

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	88
Stronger espresso, 15-20 ml of coffee	
Espresso	89
Classic espresso, 25-30 ml of coffee	
Espresso Macchiato	96
Espresso with milk foam	
Espresso Lungo	90
Espresso with more water	
Doppio	115
Espresso with double portion of coffee, 50-60 ml of coffee	
Cappuccino	109
Espresso with hot milk and milk foam	
Flat white	118
Cappuccino with double espresso	
Caffé Latté Macchiato	127
Espresso with hot milk and milk foam	
☐ COFFEE SPECIALS	
Angelo nero	120
Espresso Lungo, amaretto syrup, dark rum, whipped cream	
Marocchino	99
Espresso with chocolate dip and milk foam	
Cappuccino Aroma	119
hazelnut, amaretto, chocolate, caramel, orange	
Espresso con panna	99
Espresso with whipped cream	
Viennese coffee	120
Espresso Lungo with whipped cream in glass	
Karlsbad coffee	143
Espresso Lungo, Becherovka, whipped cream, cinnamon	
Irish coffee	157
Espresso Lungo, Jameson, whipped cream	
Algerian coffee	145
Espresso Lungo, eggnog, whipped cream	
☐ ICE COFFEE	
illy espresso freddo	97
Espresso, sugar syrup, ice	
illy cappuccino freddo	117
Espresso, sugar syrup, milk, ice	
Caffé con gelato	147
Cold coffee with ice cream, whipped cream and chocolate shavings	
Martini Espresso	158
Espresso, vodka, Kahlua, sugar syrup	

☐ HOT DRINKS

Chocolate Imperial	145
Hot chocolate, ginger bread, whipped cream	
Hot Chocolate	123
Amaretto Chocolate	147
Hot chocolate, amaretto, whipped cream, almonds	
Mulled wine	157
Mulled white or red wine	

☐ MILK SHAKES

Vanilla, Chocolate, Banana, Strawberry, Bailey's fresh	159
--	-----

☐ FRESH TEA

Fresh Ginger Tea, Mint leaves Tea	119
-----------------------------------	-----

☐ SPECIAL TEA

Masala Chai	135
--------------------	-----

☐ Ronnefeldt Tea-Caddy

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

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

BREAKFAST MENU

Breakfast Buffet 7:00 - 10:30	425
Including juice, tea and coffee	
Imperial Breakfast	349
Granola, avocado tartar, poached egg, chive cottage cheese	
English Breakfast	338
Toast, fried eggs, bacon, beans, sausage, butter	
American Breakfast	339
Two eggs (fried or scrambled), bacon, tomato, sausage, hash brown	
French Breakfast 7:00 - 10:30	239
Croissant au beurre, baguette, sweet pastry, butter, jam	
Sausages with mustard, horseradish and bread	239
Gourmet Croissant	289
with salmon, cucumber and avocado,	
Fruit salat	189
EGG DISHES	
3 Soft boiled eggs au glass	195
3 Soft boiled eggs with chive and parmesan	229
3 Half boiled eggs with horseradish and butter	205
3 Scrambled eggs with onion	199
3 Scrambled eggs with bacon and onion	207
Traditional Ham & Eggs / 3 eggs	245
Eggs Benedict with ham	287
Eggs Royal with smoked salmon	295
English muffin with scrambled eggs and smoked salmon	289
3 EGGS OMELETTES	
Omelette fines herbes	199
Omelette with ham	229
Omelette Fromager	225
Parisiene omelette with onion & mushrooms	220
VIENOSERIE 7:00 - 10:30	
Croissant au beurre	83
Croissant - pistachio, vanilla, nougat	109
Baked marzipan croissant	140
Gluten-free Financier	95
Bread basket - breakfast - person	40

JUICES

Fresh juice - orange or grapefruit	0,20 l	140
Fresh juice - apple or carrot	0,20 l	140
Juice - of your choice	0,20 l	69

FRESH COCKTAILS / SMOOTHIES

IMPERIAL orange, grapefruit, lemon, ginger	159
HANGOVER orange, apple, carrot, celery, ginger	159
TROPICAL MIX mango, pineapple, coconut acerola, maracuja	159
DRAGON FRUIT banana, coconut, cashews, coconut milk	159
BERRY MIX strawberries, acai, blueberries, hemp protein, blackberries, Baobab	159

SOFT DRINKS

Matcha mango Ice tea	0,30 l	120
Homemade lemonade orange, lemon, ginger	0,30 l	117
Ice Tea Green Tea homemade	0,33 l	115
Schorle Maracuja	0,33 l	97
Pepsi products Pepsi, Pepsi light, 7 UP, Ginger Ale	0,25 l	97

