally carbonated 1 l 165

Unique Czech mineral water containing its original
natural carbon dioxide of 3 g/liter

COCKTAILS

LOCAL COCKTAILS

Gin & Tonic Imperial 185

Gin Bohemia, Tribite Tonic

Pink Gin Tonic 195

Mermaid Pink Gin , Raspberry & Rhubarbs Tonic

Imperial 155

Bohemian Gin, Vermouth dry, Cointreau, melon liqueur

Red Moon 149

Becherovka, blackcurrant juice, soda, slice of orange

CLASSIC COCKTAILS 155

Old Fashioned

sugar cube, Angostura, Bourbon

Whisky sour

Bourbon, lemon juice, sugar syrup

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, lime juice, salt

Daiquiri

White rum, lime juice, Cointreau, sugar syrup

Cosmopolitan

Vodka, Cointreau, cranberry juice, lime juice

Bloody Mary

Tomato juice, vodka, worchester, tabasco, salt, pepper

TROPICAL COCKTAILS

Caipirinha 165

Pitu rum, limes, cane sugar

Mojito 165

White rum, lime, cane sugar, mint, soda

Mai Tai 165

White rum, dark rum, almond syrup, orange and pineapple juice

Bamini 165

Dark rum, coconut liqueur, pomegranate syrup, orange juice, slice of orange

Fruit Frozen Margarita 175

Tequila, Cointreau, lime juice, strawberry, Cointreau

Long Island Ice Tea 165

Vodka, tequila, white rum, gin, Cointreau, cola, lemon juice

CREAMIES

165

Piña Colada

White rum, coconut liqueur, pineapple juice, cream, slice of pineapple

Strawberry Colada

White rum, coconut liqueur, strawberry syrup, pineapple juice, cream, fresh strawberries

NON ALCOHOLIC COCKTAILS

129

Strawberry Statement

Orange juice, apple juice, lemon juice, strawberry syrup

Pussy Foot

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, Ginger Ale

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 2023

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

We gladly provide half portion serving at 60% charge.

All prices are in CZK and including 10 or 21% VAT.

We charge 10% service charge by groups from 9 pax.

Should you be satisfied with our services 10% discretionary service charge will be added to your final bill.

☐ VODKA / 4 cl

Finlandia	115
Absolut Blue	115
Vodka Belvedere	189
Grey Goose	185
Beluga Noble	195

☐ RUM / 4 cl

Trois Rivières V.S.O.P, Martinique	175
Turquoise Bay, Amber, Mauritius	155
Appleton Estate 12 YO, Rare Case, Jamaica	175
Doorly's XO, Gold, Barbados	175
Rum Nation Panama 18 YO, Panama	325
Diplomatico, single vintage, Venezuela	435

☐ GIN / 4 cl

Bohemian gin, Czech Republic	125
Beefeater gin, Great Britain	115
Gin Mare Capri, Spain	185
Le Tribute Gin, Spain	175
Baigur Saigon Gin, Vietnam	175
Mermaid Pink Gin, Great Britain	175

☐ TEQUILA / 4 cl

Olmecca Silver	115
Olmecca Gold	115

☐ WHISKY / 4 cl

Tullamore Dew	125
Jameson	125
Chivas Regal	145
Ballantines	125
Jim Beam	125
Jack Daniel's	125
Johnnie Walker red label	125
Johnnie Walker black label	155

☐ SINGLE MALT WHISKY / 4 cl

Cragganmore 12years	245
Dalwhinnie 15years	245
Glenkinchie 10years	245
Glenmorangie 10years	245

☐ COGNAC / BRANDY / 4 cl

Chateau de Montifaud Reserve M.Vallet 13 y.	169
Bache Gabrielsen XO 20 y.	179
Bache Gabrielsen Thomas Prestige XO 25 y.	197
Francois Peyrot Heritage 50 y.	305
Hennessy VS	159
Hennessy XO	279

☐ ARMAGNAC / 4 cl

Armagnac Castarède VSOP	189
Armagnac Castarède XO 20 let	239
Bas Armagnac Maison Gélas 25 let	169
Francis Lacave Armagnac Basquaise XO 20 let	149

☐ CALVADOS / GRAPPA / 4 cl

Calvados 8 ANS d'Age, Roger Groult	189
Grappa Marzadro - Gewürztraminer	229
Grappa Marzadro - Chardonnay	208
Grappa Berta - Moscato	197

☐ LIQUEURS / SPIRITS / 4 cl

Plum brandy Navrátil	2 cl/4 cl	75/149
Apricot brandy Žufánek		125
Pear brandy Žufánek		125
Becherovka/Becherovka Lemond		85
Fernet Stock/Citrus		75
Gölles - Pear Williams	2 cl/4 cl	125/239
Gölles - Aged plum	2 cl/4 cl	105/199
Gölles - Aged apple	2 cl/4 cl	125/245
Bailey's		95
Metaxa*****		139
Blueberry liqueur	2 cl/4 cl	65/125

☒ VINOJET 0,15 l

VINOJET system allows us to offer our guests a wide range of quality wines sold by glass. Vacuum significantly slows down the oxidation processes thanks to a very precise instrument setting, allowing us to keep the wine 21 days from the first opening.

Your waiter will be pleased to present the current offer.

