



<u>Breakfast „à la carte“</u>	CZK
Eggs Benedict poached eggs on toasted brioche with Prague ham and Hollandaise sauce	195
Three eggs in a glass soft-boiled eggs with Parmesan	150
Creamy scrambled eggs prepared with butter and crème fraîche, chive and roasted cherry tomatoes	190
Eggs Royale – „Chef´s breakfast“ poached egg on a toasted bagel, spinach, smoked salmon, hollandaise sauce with black truffle and caviar	350
Selection of mini sausages Bavarian and Frankfurten sausages with dijon mustard, horseradish and pickled vegetable	160
Selection of cold meats and cheeses Prague ham carved from the bone, Hungarian salami, prosciutto crudo, Edam, Emmental, „charvoux“ goat cheese	180
Fruit salad with farmer´s yoghurt selection of forest fruit	170
Buttery croissant with butter and jam of your choice	80
Fresh bread & butter	60



<u>Quick lunch</u>	CZK
Soup and main course of the day	195
<u>Soup</u>	
Veal consommé Sarah with cheese gnocchi and vegetable pearls	120
<u>Sandwiches</u>	
Whole-wheat triangle with steamed Prague ham, pickled cucumber and lettuce	210
Focaccia with mozzarella, tomatoes and arugula marinated in basil pesto	190
Bagel with oak-smoked salmon, cream cheese and fresh dill	250
Czech Angus burger „Hotel Paris“ tomato chutney and steak fries	300
Club sandwich with chicken and julienne fries	250



Salads

CZK

Romaine lettuce, grilled chicken supreme, roasted bacon, garlic croutons, dressing with anchovies and parmesan shavings 280

Fitness salad with quinoa, beetroot, pine nuts, roasted tofu and pumpkin oil 210

Greek salad, tomatoes, cucumber, bell pepper, olives, marinated feta cheese 190

Pasta and risotto

Whole-wheat spaghetti aglio olio e peperoncino 270

Wild mushroom risotto with crème fraîche and truffle butter 290

Specialities

„Café de Paris“ goulash with Carlsbad dumplings 290

Veal Wiener schnitzel with potato purée and cranberry chutney 450

Black Tiger shrimps flambéed with Cointreau on a Mediterranean salad and yuzu dressing 330



Main courses

CZK

Grilled fillet of rainbow trout

350

on cumin, chive potatoes, pea puree with mint

Duck leg confit

390

with thyme, sautéed red cabbage with cranberries and Carlsbad dumplings

Slowly braised lamb shank

330

root vegetables and mashed potatoes

Beef sirloin steak

550

with pepper sauce, roasted carrots and creamy potatoes

Caviar menu

Caviar – Siberian sturgeon 30 g

1,900

Caviar – Siberian sturgeon 30 g

2,900

Caviar – Russian sturgeon 30 g

3,300



<u>Desserts</u>	CZK
Warm apple strudel with walnuts, vanilla ice-cream and vanilla sauce	180
Ice-creams & sorbets (according to daily offer)	190
<u>Homemade cakes</u>	
Paris Cake (original recipe from the year 1904)	150
Tartlet with fresh fruit and vanilla cream	150
<u>Petit Fours</u>	
Homemade Valrhona praline (according to daily offer)	35

Karel Hynek - Chef de Cuisine
Philippe Jansa - Food & Beverage Manager

The listed prices include 10% VAT.