WATER

Purezza sparkling, still	0,75 l	96
Premium water - freshly filtered water		
Mattoni sparkling, gently sparkling	0,33l/0,75l	87/127
An iconic natural mineral water from the Karlovy Vary region, with a balanced mineral content and a distinctive taste.		
Aquila still	0,33l/0,75l	87/127
Infant-quality water with a neutral taste - an ideal choice for wine enthusiasts.		
Perrier	0,33l/0,75l	95/145
Naturally sparkling mineral water with carbon dioxide from the Vergéze region in southern France.		
Maison Perrier	0,33l	95
Flavored mineral water.		
Lime & Ginger, Raspberry & Rose		

COCKTAILS

LOCAL COCKTAILS

Gin & Tonic Imperial	227
Gin Bohemia, tonic Fever Tree	
Pink Gin Tonic	227
Mermaid Pink Gin , Raspberry & Rhubarbs Tonic	
Imperial	227
Bohemian Gin, Vermouth dry, Cointreau, melon liqueur	
Red Moon	187
Becherovka, blackcurrant juice, soda, slice of orange	
CLASSIC COCKTAILS	187
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	

CLASSIC COCKTAILS

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	189
Pitu rum, limes, cane sugar	
Mojito	189
White rum, lime, cane sugar, mint, soda	
Mai Tai	225
White rum, dark rum, almond syrup, orange and pineapple juice	
Bamini	195
Dark rum, coconut liqueur, pomegranate syrup, orange juice, slice of orange	
Fruit Frozen Margarita	215
Tequila, Cointreau, lime juice, strawberry, Cointreau	
Long Island Ice Tea	265
Vodka, tequila, white rum, gin, Cointreau, cola, lemon juice	

CREAMIES

229

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

159

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

Gin & Tonic

non alcoholic Gin Beefeater, Tonic Fever-Tree

199

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 2025

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	145
Vodka Belvedere	195
Grey Goose	195
Beluga Noble	200

RUM / 4 cl

Trois Rivières V.S.O.P, Martinique	225
Turquoise Bay, Amber, Mauritius	165
Appleton Estate 12 YO, Rare Case, Jamaica	185
Doorly's XO, Gold, Barbados	185
Rum Nation Panama 18 YO, Panama	345
Diplomatico, single vintage, Venezuela	439
Ron Millonario, Peru	255

GIN / 4 cl

Bohemian gin, Czech Republic	135
Beefeater gin, Great Britain	125
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	135
Chivas Regal	155
Ballantines	135
Jim Beam	135
Jack Daniel's	135
Johnnie Walker black label	175

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	179
Francis Lacave Armagnac Basquaise XO 20 let	179

CALVADOS / GRAPPA / 4 cl

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

LIQUEURS / SPIRITS / 4 cl

Plum brandy Navrátil 2 cl/4 cl	85/155
Plum brandy single variety, R. Jelínek	145
Apricot brandy, R. Jelínek	145
Pear brandy Williams	135
Becherovka	110
Fernet Stock	95
Gölles - Pear Williams 2 cl/4 cl	145/255
Gölles - Aged apple 2 cl/4 cl	145/255
Bailey's	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	135
Lustau sherry Oloroso Don Nuno - dry 4 cl	149
Lustau sherry 4 cl	175
Pedro Ximénez, San Emilio - very sweet	
Aperol Spritz 0,25 l	185
Kir Royal 0,10 l	155
Campari 10 cl	150
Martini Extra Dry, Bianco, Rosso 10 cl	139
Port wine white, ruby, tawny 4 cl	115
Crodino non alcoholic 0,175 l	125
Crodino Spritz non alcoholic 0,25 l	159

SPARKLING WINES 0,15 l

Chateau Radyně (Riesling, Grüner Veltliner) Bohemia Sekt, Extra Brut, Moravia	139
Prosecco Valdobbiadene DOCG Extra Dry, La Farra, Italy	165

CHAMPAGNE/CLASSICO 0,10 l

House Champagne	275
Contrato Millesimato	275

WHITE WINES 0,15 l

Daily offer of white wines of VINOJET	
Chardonnay 167	
Kadrnka, late harvest, dry, Moravia	
Gewürztraminer 157	
Prokeš, late harvest, dry, Moravia	
Riesling 155	
Müller Catoir, dry, Pfalz, Germany	
Sauvignon Blanc "Les Fumées Blanches" 155	
Francoise Lurton, dry, IGP Cotes de Gascogne, France	
Pinot Grigio delle Venezie DOC 167	
I Campi, dry, Campo delle Pietre, Italy	

ROSE WINES 0,15 l

Frankovka Trkmanska 168	
J.Stávek, V.O.C., dry, Moravia	
Rosé vom Blauen Zweigelt 168	
Weingut Türk, dry, Niederösterreich, Austria	

RED WINES 0,15 l

Daily offer of red wines of VINOJET	
Pinot Noir 159	
Kraus, dry, Bohemia	
Foret Escot 169	
Chateaux Escot, dry, Bordeaux, France	
Malbec 169	
Chateau du Cedre, dry, Cahors, France	
Memoria Primitivo di Manduria DOC 169	
Produttori di Manduria, dry, Puglia, Italy	

SPECIAL WINES 0,05 l

JUVEANO noble 115	
J.Stávek, liqueur wines, sweet, Moravia	
Recioto della Valpolicella classico DOCG 245	
Zenato, red dessert wine, sweet, Veneto, Italy	
Marsala 169	
Caruso&Minini, fortified wine, sweet, Sicily, Italy	

DRAFT BEER

Pilsner Urquell 0,40 l	89
Special IMPERIAL 0,40 l	95
unfiltered and unpasteurised beer from the Šumava brewery Vimperk	


NILIO ZERO POWER 0,40 l	89
-------------------------	----

BOTTLED BEER

Bernard gluten-free 0,50 l	85
----------------------------	----

Please ask service for the complete wine list.

APPETIZERS

Escargots à la bourguignonne	315
Foie gras escalope,	415
spiced gingerbread toast, fig chutney and citrus emulsion	
Marinated shrimps	339
with chilli dressing and avocado purée	
Goose liver pate	299
with sourdough bread toast	
Tartar of beef tenderloin	385
with capers, shallots and dijon mustard	
Wild salmon 	369
marinated in beetroot, with cucumber-radishes- fennel salad	
Rabbit croquet	299
with light spinach sauce and crispy bacon	




SOUP

French onion soup gratinée	179
Chicken broth	169
with liver dumplings and homemade noodles	
Dill soup	169
with poached egg	



GLUTEN FREE MEALS


SALADS

Goat cheese salad 	353
with beetroot and lavender honey	
Thai salad 	395
with chicken and prawns, coconut dressing, grapefruit segments and roasted cashew nuts	
Chicory salad 	295
with pear, toasted walnuts and creamy gorgonzola	
Caesar salad	289
with garlic croutons and parmesan	
Portion of chicken	125
Portion of Shrimps	219





SANDWICHES

Chicken Club sandwich	339
with bacon and French fries	
Double Fist hamburger	347
with cheddar and grilled onion	

VEGETARIAN SELECTIONS

Pan fried Eggplant	365
with tomato, basil and sheep cheese	
Truffle gnocchi	389
with champagne sauce	
Vegan Curry 	335
with vegetables and green lentils	

MAIN COURSES

Paupiette of free range chicken	398
with Parma ham and chickpea ragout	
Corn-fed chicken suprême, 	399
delicate Jerusalem artichoke velouté and Brussels sprouts	
Teriyaki salmon	489
with vegetables and shiitake mushrooms	
Roasted Quail 	465
with truffle stuffing, mushroom ragout and tarragon	
Grilled Halibut	575
with herb crust, leek and potato foam	
Hanger Steak 	517
with brandy and green peppercorn sauce	
Venison loin 	527
with wholegrain mustard sauce, caramelised onion and roasted pumpkin gnocchi	
Duck breast	459
with cherry sauce and duck croquette	


EXTRAS

Mashed potatoes	112
French fries	112
Potato gratin	112
Daily vegetables	112
Mixed green salad with home dressing	112
Tomato salad with onion	112
Cucumber salad with sour cream	112
Bread basket person	39
Bread basket small	75
Bread basket large	95


CHEESE

Chef's Cheese Selection 	299
--	-----

CZECH SPECIALS

Confit of duck	469
with red cabbage and potato dumpling	
Braised beef with creamy sauce	395
bread dumpling and cranberries	
Veal schnitzel	498
with mashed potatoes	
Braised shank of lamb 	469
with marjoram and creamed spinach	

CHEF'S SPECIALS

Braised veal cheeks 	515
mashed potatoes, sautéed mushrooms and vegetables	
Braised rabbit	437
with porcini mushroom sauce and truffle dumpling	
Beef Wellington	695
with red wine sauce and glazed vegetables	

THE LIST OF ALL CONTAINED ALLERGENS IS
AVAILABLE UPON REQUEST.

OUR PARTNERS:

