

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	54
Stronger espresso, 15-20 ml of coffee	
Espresso	57
Classic espresso, 25-30 ml of coffee	
	69
Monoarabica: GUATEMALA, aromatic BRAZIL, pungent taste ETHIOPIA, sweet and fine	
Espresso Macchiato	57
Espresso with milk foam	
Espresso Lungo	57
Espresso with more water, 120 ml of coffee	
Doppio	75
Espresso with double portion of coffee, 50-60 ml of coffee	
Cappuccino	63
Espresso with hot milk and milk foam	
Caffé Latté Macchiato	65
Espresso with hot milk and milk foam	

☒ COFFEE SPECIALS

Angelo nero	75
Espresso, amaretto syrup, dark rum, whipped cream	
Marocchino	65
Espresso with chocolate dip and milk foam	
Cappuccino Aroma	65
Selection of aroma: hazelnut, amaretto, chocolate, caramel, orange	
Espresso con panna	60
Espresso with whipped cream	
Karlsbad coffee	91
Espresso, Becherovka, whipped cream, cinnamon	
Irish coffee	91
Espresso, Jameson, whipped cream	
Algerian coffee	79
Espresso, eggnog, whipped cream	
Viennese coffee	67
Espresso with whipped cream	

☒ ICE COFFEE

illy espresso freddo	65
Espresso, sugar syrup, ice	
illy cappuccino freddo	65
Espresso, sugar syrup, milk, ice	
Caffé con gelato	87
Coffee with ice cream, chocolate shavings	

☒ HOT DRINKS

Chocolate Imperial	78
Hot chocolate, ginger bread, whipped cream	
Hot Chocolate	69
Amaretto Chocolate	80
Hot chocolate, amaretto, whipped cream, almonds	
Mulled wine	88
Mulled white or red wine	
Driver's Mulled wine	70
Non-alcoholic punch	
Krumbambule	87
Mulled wine with rum and amaretto	

☒ MILK SHAKES

Vanilla, Chocolate, Banana, Strawberry, Bailey's fresh	87
---	----



☒ TEA

Fresh Ginger Tea, Mint leaves Tea	79
--	----

LeafCup Tea Ronnefeldt	58
-------------------------------	----

Earl Grey (flavored black tea)	
English Breakfast (black tea)	
Darjeeling (black tea)	
Morgentau (Morning Dream, green tea)	
Classic Green Tea (pure green tea)	
Fruit Power (fruit mix, taste of rasp- and strawberries)	
Rooibos Orange herbal (herbal mix, vanilla, orange)	
Sweet Camomile (camomile tea)	
Lemon Fresh (fruit tea)	
Chai (black tea, anise, pepper, ginger, cinnamon, clove)	
Herbs and Ginger (herbal mix, ginger)	
Chill out with herbs (herbal mix)	

Loose Tea Ronnefeldt	77
-----------------------------	----

Spring Darjeeling (black tea)	
Earl Gray (black tea)	
Assam Bari (black tea)	
Greenleaf (green tea)	
Jasmin Gold (flavored green tea)	
Granny's Garden (fruit tea)	
Life and Beauty (herbal, taste of mango, passion fruit)	

Loose Tea Ronnefeldt "Tea Star"	100
--	-----

Jasmin Pearls, Superior Oolong, White Yin Long, Darjeeling Springtime, Gu Zhang Silver Jian, Classic English Tea	
---	--

BREAKFAST MENU

IMPERIAL Breakfast Buffet 290

Including juice, tea and freshly brewed coffee

English Breakfast 217

Toast, fried eggs, bacon, beans, sausage, marmelade, bread, butter, coffee or tea

American Breakfast 217

Two eggs (fried or scrambled), bacon, tomato, sausage, hash brown, butter, bread, coffee or tea

Continental Breakfast 150

breadrolls, toast, butter, marmelade, fruit juice, coffee or tea

French Breakfast 158

Croissant au beurre, baguette, butter, marmelade, coffee with milk

Sausages with mustard, horseradish and bread 127

Pancakes with maple syrup and whipped cream 117

Selection of sliced fruit 137

EGG DISHES

3 Soft boiled eggs au glass 105

3 Soft boiled eggs with chive and parmesan 115

3 Scrambled eggs with onion 95

3 Scrambled eggs with bacon and onion 99

Traditional Ham & Eggs / 3 eggs 105

2 Eggs Benedict 115

3 Half boiled eggs with horseradish and butter 105

English muffin with scrambled eggs and smoked salmon 173

3 EGGS OMELETTES

Omelette fines herbes 137

Omelette with ham 137

Omelette Fromager 139

Parisiene omelette with onion and mushrooms 137

VIENOSERIE

Croissant au beurre 45

Pain au chocolat 38

Danish pastry with raisins and pudding 38

Breakfast bread basket 49

Butter, margarine, honey 26

Preserves 38

JUICE

Fresh juice - orange or grapefruit 0,2 l 90

Fresh juice - apple or carrot 0,2 l 77

Juice 0,2 l 59

orange, apple, multivitamin, pineapple, peach, strawberries, tomato, pear, red currant, cranberries

SOFT DRINKS

Homemade Lemonade 0,33 l 58

orange or lemon flavor

Bio Lemonade 0,25 l 69

ginger, elderberry, cranberries, lime

Ice Tea, purely natural "True Tea" 0,33 l 65

Yerba Maté - stimulative

Green Tea - revitalisation

Green Rooibos - refreshing

Pepsi 0,25 l 53

Pepsi light 0,25 l 53

Mirinda 0,25 l 53

Tonic 0,25 l 53

Bitter Lemon 0,25 l 53

7 UP 0,25 l 53

WATER

Mattoni sparkling, gently sparkling 0,33 l 49

Mattoni sparkling 0,75 l 89

Toma Natura still water 0,30 l 49

Aquila still water 0,75 l 89

Gasteiner sparkling 0,33 l 59

Gasteiner sparkling 0,75 l 97

Gasteiner still water 0,33 l 59

Gasteiner still water 0,75 l 97

One of the best mineral waters of the world

from Austrian Alps-Hohe Tauern

Badoit 1 l 147

COCKTAILS

LOCAL COCKTAILS 110

Imperial

Gin, Vermouth dry, Cointreau, melon liqueur

Red Moon

Becherovka, blackcurrant juice, soda, slice of orange

Lightmare

Fernet stock, local beer, 7UP, lime syrup

CLASSIC COCKTAILS 129

Martini

Gin, Vermouth dry, olive or slice of lemon

Manhattan

Whisky, Vermouth rosso, dash of angostura, cocktail cherry

Margarita

Tequila, Cointreau, lemon juice, salt

Daiquiri

White rum, lemon juice, Cointreau, sugar syrup

Cosmopolitan

Vodka, Cointreau, cranberry juice, lime juice

Bloody Mary

Tomato juice, vodka, worchester, tabasco, salt, pepper

TROPICAL COCKTAILS 143

Caipirinha

Pitu rum, limes, cane sugar

Mojito

White rum, lime, cane sugar, mint, soda

Mai Tai

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

Bamini

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

Fruit Frozen Margarita

Tequila, Cointreau, lime juice, strawberry, Cointreau

Long Island Ice Tea

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

CREAMIES 140

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

Red Sniper

Dark rum, Galliano, pomegranate syrup, cream

Grasshopper

Cream de Menthe, Cream de Cacao, cream

NON ALCOHOLIC COCKTAILS 107

Strawberry Statement

Orange juice, apple juice, lime juice, strawberry syrup

Pussy Food

Orange juice, lime juice, pomegranate syrup

Green Beetle

Syrup de Menthe, lemon juice, canada dry

CAFÉ IMPERIAL

Na Poříčí 15, 110 00 Praha 1

F&B Solutions s.r.o.

IČO : 278 65 100, DIČ : CZ 278 65 100

We gladly provide half portion for 60% of price.

April 2013

Executive Chefs: Zdeněk Pohlreich and Michal Pšenička

All prices are in CZK and including 21% VAT.

Couvert CZK 20/per person during dinner.

Restaurant Manager: Lukáš Koubek

☒ 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 Planters Punch	115

☒ 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 12y	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
Courvoisier VS	110
Courvoisier VSOP	144
Martell VS	125
Martell VSOP	195
Hennessy VS	155
Hennessy XO	275
Torres Brandy 5years	95
Torres Brandy 10years	115

☒ CALVADOS / ARMAGNAC / 4 cl GRAPPA

Pommeau de Normandie, Drouin	110
Calvados Reserve de Fiefs, Drouin	125
Armagnac VSOP, La Maison Castarède	175
Armagnac XO, La Maison Castarède	235
Grappa Ramazzotti	95
Grappa Nonino Chardonnay/Moscato	135

☒ LIQUERS AND SPIRITS / 4 cl

Slivovice Private reserve R.Jelínek	145
Hruškovice Private reserve R.Jelínek, Gold	145
Becherovka/Becherovka Lemond	75
Slivovice Jelínek	86
Slivovice Jelínek Gold	90
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	70
Riesling d'Alsace	125
Domaine Seltz Fernand	
Ryzlink Rýnský	97
daily offer	
Pinot Grigio IGT	145
Castelfeder, Mont Més, Alto Adige	
Sauvignon	127
Les Fumées Blanche, Françoise Lurton	
Chardonnay Cono Sur	115
Adolfo Hurtado, Chile	

☒ RED WINES

Daily offer of red wine	70
Cote du Luberon	125
La Ciboise M. Chapoutier	
Frankovka Moravíno	107
late harvest – local	
Chianti colli Fiorentini il Cortile	135
DOCG Castello di Poppiani, Toscana	
Pinot noir Cono Sur	115
Adolfo Hurtado, Chile	
Bordeaux Rouge	145
Grand Bateau by Chateau Beychevalle	

☒ ROSE WINE

Frankovka rosé	99
Trpelka and Oulehla, Znojmo district	
Spier (Pinotage)	105
polosuché, medium-sweet	
Discover, South Africa	

☒ DESERT WINES

Collection Sauternes	195
Baron Phillipe de Rothschild	
BA.T - grape selection	295
Cuvée Sauvignon, Welschriesling, yellow Muscat	
Vineyard Tement, Südsteiermark	

☒ SPARKLING WINE

Cremant de Vinselekt extra Brut	119
Ryzlink Rýnský, Michlovský	
Champagne Delos Pierre Moncuit	239
Grand Cru	
Proseco Borgo Molino	100
Proseco Belstar	125
Cuvée rosé, Bisol	

☒ DRAFT BEER

Pilsner Urquell	0,3 l	54
	0,5 l	64
Semi Dark Beer "Kaštan" 11°	0,3 l	43
	0,5 l	53
Radegast Birell non alcoholic	0,3 l	49
	0,5 l	59

☒ BOTTLED BEER



Birell semi dark non alcoholic	0,5 l	65
--------------------------------	-------	----

☒ APERITIVES

Aperol Proseco	0,15 l	129
Kir Royal	0,15 l	127
Pernod pastis	2 cl	69
Campari	10 cl	117
Martini Extra Dry	10 cl	90
Martini Bianco	10 cl	90
Martini Rosso	10 cl	90
Sherry	4 cl	69
dry, medium, rich		
Porto Ferreira	4 cl	79
white, ruby, tawny		
Crodino – non alcoholic	4 cl	53

Please ask service for the complete wine list.

APPETIZERS

Rabbit terrine with marinated vegetables	199
Marinated Foie Gras with apple chutney and ginger bread	297
Avocado tian with grey shrimp cocktail and chili dressing	199
Goose liver pate with country bread toast	177
Veal tartar on Frisee salad 	199
Caramelized shallots tart with goat cheese	199
Marinated wild salmon 	197
salad with citrus fruits	



SOUP

French onion soup gratinée	87
Chicken broth with vegetables and homemade noodles	87
Dill soup with poached egg	87



GLUTEN FREE MEALS

SALADS

Goat cheese salad with figs and lavender honey	199
Grilled duck liver salad 	187
with marinated apple and honey bacon	
Endive salad 	177
with orange segments, wallnuts, homemade dressing	
Caesar salad with garlic croutons and parmesan	191
Portion of chicken	83

SANDWICHES

Chicken Club sandwich with French fries and bacon	247
Double Fist hamburger with French fries and fried onions	239
Croque Monsieur with mixed salad or french fries	229

VEGETARIAN SELECTIONS

Pan fried aubergine with tomato, basil and sheep cheese	199
Onion quiche with herb salad	175
Potato gnocchi with asparagus and tomato fondue	239

MAIN COURSES

Duck ravioli with albufera sauce and Foie Gras shavings	252
US Hanger steak 	323
with brandy and green peppercorn sauce	
Argentinian sirloin steak 	335
with anchovy butter and marinated Portobelo	
Corn fed chicken breast with grilled vegetables	299
Chicken roulade on asparagus ragout	335
Grilled tuna with herb crust and tomato-shallot salad	375
Arctic cod fillet 	
with peperonata	
Salmon steak 	299
with sauce beurre Nantaise and pea ragout	
Grilled duck breast with balsamico, glazé and Beluga lentils	

EXTRAS

Mashed potatoes	59
French fries	59
Potato Gratin	59
Daily vegetables	57
Mixed salad with home dressing	58
Cucumber salad with sour cream	57
Classic tomato salad with onion and chervil	57
Bread basket	42





CHEESE

Chef's Cheese Selection 	Small	177
	Large	273

CZECH SPECIALS

Confit of duck with red cabbage and potato dumplings	299
Braised beef with creamy sauce dumplings, cranberries	207
Veal schnitzel with mashed potatoes	313
Rabbit on white wine with homemade noodles	290

CHEF'S SPECIALS

Braised veal cheeks 	357
mashed potatoes, sautéed mushrooms and vegetables	
Braised shank of lamb 	341
with marjoram and creamed spinach	
Chilean Sea Bass fillet 	399
with lime and ginger glaze, with leek and marinated zucchini	
Fallow deer back 	379
with Port wine sauce and roasted beets	