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.

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.

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’.
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  75
Espresso with hot milk and milk foam

Flat white  85
Cappuccino with double espresso

Caffé Latté Macchiato  79
Espresso with hot milk and milk foam

COFFEE SPECIALS

Angelo nero  79
Espresso, amaretto syrup, dark rum, whipped cream

Marocchino  70
Espresso with chocolate dip and milk foam

Cappuccino Aroma  79
Hazelnut, amaretto, chocolate, caramel, orange

Espresso con panna  65
Espresso with whipped cream

Viennesse coffee  75
Espresso with whipped cream

Karlsbad coffee  95
Espresso, Becherovka, whipped cream, cinnamon

Irish coffee  115
Espresso, Jameson, whipped cream

Algerian coffee  95
Espresso, eggnog, whipped cream

ICE COFFEE

illy espresso fredo  79
Espresso, sugar syrup, ice

illy cappuccino fredo  79
Espresso, sugar syrup, milk, ice

Caffé con gelato  105
Cold coffee with ice cream, whipped cream and chocolate shavings

Martini Espresso  145
Espresso, vodka, Kahlua, sugar syrup

HOT DRINKS

Chocolate Imperial  85
Hot chocolate, ginger bread, whipped cream

Hot Chocolate  75

Amaretto Chocolate  95
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  125

FRESH TEA

Fresh Ginger Tea, Mint leaves Tea  89

Ronnfeldt 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
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

Ronnfeldt “Tea Star” Loose Tea  110

Jasmin Pearls green tea
Superior Oolong semi fermented tea
Darjeeling black tea
Superior Gyokuro green tea
**BREAKFAST MENU**

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

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

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

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

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

Sausages with mustard, horseradish and bread
Pancakes with maple syrup & whipped cream
Selection of sliced fruit

**EGG DISHES**
3 Soft boiled eggs au glass
3 Soft boiled eggs with chive and parmesan
3 Half boiled eggs with horseradish and butter
3 Scrambled eggs with onion
3 Scrambled eggs with bacon and onion
Traditional Ham & Eggs / 3 eggs
Eggs Benedict with ham
Eggs Royal with smoked salmon
English muffin with scrambled eggs and smoked salmon

**3 EGGS OMELETTES**
Omelette fines herbes
Omelette with ham
Omelette Fromager
Parisiene omelette with onion & mushrooms

**VIENOSERIE 7:00 - 10:30**
Croissant au beurre
Curd strudel
Moravian cake
Bread basket with butter - 1 person

**EGG DISHES**
3 Soft boiled eggs au glass
3 Soft boiled eggs with chive and parmesan
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**VIENOSERIE 7:00 - 10:30**
Croissant au beurre
Curd strudel
Moravian cake
Bread basket with butter - 1 person

**JUICE**
Fresh juice - orange or grapefruit
Fresh juice - apple or carrot
Juice
orange, apple, pineapple, peach, strawberries, tomato, pear, black currant, cranberries, grapefruit

**FRESH COCKTAILS**
IMPERIAL orange, banana, strawberries, yogurt, milk
DIVINIS banana, blueberries, yogurt, milk
YAMATO orange, grapefruit, lemon, ginger
TRIBeca apple, strawberries, lime
HANGOVER orange, apple, carrot, celery, ginger

**SOFT DRINKS**
Matcha mango Ice tea
Homemade lemonade
Bio lemonade
Pepsi, Pepsi no calories
Mirinda
Tonic
Canada dry
7 UP

**WATER**
Mattoni sparkling, gently sparkling
Mattoni sparkling
Toma Natura still water
Toma Natura still, gently sparkling
Aquila still
San Benedetto still, sparkling
Krondorf naturally carbonated

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

### LOCAL COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gin &amp; Tonic East Imperial</td>
<td>165</td>
</tr>
<tr>
<td>Gin, Vermouth dry, Cointreau, melon liqueur</td>
<td>145</td>
</tr>
<tr>
<td>Red Moon</td>
<td>145</td>
</tr>
<tr>
<td>Becherovka, blackcurrant juice, soda, slice of orange</td>
<td></td>
</tr>
</tbody>
</table>

