
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	59
Stronger espresso, 15-20 ml of coffee	
Espresso	59
Classic espresso, 25-30 ml of coffee	
Espresso Macchiato	65
Espresso with milk foam	
Espresso Lungo	59
Espresso with more water	
Doppio	85
Espresso with double portion of coffee, 50-60 ml of coffee	
Cappuccino	72
Espresso with hot milk and milk foam	
Flat white	86
Cappuccino with double espresso	
Caffé Latté Macchiato	75
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	75
Selection of aroma: hazelnut, amaretto, chocolate, caramel, orange	
Espresso con panna	65
Espresso with whipped cream	
Viennese 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 freddo	70
Espresso, sugar syrup, ice	
illy cappuccino freddo	70
Espresso, sugar syrup, milk, ice	
Caffé con gelato	95
Cold coffee with ice cream, whipped cream and chocolate shavings	

☐ HOT DRINKS

Chocolate Imperial	88
Hot chocolate, ginger bread, whipped cream	
Hot Chocolate	75
Amaretto Chocolate	85
Hot chocolate, amaretto, whipped cream, almonds	
Mulled wine	90
Mulled white or red wine	
Driver's Mulled wine	75
Non-alcoholic punch	
Krambambule	90
Mulled wine with rum and amaretto syrup	

☐ MILK SHAKES

Vanilla, Chocolate, Banana, Strawberry, Bailey's fresh	115
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☐ FRESH TEA

Fresh Ginger Tea, Mint leaves Tea	89
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☐ Ronnefeldt Tea-Caddy 65

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	
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 110

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

☐ BREAKFAST MENU

IMPERIAL Breakfast Buffet 7:00 - 10:30 355
Including juice, tea and coffee

English Breakfast 255
Toast, fried eggs, bacon, beans, sausage, marmelade

American Breakfast 255
Two eggs (fried or scrambled), bacon, tomato, sausage, hash brown

Continental Breakfast 7:00 - 10:30 155
breadrolls, toast, butter, marmelade, fruit juice

French Breakfast 7:00 - 10:30 158
Croissant au beurre, baguette, curd strudel, butter, marmelade

Sausages with mustard, horseradish and bread 145

Pancakes with maple syrup & whipped cream 129

Selection of sliced fruit 137

☐ EGG DISHES

3 Soft boiled eggs au glass 135

3 Soft boiled eggs with chive and parmesan 145

3 Half boiled eggs with horseradish and butter 139

3 Scrambled eggs with onion 110

3 Scrambled eggs with bacon and onion 125

Traditional Ham & Eggs / 3 eggs 145

2 Eggs Benedict with ham 165

2 Eggs Royal with smoked salmon 195

English muffin with scrambled eggs 175
and smoked salmon

☐ 3 EGGS OMELETTES

Omelette fines herbes 145

Omelette with ham 160

Omelette Fromager 149

Parisiene omelette with onion & mushrooms 155

☐ VIENOSERIE 7:00 - 10:30

Croissant au beurre 55

Curd strudel 49

Moravian cake 45

Bread basket with butter - 1 person 30

☐ JUICE/STUM

Fresh juice - orange or grapefruit 0,20 l 95

Fresh juice - apple or carrot 0,20 l 77

Juice 0,20 l 59

orange, apple, pineapple, peach, strawberries, tomato, pear, black currant, cranberries, grapefruit

Wine stum - Muller Thurgau, Frankovka 0,20 l 85

Spritz of wine stum 0,30 l 85

☐ FRESH COCKTAILS 0,30 l

IMPERIAL orange, banana, strawberries, yogurt, milk 115

DIVINIS banana, blueberries, yogurt, milk 115

YAMATO orange, grapefruit, lemon, ginger 115

TRIBECA apple, strawberries, lime 115

HANGOVER orange, apple, carrot, celery, ginger 115

☐ SOFT DRINKS

Matcha mango Ice tea 0,30 l 85

Homemade lemonade 0,30 l 68

orange, lemon, ginger

Bio lemonade 0,25 l 75

ginger, elderberry, elderberry with rose

Ice Tea, purely natural "True Tea" 0,33 l 75

Yerba Maté - stimulative

Green Tea - revitalisation

Green Rooibos - refreshing

Pepsi, Pepsi no calories 0,25 l 58

Mirinda 0,25 l 58

Tonic 0,25 l 58

7 UP 0,25 l 58

☐ WATER

Mattoni sparkling, gently sparkling 0,33 l 58

Mattoni sparkling 0,75 l 89

Toma Natura still water 0,30 l 58

Toma Natura still, gently sparkling 0,80 l 90

Aquila still 0,75 l 89

San Benedetto still, sparkling 0,75 l 115

Krondorf naturally carbonated 1 l 155

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

COCKTAILS

LOCAL COCKTAILS

- Gin & Tonic East Imperial** 165
Gin Tanqueray, Tonic East Imperial
- Imperial** 145
Gin, Vermouth dry, Cointreau, melon liqueur
- Red Moon** 145
Becherovka, blackcurrant juice, soda, slice of orange
- Lightmare** 145
Fernet stock, local beer, 7UP, lime syrup

CLASSIC COCKTAILS 145

- 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

- Caipirinha** 159
Pitu rum, limes, cane sugar
- Mojito** 159
White rum, lime, cane sugar, mint, soda
- Mai Tai** 159
White rum, dark rum, almond syrup, orange and pineapple juice
- Bamini** 159
Dark rum, coconut liqueur, pomegranate syrup, orange juice, slice of orange
- Fruit Frozen Margarita** 170
Tequila, Cointreau, lime juice, strawberry, Cointreau
- Long Island Ice Tea** 159
Vodka, tequila, white rum, gin, Cointreau, cola, lemon juice

CREAMIES 155

- 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
- Red Sniper**
Dark rum, Galliano, pomegranate syrup, cream

NON ALCOHOLIC COCKTAILS 125

- Strawberry Statement**
Orange juice, apple juice, lemon 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

October 2018

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 15/21% 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	85
Absolut Blue	85
Vodka Belvedere	185
Grey Goose	175
Beluga Noble	185

☐ RUM / 4 cl

Trois Rivières V.S.O.P, Martinique	165
Appleton Estate 21 yo, Jamaica	305
Turquoise Bay, Amber, Mauritius	145
La Hechicera, Colombia	155
Ron Zacapa Reserva Limitada 15, Guatemala	295

☐ GIN / 4 cl

Beefeater	85
Bombay Sapphire	87
Tanqueray	115

☐ TEQUILA / 4 cl

Olmecca Silver	105
Olmecca Gold	105
Pepe Lopez Silver	105
Pepe Lopez Gold	105

☐ WHISKY / 4 cl

Tullamore Dew	105
Jameson	105
Chivas Regal	125
Ballantines	95
Jim Beam	95
Jack Daniel's	105
Johnnie Walker red label	95
Johnnie Walker black label	135

☐ SINGLE MALT WHISKY / 4 cl

Cragganmore 12years	235
Dalwhinnie 15years	235
Glenkinchie 10years	235
Glenmorangie 10years	235

☐ COGNAC / BRANDY / 4 cl

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
Hennessy VS	155
Hennessy XO	275

☐ ARMAGNAC / 4 cl

Armagnac VSOP, La Maison Castarède	185
Bas Armagnac Maison Gélas 25 let	165
Francis Lacave Armagnac Basquaise XO 20 let	145

☐ CALVADOS / GRAPPA / 4 cl

Pommeau de Normandie, Drouin	115
Calvados Reserve de Fiefs, Drouin	135
Grappa Marzadro - Gewürztraminer	225
Grappa Marzadro - Chardonnay	205
Grappa Berta - Moscato	195

☐ LIQUEURS / SPIRITS / 4 cl

Plum brandy Navrátil	135
Apricot brandy Žufánek	115
Pear brandy Žufánek	115
Becherovka/Becherovka Lemond	75
Fernet Stock/Citrus	65
Gölles - Pear Williams	2 cl/4 cl 120/235
Gölles - Aged plum	2 cl/4 cl 100/190
Gölles - Aged apple	2 cl/4 cl 120/235
Cointreau	90
Bailey's	90
Metaxa*****	137

☐ 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	105
Lustau sherry Oloroso Don Nuno - dry	4 cl	135
Lustau sherry	4 cl	155
Pedro Ximénez, San Emilio - very sweet		
Aperol Spritz	0,25 l	135
Kir Royal	0,10 l	127
Pernod pastis	2 cl	70
Campari	10 cl	117
Martini Extra Dry, Bianco, Rosso	10 cl	95
Port wine white, ruby, tawny	4 cl	80
Crodino non alcoholic	10 cl	55
Crodino Spritz non alcoholic	0,25 l	125

☐ SPARKLING WINES 0,10 l

Chateau Radyně (Riesling, Grüner Veltliner)	105
Bohemia Sekt, Extra Brut, Moravia	
Prosecco DOC	145
Bervini 1955, Extra Dry, Veneto, Italy	

☐ CHAMPAGNE 0,10 l

Taittinger Brut Réserve	225
<i>House Champagne, France</i>	

☐ WHITE WINES 0,15 l

Daily offer of white wine	75
Chardonnay	135
Bíza, late harvest, dry, Moravia	
Gewürztraminer	155
Prokeš, selection of grapes, semi dry, Moravia	
Riesling	125
Müller Catoir, dry, Pfalz, Germany	
Sauvignon Blanc "Le Fumées Blanches"	130
Francoise Lurton, dry, IGP Cotes de Gascogne, France	
Pinot Grigio "Colle Ara" DOC	155
Albino Armani, dry, Valdadige Terra dei Forti, Italy	