☒ APERITIVES

Lustau sherry Fino Jarana - Very dry	4 cl	125
Lustau sherry Oloroso Don Nuno - dry	4 cl	139
Lustau sherry	4 cl	159
Pedro Ximénez, San Emilio - very sweet		
Aperol Spritz	0,25 l	165
Kir Royal	0,10 l	145
Campari Birra	15 cl	135
Campari Milano	20 cl	145
Campari	10 cl	135
Martini Extra Dry, Bianco, Rosso	10 cl	125
Port wine white, ruby, tawny	4 cl	95
Crodino non alcoholic	10 cl	67
Crodino Spritz non alcoholic	0,25 l	135

☒ SPARKLING WINES 0,15 l

Chateau Radyně (Riesling, Grüner Veltliner)	129
Bohemia Sekt, Extra Brut, Moravia	
Prosecco Valldobiadene DOCG	155
Extra Dry, Casada, Italy	

☒ CHAMPAGNE 0,10 l

House Champagne	255
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☒ WHITE WINES 0,15 l

Daily offer of white wines of VINOJET	
Chardonnay	159
Kadrnka, late harvest, dry, Moravia	
Gewürztraminer	155
Prokeš, late harvest, dry, Moravia	
Riesling	139
Müller Catoir, dry, Pfalz, Germany	
Sauvignon Blanc "Le Fumées Blanches"	145
Francoise Lurton, dry, IGP Cotes de Gascogne, France	
Pinot Grigio "Colle Ara" DOC	159
Albino Armani, dry, Valdadige Terra dei Forti, Italy	

☒ ROSE WINES 0,15 l

Frankovka Trkmanska	165
J.Stávek, V.O.C., dry, Moravia	
Rosé vom Blauen Zweigelt	159
Weingut Türk, dry, Niederösterreich, Austria	

☒ RED WINES 0,15 l

Daily offer of red wines of VINOJET	
Pinot Noir	135
Vilém Kraus, dry, Bohemia	
Foret Escot	149
Chateaux Escot, dry, Bordeaux, France	
Malbec	155
Chateau du Cedre, dry, Cahors, France	
Valpolicella Classico	159
Albino Armani, dry, Veneto, Italy	

☒ SPECIAL WINES 0,05 l

JUVEANO noble	98
J.Stávek, liqueur wines, sweet, Moravia	
Recioto della Valpolicella classico DOCG	195
Zenato, red dessert wine, sweet, Veneto, Italy	
Marsala	159
Caruso&Minini, fortified wine, sweet, Sicily, Italy	

☒ DRAFT BEER

Pilsner Urquell	0,30 l/0,50 l	67/85
IMPERIAL Beer	0,30 l/0,50 l	67/85
unfiltered and unpasteurised beer from the Šumava brewery Vimperk		

Radegast Birell non alcoholic	0,30 l/0,50 l	55/65
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☒ BOTTLED BEER

Birell semi dark non alcoholic	0,50 l	69
Bernard gluten-free 	0,50 l	75

Please ask service for the complete wine list.

☐ APPETIZERS

Escargots à la bourguignonne	235
Parfait of Foie Gras	395
with gingerbread, spiced apple chutney and coffee sauce	
Marinated shrimps	295
with chilli dressing and avocado purée	
Goose liver pate	273
with sourdough bread toast	
Tartar of beef tenderloin	329
with capers, shallots and dijon mustard	
Wild salmon ☒	297
marinated in beetroot, with cucumber-radishes-fennel salad	
Rabbit croquet	279
with light spinach sauce and crispy bacon	

☐ SOUP

French onion soup gratinée	135
Chicken broth	135
with liver dumplings and homemade noodles	
Dill soup	135
with poached egg	



GLUTEN FREE MEALS

☐ SALADS

Goat cheese salad ☒	273
with beetroot and lavender honey	
Salad Panzanella	305
with grilled Shrimps	
Endive salad ☒	255
with orange segments, walnuts, homemade dressing	
Caesar salad	257
with garlic croutons and parmesan	
Portion of chicken	105
Portion of Shrimps	195

☐ SANDWICHES

Chicken Club sandwich	299
with bacon and French fries	
Double Fist hamburger	299
with cheddar and grilled onion	

☐ VEGETARIAN SELECTIONS

Pan fried Eggplant	295
with tomato, basil and sheep cheese	
Truffle gnocchi	339
with champagne sauce	
Vegan Curry ☒	299
with vegetables and green lentils	

Appetizers

MAIN COURSES

Paupiette of free range chicken	359
with Chorizo, Fava beans, asparagus, tomatoes and tarragon	
Corn fed chicken breast ☒	369
with vegetable ratatouille and sauce of dried tomatoes	
Teriyaki salmon	405
with vegetables and shiitake mushrooms	
Roasted Quail ☒	419
with truffle stuffing, king oyster mushrooms, and wild broccoli	
Grilled Tuna ☒	489
with seasoned crust and salad Nicoise with quail egg	
Hanger Steak ☒	449
with brandy and green peppercorn sauce	
Deer tenderloin ☒	479
with Port wine sauce and glazed carrots	
Duck breast with cherry sauce,	415
apples and shallots	

EXTRAS

Mashed potatoes	95
French fries	95
Potato gratin	95
Daily vegetables	95
Mixed green salad with home dressing	95
Cucumber salad with sour cream	95
Classic tomato salad with onion and chervil	95
Bread basket with spread	55

CHEESE

Chef's Cheese Selection ☒	Small	195
	Large	295

CZECH SPECIALS

Confit of duck	379
with red cabbage and potato dumpling	
Braised beef with creamy sauce	305
bread dumpling and cranberries	
Veal schnitzel	425
with mashed potatoes	
Rabbit with garlic sauce	379
spinach and potato dumpling	

CHEF'S SPECIALS

Braised veal cheeks ☒	399
mashed potatoes, sautéed mushrooms and vegetables	
Braised shank of lamb ☒	395
with marjoram and creamed spinach	
Beef Wellington	557
with red wine sauce and glazed vegetables	

THE LIST OF ALL CONTAINED ALLERGENS IS
AVAILABLE UPON REQUEST.

OUR PARTNERS:



TEA EXCELLENCE SINCE 1823

