

## 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.

\* These types of coffee are available with soy milk as well, surcharge 35 CZK

### ☐ COFFEE

<b>Ristretto</b>	57
Stronger espresso, 15-20 ml of coffee	
<b>Espresso</b>	58
Classic espresso, 25-30 ml of coffee	
Monoarabica: COSTA RICA, aromatic	69
BRAZIL, pungent taste	
ETHIOPIA, sweet and fine	
<b>Espresso Macchiato *</b>	58
Espresso with milk foam	
<b>Espresso Lungo</b>	59
Espresso with more water	
<b>Doppio</b>	75
Espresso with double portion of coffee,	
50-60 ml of coffee	
<b>Cappuccino *</b>	68
Espresso with hot milk and milk foam	
<b>Flat white *</b>	75
Cappuccino with double espresso	
<b>Caffé Latté Macchiato *</b>	69
Espresso with hot milk and milk foam	



### ☐ COFFEE SPECIALS

<b>Angelo nero</b>	75
Espresso, amaretto syrup, dark rum, whipped cream	
<b>Marocchino *</b>	67
Espresso with chocolate dip and milk foam	
<b>Cappuccino Aroma *</b>	67
Selection of aroma: hazelnut, amaretto,	
chocolate, caramel, orange	
<b>Espresso con panna</b>	65
Espresso with whipped cream	
<b>Viennese coffee</b>	70
Espresso with whipped cream	
<b>Karlsbad coffee</b>	98
Espresso, Becherovka, whipped cream, cinnamon	
<b>Irish coffee</b>	98
Espresso, Jameson, whipped cream	
<b>Algerian coffee</b>	79
Espresso, eggnog, whipped cream	

### ☐ ICE COFFEE

<b>illy espresso freddo</b>	67
Espresso, sugar syrup, ice	
<b>illy cappuccino freddo</b>	70
Espresso, sugar syrup, milk, ice	
<b>Caffé con gelato</b>	87
Cold coffee with ice cream, whipped cream and chocolate shavings	

### ☐ HOT DRINKS

<b>Chocolate Imperial</b>	85
Hot chocolate, ginger bread, whipped cream	
<b>Hot Chocolate</b>	69
<b>Amaretto Chocolate</b>	85
Hot chocolate, amaretto, whipped cream, almonds	
<b>Mulled wine</b>	88
Mulled white or red wine	
<b>Driver's Mulled wine</b>	70
Non-alcoholic punch	
<b>Krambambule</b>	87
Mulled wine with rum and amaretto syrup	

### ☐ MILK SHAKES

Vanilla, Chocolate, Banana, Strawberry, Bailey's fresh	95
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### ☐ FRESH TEA

Fresh Ginger Tea, Mint leaves Tea	79
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### ☐ Ronnefeldt Tea-Caddy 60

<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>Fruity White - BIO</b> white tea with pear & peach	
<b>Oriental Oolong</b> semi fermented tea	
<b>Lemon Fresh - BIO</b> fruit tea	
<b>English Breakfast</b> black tea	
<b>Summer 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 100

<b>Jasmin Pearls</b>	
<b>Superior Oolong</b>	
<b>Darjeeling</b>	
<b>Superior Gyokuro</b>	

## BREAKFAST MENU

<b>IMPERIAL Breakfast Buffet 7:00 - 10:30</b>	<b>290</b>
Including juice, tea and freshly brewed coffee	
<b>English Breakfast</b>	<b>217</b>
Toast, fried eggs, bacon, beans, sausage, marmelade, bread, butter, coffee or tea	
<b>American Breakfast</b>	<b>217</b>
Two eggs (fried or scrambled), bacon, tomato, sausage, hash brown, butter, bread, coffee or tea	
<b>Continental Breakfast 7:00 - 10:30</b>	<b>150</b>
breadrolls, toast, butter, marmelade, fruit juice, coffee or tea	
<b>French Breakfast 7:00 - 10:30</b>	<b>158</b>
Croissant au beurre, baguette, butter, marmelade, coffee with milk	
<b>Sausages with mustard, horseradish and bread</b>	<b>127</b>
<b>Pancakes with maple syrup &amp; whipped cream</b>	<b>117</b>
<b>Selection of sliced fruit</b>	<b>137</b>

## EGG DISHES

<b>3 Soft boiled eggs au glass</b>	<b>110</b>
<b>3 Soft boiled eggs with chive and parmesan</b>	<b>125</b>
<b>3 Scrambled eggs with onion</b>	<b>95</b>
<b>3 Scrambled eggs with bacon and onion</b>	<b>99</b>
<b>Traditional Ham &amp; Eggs / 3 eggs</b>	<b>115</b>
<b>2 Eggs Benedict</b>	<b>129</b>
<b>3 Half boiled eggs with horseradish and butter</b>	<b>110</b>
<b>English muffin with scrambled eggs and smoked salmon</b>	<b>173</b>

## 3 EGGS OMELETTES

<b>Omelette fines herbes</b>	<b>137</b>
<b>Omelette with ham</b>	<b>137</b>
<b>Omelette Fromager</b>	<b>139</b>
<b>Parisiene omelette with onion &amp; mushrooms</b>	<b>137</b>

## VIENOSERIE

<b>Croissant au beurre</b>	<b>45</b>
<b>Pain au chocolat</b>	<b>38</b>
<b>Danish pastry with raisins and pudding</b>	<b>38</b>
<b>Breakfast bread basket</b>	<b>49</b>
<b>Butter, margarine, honey</b>	<b>26</b>
<b>Preserves</b>	<b>38</b>

## JUICE

<b>Fresh juice - orange or grapefruit</b>	<b>0,20 l</b>	<b>93</b>
<b>Fresh juice - apple or carrot</b>	<b>0,20 l</b>	<b>77</b>
<b>Juice</b>	<b>0,20 l</b>	<b>59</b>
orange, apple, pineapple, peach, strawberries, tomato, pear, red currant, cranberries, grapefruit		

## FRESH COCKTAILS 0,30 l

<b>IMPERIAL</b> orange, banana, strawberries, yogurt, milk	<b>95</b>
<b>DIVINIS</b> banana, blueberries, yogurt, milk	<b>95</b>
<b>YAMATO</b> orange, grapefruit, lemon, ginger	<b>95</b>
<b>TRIBECA</b> apple, strawberries, lime	<b>89</b>
<b>HANGOVER</b> orange, apple, carrot, celery, ginger	<b>95</b>

## SOFT DRINKS

<b>Crodino Spritz</b>	<b>0,25 l</b>	<b>125</b>
<b>Homemade Lemonade</b> orange/lemon	<b>0,30 l</b>	<b>58</b>
<b>Homemade ginger lemonade</b>	<b>0,30 l</b>	<b>65</b>
<b>Bio Lemonade</b>	<b>0,25 l</b>	<b>69</b>
ginger, elderberry, cranberries		
<b>ALMDUDLER</b>	<b>0,35 l</b>	<b>75</b>
Alpine herb lemonade out of 35 kinds of herbs		
<b>Ice Tea, purely natural "True Tea"</b>	<b>0,33 l</b>	<b>69</b>
Yerba Maté - stimulative		
Green Tea - revitalisation		
Green Rooibos - refreshing		

<b>Pepsi, Pepsi light</b>	<b>0,25 l</b>	<b>57</b>
<b>Mirinda</b>	<b>0,25 l</b>	<b>57</b>
<b>Tonic</b>	<b>0,25 l</b>	<b>57</b>
<b>Bitter Lemon</b>	<b>0,25 l</b>	<b>57</b>
<b>7 UP</b>	<b>0,25 l</b>	<b>57</b>

## WATER

<b>Mattoni</b> sparkling, gently sparkling	<b>0,33 l</b>	<b>49</b>
<b>Mattoni</b> sparkling	<b>0,75 l</b>	<b>89</b>
<b>Toma Natura</b> still water	<b>0,30 l</b>	<b>49</b>
<b>Aquila</b> still water	<b>0,75 l</b>	<b>89</b>
<b>Gasteiner</b> sparkling	<b>0,33 l</b>	<b>59</b>
<b>Gasteiner</b> sparkling	<b>0,75 l</b>	<b>105</b>
<b>Gasteiner</b> still water	<b>0,33 l</b>	<b>59</b>
<b>Gasteiner</b> still water	<b>0,75 l</b>	<b>105</b>
<b>Badoit</b>	<b>1 l</b>	<b>147</b>

## COCKTAILS

### LOCAL COCKTAILS 120

<b>Imperial</b>	Gin, Vermouth dry, Cointreau, melon liqueur
<b>Red Moon</b>	Becherovka, blackcurrant juice, soda, slice of orange
<b>Lightmare</b>	Fernet stock, local beer, 7UP, lime syrup

### CLASSIC COCKTAILS 135

<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, lemon juice, salt
<b>Daiquiri</b>	White rum, lemon juice, Cointreau, sugar syrup
<b>Cosmopolitan</b>	Vodka, Cointreau, cranberry juice, lime juice
<b>Bloody Mary</b>	Tomato juice, vodka, worchester, tabasco, salt, pepper

### TROPICAL COCKTAILS 145

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

### CREAMIES 145

<b>Piña Colada</b>	White rum, coconut liqueur, pineapple juice, cream, slice of pineapple
<b>Strawberry Colada</b>	White rum, coconut liqueur, strawberry syrup, pineapple juice, cream, fresh strawberries
<b>Red Sniper</b>	Dark rum, Galliano, pomegranate syrup, cream

### NON ALCOHOLIC COCKTAILS 110

<b>Strawberry Statement</b>	Orange juice, pineapple juice, lime juice, strawberry syrup
<b>Pussy Food</b>	Orange juice, lime juice, pomegranate syrup
<b>Virgin Mojito</b>	Lime, cane sugar, mint, soda
<b>Virgin Colada</b>	Pineapple juice, cream, coconut syrup
<b>Grasshopper</b>	Cream de Menthe, Cream de Cacao, cream
<b>Green Beetle</b>	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 2015  
Executive Chefs: Zdeněk Pohlreich & Michal Pšenička  
Restaurant Manager: Lukáš Koubek

*We gladly provides half portion for 60% of price.  
All prices are in CZK and including 21% VAT.  
We charge 10% service charge by groups from 9 pax.  
Should you be satisfied with our services, a 10% discretionary service charge will be added to your final bill.*

## ☐ VODKA / 4 cl

Finlandia	85
Absolut Blue	85
Smirnoff Red	85
Vodka Belvedere	185
Grey Goose	175
Ruskij Standart Imperial	175

## ☐ RUM / 4 cl

Havana Club Anejo	85
Captain Morgan Black	87
Myers	115
Plantation Rum, Guatemala	125
La Hechicera, Colombia	155
Kraken Black Spiced Rum, USA	97

## ☐ GIN / 4 cl

Beefeater	79
Bombay Sapphire	87
Tanqueray	115

## ☐ TEQUILA / 4 cl

Olmecca Silver	99
Olmecca Gold	99
Pepe Lopez Silver	99
Pepe Lopez Gold	99

## ☐ WHISKY / 4 cl

Tullamore Dew	97
Jameson	97
Chivas Regal	125
Ballantines	87
Jim Beam	89
Jack Daniel's	99
Johnnie Walker red label	95
Johnnie Walker black label	135

## ☐ SINGLE MALT WHISKY / 4 cl

Gragganmore 12years	230
Dalwhinnie 15years	230
Glenkinchie 10years	230
Glenmorangie 10years	230

## ☐ COGNAC BRANDY / 4 cl

Cognac Age du Fruit 1990, Léopold Gurmel	135
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
Torres Brandy 10 years	115

## ☐ CALVADOS/ARMAGNAC /GRAPPA/ 4 cl

Pommeau de Normandie, Drouin	110
Calvados Reserve de Fiefs, Drouin	125
Bas Armagnac Maison Gélas 25 y.	155
Francis Lacave Armagnac Basquaise XO 20 y.	135
Grappa Ramazzotti	95
Grappa Nonino Chardonnay/Moscato	135

## ☐ LIQUEURS & SPIRITS / 4 cl

Plum brandy Žufánek	115
Apricot brandy Žufánek	115
Pear brandy Žufánek	115
Becherovka/Becherovka Lemond	75
Fernet Stock/Citrus	65
Cointreau	90
Bailey's	90
Metaxa*****	137
Williamine Poire Williame, MORAND	127
Apricotine, MORAND	127
Kirsch, MORAND	127

## ☐ WHITE WINES

Daily offer of white wine	75
Gutswein Riesling Müller Catoir, Pfalz	125
Gewürztraminer Vinery Na Soutoku, late harvest	130
Pinot Grigio IGT Castelfeder, Mont Més, Alto Adige	125
Sauvignon Les Fumées Blanche, Françoise Lurton	130
Chardonnay Cono Sur Adolfo Hurtado, Chile	115

## ☐ RED WINES

Daily offer of red wine	75
Cotes du Rhone rouge Domaine Les Goubert	139
Frankovka Moravino late harvest	110
Chianti Fattoria Ormanni DOCG Fattoria Ormanni	145
Pinot noir Cono Sur Adolfo Hurtado, Chile	115
Ontañon "Crianza" Bodegas Ontanon, Rioja	145

## ☐ ROSE WINES

Frankovka rosé Trpelka a Oulehla, Znojmo district	99
Sablet Domaine Les Goubert	135

## ☐ DESSERT WINES

Collection Sauternes Baron Philippe de Rothschild	125
Riccioto della Valpolicella classico DOCG	115
Sauvignon Blanc-Ryslink vlašský Tement, Beerenauslese, Süsteiermark	115

## ☐ SPARKLING WINES

Laurent-Perrier Champagne	0,10 l	195
Cremant de Vinselekt extra Brut Ryzlink Rýnský, Michlovský		125
Prosecco DOC Treviso Extra Dry Marsuret-LaVigna di Ermes		115
de Nit Cava rosé Raventós i Blanc, Penedéz	0,10 l	145

## ☐ DRAFT BEER

Pilsner Urquell	0,30 l	55
	0,50 l	65
Beer Special Daily offer	0,30 l	55
	0,50 l	65
Radegast Birrel non alcoholic	0,30 l	49
	0,50 l	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	61

## ☐ APERITIVES

Crodino Spritz non alcoholic	0,25 l	125
Aperol Spritz	0,25 l	135
Kir Royal	0,15 l	127
Pernod pastis	2 cl	70
Campari	10 cl	117
Martini Extra Dry	10 cl	95
Martini Bianco	10 cl	95
Martini Rosso	10 cl	95
Sherry dry, medium, rich	4 cl	70
Porto Ferreira white, ruby, tawny	4 cl	80
Crodino non alcoholic	10 cl	55

*Please ask service for the complete wine list.*



## APPETIZERS

<b>Herb veal leg</b> 	210
with carrot puree and marinated mushrooms	
<b>Marinated Foie Gras</b>	297
with apple chutney and ginger bread	
<b>Shrimps and avocado tian</b>	199
with chili dressing	
<b>Rabbit terrine</b>	199
with marinated vegetables	
<b>Goose liver pate</b>	189
with country bread toast	
<b>Veal tartar</b> 	199
with poached egg and truffle oil	
<b>Wild salmon</b>	197
marinated in beetroot, with cucumber-radishes-fennel salad	

## SOUP

<b>French onion soup gratinée</b>	87
<b>Chicken broth</b>	87
with vegetables and homemade noodles	
<b>Dill soup</b>	87
with poached egg	

## SALADS

<b>Goat cheese salad</b>	199
with pear and lavender honey	
<b>Mixed greens with smoked duck</b> 	245
and spicy pumpkin	
<b>Endive salad</b> 	179
with orange segments, walnuts, homemade dressing	
<b>Caesar salad</b>	195
with garlic croutons and parmesan	
<b>Portion of chicken</b>	85

## SANDWICHES

<b>Chicken Club sandwich</b>	255
with French fries and bacon	
<b>Double Fist hamburger</b>	255
with French fries and fried onions	
<b>Croque Monsieur</b>	235
with mixed salad or French fries	

## VEGETARIAN SELECTIONS

<b>Pan fried aubergine</b>	199
with tomato, basil and sheep cheese	
<b>Open raviola</b>	225
with mushroom ragout	
<b>Truffle gnocchi</b>	287
with champagne sauce	

## MAIN COURSES

<b>Duck sausages</b>	265
with Lyon potatoes and caramelized apple	
<b>US Hanger steak</b> 	370
with brandy and green peppercorn sauce	
<b>Argentinian sirloin steak</b> 	415
with roasted root vegetables and Bordelaise sauce	
<b>Corn fed chicken breast</b> 	299
with vegetable ratatouille	
<b>Chicken roulade stuffed with salsiccia</b>	277
on barley risotto	
<b>Grilled tuna</b> 	397
with Nicoise salad and olive vinaigrette	
<b>Wild boar with rosehip sauce</b>	295
and bread dumplings	
<b>Grilled salmon</b> 	325
with pea puree and fennel salad	
<b>Roasted quail stuffed with Foie Gras</b> 	375
with albufera sauce and Brussels sprout	

## EXTRAS

<b>Mashed potatoes</b>	60
<b>French fries</b>	60
<b>Potato Gratin</b>	60
<b>Daily vegetables</b>	60
<b>Mixed salad</b> with home dressing	60
<b>Cucumber salad</b> with sour cream	60
<b>Classic tomato salad</b> with onion and chervil	60
<b>Bread basket</b> with spread	45



## CHEESE

<b>Chef's Cheese Selection</b> 	Small	179
	Large	275

## CZECH SPECIALS

<b>Confit of duck</b>	299
with red cabbage and potato dumplings	
<b>Braised beef with creamy sauce</b>	225
dumplings, cranberries	
<b>Veal schnitzel</b>	315
with mashed potatoes	
<b>Rabbit with garlic</b>	295
with spinach and potato dumpling	

## CHEF'S SPECIALS

<b>Braised veal cheeks</b> 	365
mashed potatoes, sautéed mushrooms and vegetables	
<b>Braised shank of lamb</b> 	347
with marjoram and creamed spinach	
<b>Brook trout fillet</b> 	345
with quinoa salad	
<b>Fallow deer back</b> 	379
with Port wine sauce and glazed carrots	

THE LIST OF ALL CONTAINED ALLERGENS IS AVAILABLE UPON REQUEST.

GLUTEN FREE MEALS