☐ ROSE WINES 0,15 l

Frankovka Trkmanska	145
J.Stávek, V.O.C., dry, Moravia	
Rose des Balmes	155
Domaine des Bernardins, dry, Côtes du Rhône, France	

☐ RED WINES 0,15 l

Daily offer of red wine	75
Pinot Noir	115
Vilém Kraus, dry, Bohemia	
Frankovka "barique"	135
Moravino Valtice, dry, late harvest, Moravia	
Merlot, Grenache, Syrah	135
Domaine J-P Daumen, dry, Côtes du Rhône, France	
Valpolicella Classico	155
Albino Armani, dry, Veneto, Italy	
Rioja "Crianza" Tempranillo, Garnacha	155
Bodegas Ontañón, dry, Rioja, Spain	

☐ SPECIAL WINES 0,05 l

LOKUS noble	95
J.Stávek, liqueur wines, sweet, Moravia	
Muscat de Beumes de Venise	85
Domaine des Bernardins, sweet, Vallée du Rhône, France	
Recioto della Valpolicella classico DOCG	175
Zenato, red dessert wine, sweet, Veneto, Italy	
Marsala	155
Caruso&Minini, fortified wine, sweet, Sicily, Italy	

☐ DRAFT BEER

Pilsner Urquell	0,30 l/0,50 l	58/68
IMPERIAL Beer	0,30 l/0,50 l	58/68
unfiltered and unpasteurised beer from the Šumava brewery Vimperk		

Radegast Birell non alcoholic	0,30 l/0,50 l	49/59
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☐ BOTTLED BEER

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

Please ask service for the complete wine list.

APPETIZERS

Venison terrine	249
with cranberry chutney and country bread	
Marinated Foie Gras	299
with apple chutney and ginger bread	
Shrimps and avocado tian	239
with chili dressing	
Rabbit croquettes	225
with mushroom ragout	
Goose liver pate	225
with country bread toast	
Veal tartar	245
with shallots, tarragon and truffle egg yolk	
Wild salmon 	245
marinated in beetroot, with cucumber-radishes-fennel salad	


SOUP

French onion soup gratinée	115
Chicken broth	115
with liver dumplings and homemade noodles	
Dill soup	115
with poached egg	



GLUTEN FREE MEALS

SALADS

Goat cheese salad	235
with pear and lavender honey	
Mixed salad with smoked duck breast	259
with baked vegetables and balsamico dressing	
Endive salad 	215
with orange segments, walnuts, homemade dressing	
Caesar salad	225
with garlic croutons and parmesan	
Portion of chicken	90

SANDWICHES

Chicken Club sandwich	265
with bacon and French fries	
Double Fist hamburger	265
with cheddar, grilled onions and French fries	
Croque Monsieur	245
with mixed salad or French fries	

VEGETARIAN SELECTIONS

Pan fried aubergine	245
with tomato, basil and sheep cheese	
Tortellini filled with gorgonzola	265
with roasted pear and walnuts	
Truffle gnocchi	297
with champagne sauce	

MAIN COURSES


Fish of the day

Paupiette of free range chicken	325
with barley and mushroom casserole	
Corn fed chicken breast	335
with vegetable couscous and sauce of dried tomatoes	
Teriyaki salmon	385
with vegetables and shiitake mushrooms	
Grilled tuna 	415
with fennel crust and Nicoise salad	
Roasted quail stuffed with Foie Gras 	410
with pancetta, celery confit and albufera sauce	
US Hanger steak 	415
with brandy and green peppercorn sauce	
Iberian pork chop 	385
with bean ragout and black garlic sauce	
Loin of wild board	375
with rosehip sauce and almond croquettes	

EXTRAS

Mashed potatoes	75
French fries	75
Potato gratin	75
Daily vegetables	75
Mixed green salad with home dressing	75
Cucumber salad with sour cream	75
Classic tomato salad with onion and chervil	75
Bread basket with spread	49




CHEESE

Chef's Cheese Selection 	Small	179
	Large	275

CZECH SPECIALS

Confit of duck	335
with red cabbage and potato dumplings	
Braised beef with creamy sauce	255
dumplings, cranberries	
Veal schnitzel	355
with mashed potatoes	
Rabbit with garlic	345
spinach and potato dumpling	

CHEF'S SPECIALS

Braised veal cheeks 	379
mashed potatoes, sautéed mushrooms and vegetables	
Braised shank of lamb 	369
with marjoram and creamed spinach	
Fallow deer back 	410
with Port wine sauce and glazed carrots	

THE LIST OF ALL CONTAINED ALLERGENS IS
AVAILABLE UPON REQUEST.

OUR PARTNERS:

