



<u>Breakfast „à la Carte“</u>	CZK
Eggs Benedict poached eggs on toasted brioche with Prague ham and Hollandaise sauce	150
Three eggs in a glass soft-boiled eggs with Parmesan	150
Creamy scrambled eggs prepared with butter and crème fraîche, chips and roasted cherry tomatoes	150
Eggs Royale – „Chef´s breakfast“ poached egg on a toasted bagel, spinach, smoked salmon, hollandaise sauce with black truffle and caviar	300
Fruit salad with farmer´s yoghurt selection of forest fruit	120
Buttery croissant with butter and jam of your choice	80
Fresh bread & butter	40



<u>Quick lunch</u>	CZK
Soup and main course of the day	195
<u>Soup</u>	
Veal consommé Sarah Bernhardt with cheese gnocchi and vegetable pearls	80
<u>Sandwiches</u>	
Whole-wheat triangle with steamed Prague ham, pickled cucumber and lettuce	150
Focaccia with mozzarella, tomatoes and arugula marinated in basil pesto	150
Bagel with oak-smoked salmon, cream cheese and fresh dill	190
Czech Angus burger „Hotel Paris“ tomato chutney and steak fries	290
Club sandwich with chicken and julienne fries	220



<u>Salads</u>	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	190
Greek salad , tomatoes, cucumber, bell pepper, olives, marinated feta cheese	150
<u>Pasta and risotto</u>	
Whole-wheat spaghetti aglio olio e peperoncino	190
Wild mushroom risotto with crème fraîche and truffle butter	210
<u>Specialities</u>	
„Café de Paris“ goulash With Carlsbad dumplings	220
Veal Wiener schnitzel with potato purée and cranberry chutney	330
Black Tiger shrimps flambéed with Cointreau on a Mediterranean salad and yuzu dressing	330



Main courses

CZK

Grilled fillet of rainbow trout

280

on cumin, chive potatoes, pea puree with mint

Duck leg confit

280

with thyme, sautéed red cabbage with
cranberries and Carlsbad dumplings

Beef sirloin steak

490

with pepper sauce, roasted carrots
and creamy potatoes

Caviar menu

Caviar – Siberian sturgeon 30 g

1,900

Caviar – Siberian sturgeon 30g

2,900

Caviar – Russian sturgeon 30 g

3,300



<u>Desserts</u>	CZK
Warm apple strudel with walnuts, vanilla ice-cream and vanilla sauce	120
Ice-creams & sorbets (according to daily offer)	120
<u>Homemade cakes</u>	
Paris Cake (original recipe from the year 1904)	120
Tartlet with fresh fruit and vanilla cream	120
<u>Petit Fours</u>	
Homemade Valrhona praline (according to daily offer)	20

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

The listed prices include 10% VAT.