

## ☐ COFFEE

<b>Ristretto</b>	59
Stronger espresso, 15-20 ml of coffee	
<b>Espresso</b>	59
Classic espresso, 25-30 ml of coffee	
<b>Espresso Macchiato</b>	65
Espresso with milk foam	
<b>Espresso Lungo</b>	59
Espresso with more water	
<b>Doppio</b>	85
Espresso with double portion of coffee, 50-60 ml of coffee	
<b>Cappuccino</b>	75
Espresso with hot milk and milk foam	
<b>Flat white</b>	86
Cappuccino with double espresso	
<b>Caffé Latté Macchiato</b>	79
Espresso with hot milk and milk foam	

## ☐ COFFEE SPECIALS

<b>Angelo nero</b>	79
Espresso, amaretto syrup, dark rum, whipped cream	
<b>Marocchino</b>	70
Espresso with chocolate dip and milk foam	
<b>Cappuccino Aroma</b>	79
hazelnut, amaretto, chocolate, caramel, orange	
<b>Espresso con panna</b>	67
Espresso with whipped cream	
<b>Viennese coffee</b>	75
Espresso with whipped cream	
<b>Karlsbad coffee</b>	95
Espresso, Becherovka, whipped cream, cinnamon	
<b>Irish coffee</b>	115
Espresso, Jameson, whipped cream	
<b>Algerian coffee</b>	95
Espresso, eggnog, whipped cream	

## ☐ ICE COFFEE

<b>illy espresso freddo</b>	79
Espresso, sugar syrup, ice	
<b>illy cappuccino freddo</b>	79
Espresso, sugar syrup, milk, ice	
<b>Caffé con gelato</b>	105
Cold coffee with ice cream, whipped cream and chocolate shavings	
<b>Martini Espresso</b>	145
Espresso, vodka, Kahlua, sugar syrup	

## ☐ HOT DRINKS

<b>Chocolate Imperial</b>	85
Hot chocolate, ginger bread, whipped cream	
<b>Hot Chocolate</b>	75
<b>Amaretto Chocolate</b>	97
Hot chocolate, amaretto, whipped cream, almonds	
<b>Mulled wine</b>	95
Mulled white or red wine	
<b>Driver's Mulled wine</b>	79
Non-alcoholic punch	
<b>Krambambule</b>	95
Mulled wine with rum and amaretto syrup	

## ☐ MILK SHAKES

Vanilla, Chocolate, Banana, Strawberry, Bailey's fresh	129
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## ☐ FRESH TEA

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

<b>Earl Grey</b> flavored black tea	
<b>Morgentau</b> flavored green tea	
<b>Greenleaf</b> green tea	
<b>Jasmin Gold</b> flavored green tea	
<b>Wellness</b> herbal tea	
<b>Sweet Berries</b> fruit mix	
<b>Fruity Camomile</b> camomile tea	
<b>Lemon Fresh - BIO</b> fruit tea	
<b>English Breakfast</b> black tea	
<b>Assam Bari</b> black tea	
<b>Spring Darjeeling - BIO</b> black tea	
<b>Cream Orange herbal</b> mix of vanilla & orange	

## ☐ Ronnefeldt "Tea Star" Loose Tea

<b>Jasmin Pearls</b> green tea	
<b>Superior Oolong</b> semi fermented tea	
<b>Darjeeling</b> black tea	
<b>Superior Gyokuro</b> green tea	

## ☐ BREAKFAST MENU

**Breakfast Buffet 7:00 - 10:30** 359  
Including juice, tea and coffee

**Imperial Breakfast** 289  
Granola, avocado tartar, poached egg,  
chive cottage cheese

**English Breakfast** 259  
Toast, fried eggs, bacon, beans, sausage,  
marmelade

**American Breakfast** 259  
Two eggs (fried or scrambled), bacon, tomato,  
sausage, hash brown

**French Breakfast 7:00 - 10:30** 169  
Croissant au beurre, baguette, curd strudel,  
butter, marmelade

**Sausages** with mustard, horseradish and bread 149

**Pancakes** with maple syrup & whipped cream 135

**Selection of sliced fruit** 145

## ☐ EGG DISHES

3 **Soft boiled eggs** au glass 139

3 **Soft boiled eggs** with chive and parmesan 149

3 **Half boiled eggs** with horseradish and butter 143

3 **Scrambled eggs** with onion 114

3 **Scrambled eggs** with bacon and onion 129

**Traditional Ham & Eggs** / 3 eggs 149

**Eggs Benedict** with ham 173

**Eggs Royal** with smoked salmon 199

**English muffin** with scrambled eggs  
and smoked salmon 179

## ☐ 3 EGGS OMELETTES

**Omelette fines herbes** 153

**Omelette with ham** 163

**Omelette Fromager** 158

**Parisiene omelette** with onion & mushrooms 159

## ☐ VIENOSERIE 7:00 - 10:30

**Croissant au beurre** 59

**Curd strudel** 49

**Moravian cake** 49

**Bread basket with butter - 1 person** 33

## ☐ JUICES

**Fresh juice** - orange or grapefruit 0,20 l 109

**Fresh juice** - apple or carrot 0,20 l 109

**Juice** 0,20 l 59

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

## ☐ FRESH COCKTAILS 0,30 l

**IMPERIAL** orange, banana, strawberries, yogurt, milk 129

**DIVINIS** banana, blueberries, yogurt, milk 129

**YAMATO** orange, grapefruit, lemon, ginger 129

**TRIBECA** apple, strawberries, lime 129

**HANGOVER** orange, apple, carrot, celery, ginger 129

## ☐ SOFT DRINKS

**Matcha mango Ice tea** 0,30 l 87

**Homemade lemonade** 0,30 l 98

orange, lemon, ginger

**Bio lemonade** 0,25 l 89

ginger, elderberry, elderberry with rose

**Ice Tea, purely natural "True Tea"** 0,33 l 79

**Yerba Maté** - stimulative

**Green Tea** - revitalisation

**Green Rooibos** - refreshing

**Pepsi, Pepsi no calories** 0,25 l 59

**Mirinda** 0,25 l 59

**Tonic** 0,25 l 59

**Ginger Ale** 0,25 l 59

**7 UP** 0,25 l 59

## ☐ WATER

**Imperial** soda water 0,75 l 75

**Mattoni** sparkling, gently sparkling 0,33 l 59

**Mattoni** sparkling, gently sparkling 0,75 l 97

**Aquila** still 0,33 l 59

**Aquila** still 0,75 l 97

**San Benedetto** still, sparkling 0,75 l 119

**Krondorf** naturally carbonated 1 l 159

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

## ☐ 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	109
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	139
Kir Royal	0,10 l	129
Campari Birra	15 cl	129
Campari Milano	20 cl	137
Campari	10 cl	119
Martini Extra Dry, Bianco, Rosso	10 cl	99
Port wine white, ruby, tawny	4 cl	85
Crodino non alcoholic	10 cl	59
Crodino Spritz non alcoholic	0,25 l	130

## ☐ SPARKLING WINES 0,15 l

Chateau Radyně (Riesling, Grüner Veltliner)	119
Bohemia Sekt, Extra Brut, Moravia	
Prosecco DOC	149
Bervini 1955, Extra Dry, Veneto, Italy	

## ☐ CHAMPAGNE 0,10 l

Taittinger Brut Réserve	229
<i>House Champagne, France</i>	

## ☐ WHITE WINES 0,15 l

Daily offer of white wines of VINOJET	
Chardonnay	137
Bíza, late harvest, dry, Moravia	
Gewürztraminer	155
Prokeš, selection of grapes, semi dry, Moravia	
Riesling	129
Müller Catoir, dry, Pfalz, Germany	
Sauvignon Blanc "Le Fumées Blanches"	135
Francoise Lurton, dry, IGP Cotes de Gascogne, France	
Pinot Grigio "Colle Ara" DOC	157
Albino Armani, dry, Valdadige Terra dei Forti, Italy	

## ☐ ROSE WINES 0,15 l

Frankovka Trkmanska	147
J.Stávek, V.O.C., dry, Moravia	
Rosé des Balmes	157
Domaine des Bernardins, dry, Beaumes de Venise, France	

## ☐ RED WINES 0,15 l

Daily offer of red wines of VINOJET	
Pinot Noir	117
Vilém Kraus, dry, Bohemia	
Frankovka "barrique"	137
Moravino Valtice, dry, late harvest, Moravia	
Malbec	139
Chateau du Cedre, dry, Cahors, France	
Valpolicella Classico	157
Albino Armani, dry, Veneto, Italy	

## ☐ SPECIAL WINES 0,05 l

JUVEANO noble	98
J.Stávek, liqueur wines, sweet, Moravia	
Recioto della Valpolicella classico DOCG	179
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	59/69
IMPERIAL Beer	0,30 l/0,50 l	59/69
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	69
Bernard gluten-free 	0,50 l	65

*Please ask service for the complete wine list.*

## ☐ APPETIZERS

- Venison terrine** 259  
with plum chutney and country bread
- Marinated Foie Gras** 339  
with apple chutney and ginger bread
- Shrimps and avocado tian** 257  
with chilli dressing
- Wild boar tongue** ☒ 238  
with Waldorf salad
- Goose liver pate** 247  
with country bread toast
- Veal tartar** 273  
with shallots, tarragon and truffle egg yolk
- Wild salmon** ☒ 263  
marinated in beetroot, with cucumber-radishes-fennel salad

## ☐ SOUP

- French onion soup gratinée** 119
- Chicken broth** 115  
with liver dumplings and homemade noodles
- Dill soup** 115  
with poached egg



GLUTEN FREE MEALS

## ☐ SALADS

- Goat cheese salad** ☒ 249  
with beetroot and lavender honey
- Mixed salad with smoked duck breast** ☒ 269  
with baked vegetables and balsamico dressing
- Endive salad** ☒ 227  
with orange segments, walnuts, homemade dressing
- Caesar salad** 229  
with garlic croutons and parmesan
- Portion of chicken** 93

## ☐ SANDWICHES

- Chicken Club sandwich** 267  
with bacon and French fries
- Double Fist hamburger** 267  
with cheddar and grilled onion
- Croque Monsieur** 247  
with mixed salad or French fries

## ☐ VEGETARIAN SELECTIONS

- Pan fried aubergine** 259  
with tomato, basil and sheep cheese
- Tortellini filled with pumpkin** 269  
with sage sauce
- Truffle gnocchi** 297  
with champagne sauce

Appetizers

## MAIN COURSES

### Fish of the day

<b>Paupiette of free range chicken</b> 	329
with tarragon sauce and Savoy cabbage	
<b>Corn fed chicken breast</b>	347
with vegetable couscous and sauce of dried tomatoes	
<b>Teriyaki salmon</b>	389
with vegetables and shiitake mushrooms	
<b>Grilled tuna</b> 	427
with fennel crust and vegetable ratatouille	
<b>Roasted quail stuffed with Foie Gras</b> 	415
with mushroom purée	
<b>Hanger steak</b> 	449
with brandy and green peppercorn sauce	
<b>Iberian pork chop</b> 	397
with bean ragout and black garlic sauce	
<b>Wild boar on rose hips</b>	359
with almond croquettes	

## EXTRAS

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




## CHEESE

<b>Chef's Cheese Selection</b> 	<b>Small</b>	179
	<b>Large</b>	279

## CZECH SPECIALS

<b>Confit of duck</b>	343
with red cabbage and potato dumpling	
<b>Braised beef with creamy sauce</b>	279
bread dumpling and cranberries	
<b>Veal schnitzel</b>	379
with mashed potatoes	
<b>Rabbit with garlic sauce</b>	353
spinach and potato dumpling	

## CHEF'S SPECIALS

<b>Braised veal cheeks</b> 	379
mashed potatoes, sautéed mushrooms and vegetables	
<b>Braised shank of lamb</b> 	373
with marjoram and creamed spinach	
<b>Fallow deer back</b> 	459
with Port wine sauce and glazed carrots	

THE LIST OF ALL CONTAINED ALLERGENS IS  
AVAILABLE UPON REQUEST.

### OUR PARTNERS:



## ☐ VODKA / 4 cl

Finlandia	99
Absolut Blue	99
Vodka Belvedere	187
Grey Goose	179
Beluga Noble	189

## ☐ RUM / 4 cl

Trois Rivières V.S.O.P, Martinique	169
Appleton Estate 21 yo, Jamaica	309
Turquoise Bay, Amber, Mauritius	149
La Hechicera, Colombia	157
Ron Zacapa Reserva Limitada 15, Guatemala	297

## ☐ GIN / 4 cl

Beefeater	98
Bombay Sapphire	99
Tanqueray	119

## ☐ TEQUILA / 4 cl

Olmecca Silver	109
Olmecca Gold	109
Don Julio Añejo	189

## ☐ WHISKY / 4 cl

Tullamore Dew	119
Jameson	119
Chivas Regal	139
Ballantines	119
Jim Beam	119
Jack Daniel's	119
Johnnie Walker red label	119
Johnnie Walker black label	149

## ☐ SINGLE MALT WHISKY / 4 cl

Cragganmore 12years	239
Dalwhinnie 15years	239
Glenkinchie 10years	239
Glenmorangie 10years	239

## ☐ 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		119
Pear brandy Žufánek		119
Becherovka/Becherovka Lemond		79
Fernet Stock/Citrus		69
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
Cointreau		95
Bailey's		95
Metaxa*****		139

## COCKTAILS

<b>LOCAL COCKTAILS</b>	
<b>Gin &amp; Tonic East Imperial</b>	<b>169</b>
Gin Tanqueray, Tonic East Imperial	
<b>Imperial</b>	<b>149</b>
Gin, Vermouth dry, Cointreau, melon liqueur	
<b>Red Moon</b>	<b>149</b>
Becherovka, blackcurrant juice, soda, slice of orange	
<b>CLASSIC COCKTAILS</b>	
<b>Old Fashioned</b>	<b>149</b>
sugar cube, Angostura, Bourbon	
<b>Whiskey sour</b>	
Bourbon, lemon juice, sugar syrup	
<b>Martini</b>	
Gin, Vermouth dry, olive or slice of lemon	
<b>Vodkatini</b>	
Vodka, Vermouth dry, olive or slice of lemon	
<b>Manhattan</b>	
Whisky, Vermouth rosso, dash of angostura, cocktail cherry	
<b>Margarita</b>	
Tequila, Cointreau, lime juice, salt	
<b>Daiquiri</b>	
White rum, lime juice, Cointreau, sugar syrup	
<b>Cosmopolitan</b>	
Vodka, Cointreau, cranberry juice, lime juice	
<b>Bloody Mary</b>	
Tomato juice, vodka, worchester, tabasco, salt, pepper	
<b>TROPICAL COCKTAILS</b>	
<b>Caipirinha</b>	<b>163</b>
Pitu rum, limes, cane sugar	
<b>Mojito</b>	<b>163</b>
White rum, lime, cane sugar, mint, soda	
<b>Mai Tai</b>	<b>163</b>
White rum, dark rum, almond syrup, orange and pineapple juice	
<b>Bamini</b>	<b>159</b>
Dark rum, coconut liqueur, pomegranate syrup, orange juice, slice of orange	
<b>Fruit Frozen Margarita</b>	<b>175</b>
Tequila, Cointreau, lime juice, strawberry, Cointreau	
<b>Long Island Ice Tea</b>	<b>165</b>
Vodka, tequila, white rum, gin, Cointreau, cola, lemon juice	

## CREAMIES 159

### Piña Colada

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

### Strawbery Colada

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

## NON ALCOHOLIC COCKTAILS 129

### Strawbery Statement

Orange juice, apple juice, lemon juice, strawbery 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

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## C A F É I M P E R I A L

Na Poříčí 15, 110 00 Praha 1

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### F&B Solutions s.r.o.

IČO : 278 65 100, DIČ : CZ 278 65 100

February 2020

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.*



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## ART DECO PRAGUE IMPERIAL HOTEL HISTORY

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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.