### CLASSIC COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Old Fashioned</td>
<td>145</td>
</tr>
<tr>
<td>sugar cube, Angostura, Bourbon</td>
<td></td>
</tr>
<tr>
<td>Whiskey sour</td>
<td></td>
</tr>
<tr>
<td>Bourbon, lemon juice, sugar syrup</td>
<td></td>
</tr>
<tr>
<td>Martini</td>
<td></td>
</tr>
<tr>
<td>Gin, Vermouth dry, olive or slice of lemon</td>
<td></td>
</tr>
<tr>
<td>Vodkatini</td>
<td></td>
</tr>
<tr>
<td>Vodka, Vermouth dry, olive or slice of lemon</td>
<td></td>
</tr>
<tr>
<td>Manhattan</td>
<td></td>
</tr>
<tr>
<td>Whisky, Vermouth rosso, dash of angostura, cocktail cherry</td>
<td></td>
</tr>
<tr>
<td>Margarita</td>
<td></td>
</tr>
<tr>
<td>Tequila, Cointreau, lime juice, salt</td>
<td></td>
</tr>
<tr>
<td>Daiquiri</td>
<td></td>
</tr>
<tr>
<td>White rum, lime juice, Cointreau, sugar syrup</td>
<td></td>
</tr>
<tr>
<td>Cosmopolitan</td>
<td></td>
</tr>
<tr>
<td>Vodka, Cointreau, cranberry juice, lime juice</td>
<td></td>
</tr>
<tr>
<td>Bloody Mary</td>
<td></td>
</tr>
<tr>
<td>Tomato juice, vodka, worchester, tabasco, salt, pepper</td>
<td></td>
</tr>
</tbody>
</table>

### TROPICAL COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caipirinha</td>
<td>159</td>
</tr>
<tr>
<td>Pitu rum, limes, cane sugar</td>
<td></td>
</tr>
<tr>
<td>Mojito</td>
<td>159</td>
</tr>
<tr>
<td>White rum, lime, cane sugar, mint, soda</td>
<td></td>
</tr>
<tr>
<td>Mai Tai</td>
<td>159</td>
</tr>
<tr>
<td>White rum, dark rum, almond syrup, orange and pineapple juice</td>
<td></td>
</tr>
<tr>
<td>Bamini</td>
<td>159</td>
</tr>
<tr>
<td>Dark rum, coconut liqueur, pomegranate syrup, orange juice, slice of orange</td>
<td></td>
</tr>
<tr>
<td>Fruit Frozen Margarita</td>
<td>170</td>
</tr>
<tr>
<td>Tequila, Cointreau, lime juice, strawberry, Cointreau</td>
<td></td>
</tr>
<tr>
<td>Long Island Ice Tea</td>
<td>159</td>
</tr>
<tr>
<td>Vodka, tequila, white rum, gin, Cointreau, cola, lemon juice</td>
<td></td>
</tr>
</tbody>
</table>

### CREAMIES

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Piña Colada</td>
<td></td>
</tr>
<tr>
<td>White rum, coconut liqueur, pineapple juice, cream, slice of pineapple</td>
<td></td>
</tr>
<tr>
<td>Strawberry Colada</td>
<td></td>
</tr>
<tr>
<td>White rum, coconut liqueur, strawberry syrup, pineapple juice, cream, fresh strawberries</td>
<td></td>
</tr>
</tbody>
</table>

### NON ALCOHOLIC COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry Statement</td>
<td></td>
</tr>
<tr>
<td>Orange juice, apple juice, lemon juice, strawberry syrup</td>
<td></td>
</tr>
<tr>
<td>Pussy Food</td>
<td></td>
</tr>
<tr>
<td>Orange juice, lime juice, pomegranate syrup</td>
<td></td>
</tr>
<tr>
<td>Virgin Mojito</td>
<td></td>
</tr>
<tr>
<td>Lime, cane sugar, mint, soda</td>
<td></td>
</tr>
<tr>
<td>Virgin Colada</td>
<td></td>
</tr>
<tr>
<td>Pineapple juice, cream, coconut syrup</td>
<td></td>
</tr>
<tr>
<td>Grasshopper</td>
<td></td>
</tr>
<tr>
<td>Cream de Menthe, Cream de Cacao, cream</td>
<td></td>
</tr>
<tr>
<td>Green Beetle</td>
<td></td>
</tr>
<tr>
<td>Syrup de Menthe, lemon juice, canada dry</td>
<td></td>
</tr>
</tbody>
</table>

### CAFÉ IMPERIAL

Na Poříčí 15, 110 00 Praha 1

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

May 2019
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 Saphire 87
- Tanqueray 115

**TEQUILA / 4 cl**

- Olmeca Silver 105
- Olmeca 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
- Henessy VS 155
- Henessy 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**

- Calvados 8 ANS d’Age, Roger Groult 185
- Grappa Marzadro - Gewürztraminer 225
- Grappa Marzadro - Chardonnay 205
- Grappa Berta - Moscato 195

**LIQUEURS / SPIRITS / 4 cl**

- Plum brandy Navrátil 2 cl/4 cl 70/135
- Apricot brandy Žufánek 115
- Pear brandy Žufánek 115
- Becherovka/Becherovka Lemon 75
- Fernet Stock/Citrus 65
- Gölles - Pear Williams 2 cl/4 cl 120/235
- Gölles - Aged plum 2 cl/4 cl 100/195
- 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
Campaři Birra 15 cl 125
Campaři Milano 20 cl 135
Campaři 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
House Champagne, France

WHITE WINES 0,15 l
Daily offer of white wines of VINOJET
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
Sablet 155
Domaine Les Goubert, dry, Côtes du Rhône, France

RED WINES 0,15 l
Daily offer of red wines of VINOJET
Pinot Noir 115
Vilém Kraus, dry, Bohemia
Frankovka “barrique” 135
Moravino Valtice, dry, late harvest, Moravia
Malbec 135
Chateau du Cedre, dry, Cahors, France
Valpolicella Classico 155
Albino Armani, dry, Veneto, Italy

SPECIAL WINES 0,05 l
Juveano noble 95
J.Stávek, liqueur wines, sweet, Moravia
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 Víperk
Radegast Birell non alcoholic 0,30 l/0,50 l 49/59

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

Rabbit terrine 249
with spiced vegetables
Marinated Foie Gras 325
with apple chutney and ginger bread
Shrimps and avocado tian 245
with chili dressing
Rabbit croquettes 225
with pea ragout
Goose liver pate 239
with country bread toast
Veal tartar 265
with shallots, tarragon and truffle egg yolk
Wild salmon 255
marinated in beetroot, with cucumber-radishes-fennel salad

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 and grilled onion
Croque Monsieur 245
with mixed salad or French fries

VEGETARIAN SELECTIONS

Pan fried aubergine 255
with tomato, basil and sheep cheese
Tortellini filled with mozzarella 265
and dried tomatoes with parmesan sauce
Truffle gnocchi 297
with champagne sauce

GLUTEN FREE MEALS
MAIN COURSES

Fish of the day

Paupiette of free range chicken
with tarragon sauce and asparagus ragout 325
Corn fed chicken breast
with vegetable couscous and sauce of dried tomatoes 345
Teriyaki salmon
with vegetables and shiitake mushrooms 385
Grilled tuna
with fennel crust and vegetable ratatouille 425
Roasted quail stuffed with Foie Gras
with mushroom purée 410
US Hanger steak
with brandy and green peppercorn sauce 415
Iberian pork chop
with bean ragout and black garlic sauce 395
Duck breast
with orange sauce and savoy cabbage 355

EXTRAS

Mashed potatoes 79
French fries 79
Potato gratin 79
Daily vegetables 79
Mixed green salad with home dressing 79
Cucumber salad with sour cream 79
Classic tomato salad with onion and chervil 79
Bread basket with spread 49

CHEESE

Chef’s Cheese Selection
Small 179
Large 275

CZECH SPECIALS

Confit of duck
with red cabbage and potato dumpling 335
Braised beef with creamy sauce
bread dumpling and cranberries 269
Veal schnitzel
with mashed potatoes 355
Rabbit with garlic sauce
spinach and potato dumpling 345

CHEF’S SPECIALS

Braised veal cheeks
mashed potatoes, sautéed mushrooms
and vegetables 379
Braised shank of lamb
with marjoram and creamed spinach 369
Fallow deer back
with Port wine sauce and glazed carrots 455

THE LIST OF ALL CONTAINED ALLERGENS IS AVAILABLE UPON REQUEST.

OUR PARTNERS: