
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	78
Stronger espresso, 15-20 ml of coffee	
Espresso	78
Classic espresso, 25-30 ml of coffee	
Espresso Macchiato	85
Espresso with milk foam	
Espresso Lungo	78
Espresso with more water	
Doppio	105
Espresso with double portion of coffee, 50-60 ml of coffee	
Cappuccino	95
Espresso with hot milk and milk foam	
Flat white	110
Cappuccino with double espresso	
Caffé Latté Macchiato	105
Espresso with hot milk and milk foam	

☐ COFFEE SPECIALS

Angelo nero	115
Espresso, amaretto syrup, dark rum, whipped cream	
Marocchino	95
Espresso with chocolate dip and milk foam	
Cappuccino Aroma	105
hazelnut, amaretto, chocolate, caramel, orange	
Espresso con panna	89
Espresso with whipped cream	
Viennese coffee	105
Espresso Lungo with whipped cream in glass	
Karlsbad coffee	135
Espresso, Becherovka, whipped cream, cinnamon	
Irish coffee	145
Espresso, Jameson, whipped cream	
Algerian coffee	135
Espresso, eggnog, whipped cream	

☐ ICE COFFEE

illy espresso freddo	95
Espresso, sugar syrup, ice	
illy cappuccino freddo	95
Espresso, sugar syrup, milk, ice	
Caffé con gelato	139
Cold coffee with ice cream, whipped cream and chocolate shavings	
Martini Espresso	157
Espresso, vodka, Kahlua, sugar syrup	

☐ HOT DRINKS

Chocolate Imperial	129
Hot chocolate, ginger bread, whipped cream	
Hot Chocolate	109
Amaretto Chocolate	129
Hot chocolate, amaretto, whipped cream, almonds	
Mulled wine	139
Mulled white or red wine	

☐ MILK SHAKES

Vanilla, Chocolate, Banana, Strawberry, Bailey's fresh	149
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☐ FRESH TEA

Fresh Ginger Tea, Mint leaves Tea	105
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☐ Ronnefeldt Tea-Caddy 105

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 129

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

☐ BREAKFAST MENU

Breakfast Buffet 7:00 - 10:30 399
Including juice, tea and coffee

Imperial Breakfast 329
Granola, avocado tartar, poached egg,
chive cottage cheese

English Breakfast 309
Toast, fried eggs, bacon, beans, sausage,
butter

American Breakfast 309
Two eggs (fried or scrambled), bacon, tomato,
sausage, hash brown

French Breakfast 7:00 - 10:30 209
Croissant au beurre, baguette, sweet pastry,
butter, jam

Sausages with mustard, horseradish and bread 189

Gourmet Croissant 279
with salmon, cucumber and avocado,

Fruit salad 175

☐ EGG DISHES

3 Soft boiled eggs au glass 159

3 Soft boiled eggs with chive and parmesan 175

3 Half boiled eggs with horseradish and butter 165

3 Scrambled eggs with onion 155

3 Scrambled eggs with bacon and onion 165

Traditional Ham & Eggs / 3 eggs 175

Eggs Benedict with ham 259

Eggs Royal with smoked salmon 269

English muffin with scrambled eggs 259
and smoked salmon

☐ 3 EGGS OMELETTES

Omelette fines herbes 173

Omelette with ham 189

Omelette Fromager 183

Parisiene omelette with onion & mushrooms 180

☐ VIENOSERIE 7:00 - 10:30

Croissant au beurre 73

Croissant - pistachio, vanilla, nougat 95

Gluten-free Financier 85

Bread basket with butter - 1 person 67

☐ JUICES

Fresh juice - orange or grapefruit 0,20 l 129

Fresh juice - apple or carrot 0,20 l 129

Juice - of your choice 0,20 l 65

☐ FRESH COCKTAILS / SMOOTHIES

IMPERIAL orange, grapefruit, lemon, ginger 149

HANGOVER orange, apple, carrot, celery, ginger 149

TROPICAL MIX mango, pineapple, coconut 149
acerola, maracuja

DRAGON FRUIT banana, coconut, cashews, 155
coconut milk

BERRY MIX strawberries, acai, blueberries, 155
hemp protein, blackberries, Baobab

☐ SOFT DRINKS

Matcha mango Ice tea 0,30 l 109

Homemade lemonade 0,30 l 109
orange, lemon, ginger

Ice Tea Green Tea homemade 0,33 l 95

Pepsi products 0,25 l 85
Pepsi, Pepsi light, Tonic, 7 UP, Mirinda, Ginger Ale

☐ WATER

Purezza sparkling, still 0,75 l 90

Premium water - freshly filtered water

Mattoni sparkling, gently sparkling 0,33 l 65

Aquila still 0,33 l 65

San Benedetto still, sparkling 0,75 l 135

Saint-Gerón 0,75 l 185

natural sparkling mineral water

Finely sparkling water naturally enriched with carbon
dioxide from the Auvergne region in central France.

COCKTAILS

LOCAL COCKTAILS

Gin & Tonic Imperial 189

Gin Bohemia, Tribite Tonic

Pink Gin Tonic 205

Mermaid Pink Gin , Raspberry & Rhubarbs Tonic

Imperial 165

Bohemian Gin, Vermouth dry, Cointreau, melon liqueur

Red Moon 159

Becherovka, blackcurrant juice, soda, slice of orange

CLASSIC COCKTAILS 165

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 179

Pitu rum, limes, cane sugar

Mojito 179

White rum, lime, cane sugar, mint, soda

Mai Tai 209

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

Bamini 179

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

Fruit Frozen Margarita 195

Tequila, Cointreau, lime juice, strawberry, Cointreau

Long Island Ice Tea 239

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

CREAMIES

179

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

139

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

January 2024

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

We gladly provide half portion serving at 60% charge.

The stated prices include the statutory 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	120
Vodka Belvedere	195
Grey Goose	190
Beluga Noble	200

☐ RUM / 4 cl

Trois Rivières V.S.O.P, Martinique	215
Turquoise Bay, Amber, Mauritius	160
Appleton Estate 12 YO, Rare Case, Jamaica	180
Doorly's XO, Gold, Barbados	180
Rum Nation Panama 18 YO, Panama	335
Diplomatico, single vintage, Venezuela	439

☐ GIN / 4 cl

Bohemian gin, Czech Republic	127
Beefeater gin, Great Britain	120
Gin Mare Capri, Spain	190
Le Tribute Gin, Spain	180
Baigur Saigon Gin, Vietnam	180
Mermaid Pink Gin, Great Britain	180

☐ TEQUILA / 4 cl

Olmecca Silver	125
Olmecca Gold	125

☐ WHISKY / 4 cl

Jameson	129
Chivas Regal	149
Ballantines	129
Jim Beam	129
Jack Daniel's	129
Johnnie Walker black label	159

☐ SINGLE MALT WHISKY / 4 cl

Cragganmore 12years	247
Dalwhinnie 15years	247
Glenkinchie 10years	247
Glenmorangie 10years	247

☐ COGNAC / BRANDY / 4 cl

Chateau de Montifaud Reserve M.Vallet 13 y.	175
Bache Gabrielsen XO 20 y.	245
Bache Gabrielsen Thomas Prestige XO 25 y.	265
Francois Peyrot Heritage 50 y.	455
Hennessy XO	285
Metaxa*****	145

☐ ARMAGNAC / 4 cl

Armagnac Castarède VSOP	195
Armagnac Castarède XO 20 let	245
Bas Armagnac Maison Gélas 25 let	175
Francis Lacave Armagnac Basquaise XO 20 let	175

☐ CALVADOS / GRAPPA / 4 cl

Calvados 8 ANS d'Age, Roger Groult	195
Grappa Marzadro - Gewürztraminer	235
Grappa Marzadro - Chardonnay	215
Grappa Berta - Moscato	205

☐ LIQUEURS / SPIRITS / 4 cl

Plum brandy Navrátil 2 cl/4 cl	82/152
Plum brandy single variety, R. Jelínek	139
Apricot brandy, R. Jelínek	139
Pear brandy Williams	125
Becherovka/Becherovka Lemond	99
Fernet Stock/Citrus	89
Gölles - Pear Williams 2 cl/4 cl	130/240
Gölles - Aged apple 2 cl/4 cl	130/247
Bailey's	105

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	127
Lustau sherry Oloroso Don Nuno - dry	4 cl	145
Lustau sherry	4 cl	165
Pedro Ximénez, San Emilio - very sweet		
Aperol Spritz	0,25 l	167
Kir Royal	0,10 l	147
Campari Birra	15 cl	137
Campari Milano	20 cl	147
Campari	10 cl	147
Martini Extra Dry, Bianco, Rosso	10 cl	135
Port wine white, ruby, tawny	4 cl	105
Crodino non alcoholic	10 cl	73
Crodino Spritz non alcoholic	0,25 l	137

SPARKLING WINES 0,15 l

Chateau Radyně (Riesling, Grüner Veltliner)	135
Bohemia Sekt, Extra Brut, Moravia	
Prosecco Valldobiadene DOCG	159
Extra Dry, La Farra, Italy	

CHAMPAGNE 0,10 l

House Champagne	265
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WHITE WINES 0,15 l

Daily offer of white wines of VINOJET	
Chardonnay	165
Kadrnka, late harvest, dry, Moravia	
Gewürztraminer	157
Prokeš, late harvest, dry, Moravia	
Riesling	145
Müller Catoir, dry, Pfalz, Germany	
Sauvignon Blanc "Le Fumées Blanches"	147
Francoise Lurton, dry, IGP Cotes de Gascogne, France	
Pinot Grigio DOC	165
Bidoli, dry, Grave del Friuli, Italy	

ROSE WINES 0,15 l

Frankovka Trkmanska	167
J.Stávek, V.O.C., dry, Moravia	
Rosé vom Blauen Zweigelt	165
Weingut Türk, dry, Niederösterreich, Austria	

RED WINES 0,15 l

Daily offer of red wines of VINOJET	
Pinot Noir	139
Vilém Kraus, dry, Bohemia	
Foret Escot	155
Chateaux Escot, dry, Bordeaux, France	
Malbec	157
Chateau du Cedre, dry, Cahors, France	
Valpolicella Classico	165
Albino Armani, dry, Veneto, Italy	

SPECIAL WINES 0,05 l

JUVEANO noble	105
J.Stávek, liqueur wines, sweet, Moravia	
Recioto della Valpolicella classico DOCG	197
Zenato, red dessert wine, sweet, Veneto, Italy	
Marsala	165
Caruso&Minini, fortified wine, sweet, Sicily, Italy	

DRAFT BEER

Pilsner Urquell	0,40 l	89
Special IMPERIAL	0,30 l	70
Special IMPERIAL	0,50 l	99
unfiltered and unpasteurised beer from the Šumava brewery Vimperk		

Radegast Birell non alcoholic	0,30 l	65
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BOTTLED BEER

Bernard gluten-free	0,50 l	85
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Please ask service for the complete wine list.

☐ APPETIZERS

Escargots à la bourguignonne	275
Parfait of Foie Gras	399
with gingerbread, spiced apple chutney and coffee sauce	
Marinated shrimps	309
with chilli dressing and avocado purée	
Goose liver pate	299
with sourdough bread toast	
Tartar of beef tenderloin	359
with capers, shallots and dijon mustard	
Wild salmon 🌱	309
marinated in beetroot, with cucumber-radishes-fennel salad	
Rabbit croquet	295
with light spinach sauce and crispy bacon	

☐ SOUP

French onion soup gratinée	159
Chicken broth	145
with liver dumplings and homemade noodles	
Dill soup	148
with poached egg	



GLUTEN FREE MEALS

☐ SALADS

Goat cheese salad ☒	330
with beetroot and lavender honey	
Salad Panzanella	345
with grilled Shrimps	
Endive salad ☒	275
with orange segments, walnuts, homemade dressing	
Caesar salad	279
with garlic croutons and parmesan	
Portion of chicken	120
Portion of Shrimps	209

☐ SANDWICHES

Chicken Club sandwich	320
with bacon and French fries	
Double Fist hamburger	329
with cheddar and grilled onion	

☐ VEGETARIAN SELECTIONS

Pan fried Eggplant	309
with tomato, basil and sheep cheese	
Truffle gnocchi	359
with champagne sauce	
Vegan Curry 🌱	315
with vegetables and green lentils	

Appetizers

MAIN COURSES

Paupiette of free range chicken	379
with Parma ham, spelt risotto and Brussels sprouts	
Corn fed chicken breast ☒	379
with vegetable ratatouille and sauce of dried tomatoes	
Teriyaki salmon	425
with vegetables and shiitake mushrooms	
Roasted Quail ☒	429
with truffle stuffing, mushroom ragout and tarragon	
Grilled Tuna ☒	530
with seasoned crust and salad Nicoise with quail egg	
Hanger Steak ☒	469
with brandy and green peppercorn sauce	
Iberico pork cutlet ☒	405
with mustard sauce and roasted Pimientos de Padrón peppers	
Duck breast with cherry sauce,	439
apples and shallots	

EXTRAS

Mashed potatoes	110
French fries	110
Potato gratin	110
Daily vegetables	110
Mixed green salad with home dressing	110
Cucumber salad with sour cream	110
Bread basket with spread	67

CHEESE

Chef's Cheese Selection ☒	Small	219
	Large	329

CZECH SPECIALS

Confit of duck	425
with red cabbage and potato dumpling	
Braised beef with creamy sauce	355
bread dumpling and cranberries	
Veal schnitzel	475
with mashed potatoes	
Hare with creamy sauce	395
and parsley dumpling	

CHEF'S SPECIALS

Braised veal cheeks ☒	449
mashed potatoes, sautéed mushrooms and vegetables	
Braised shank of lamb ☒	435
with marjoram and creamed spinach	
Beef Wellington	579
with red wine sauce and glazed vegetables	

THE LIST OF ALL CONTAINED ALLERGENS IS
AVAILABLE UPON REQUEST.

OUR PARTNERS:



TEA EXCELLENCE SINCE 1823

