



<u>Breakfast „à la Carte“</u>	CZK
Eggs Benedict poached egg on toasted brioche with Prague ham and Hollandaise sauce	195
Three eggs in a glass , soft-boiled eggs with Parmesan	150
Creamy scrambled eggs , freshly prepared with butter and crème fraîche, chives and roasted cherry tomatoes	190
French omelette with mushrooms, onion and comté cheese	160
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 sausages and frankfurters with Dijon mustard, horseradish and pickled vegetables	160
Selection of cold meats and cheeses , Prague ham carved from the bone, Hungarian salami, prosciutto crudo, edam, Emmental, “charvoux” goat’s 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
Main course of the day	220
<u>Soups</u>	
Soup á la Colbert with a poached egg	120
French onion soup gratinée	120
Borscht with sour cream	120
<u>Sandwiches</u>	
Whole-wheat triangle with steamed Prague ham, pickled cucumber and lettuce	210
Gourmet steak sandwich with veal, ajvar, spinach, basil mayonnaise and grilled tomato	250
Focaccia with mozzarella, tomatoes and arugula marinated in basil pesto	190
Bagel with oak-smoked salmon, cream cheese and fresh dill	250
Croque madame with cheese, ham, fried egg and julienne fries	250
“Hotel Paříž” Czech Angus burger tomato chutney and steak fries	300
<u>Club sandwich</u>	
Club sandwich with chicken and julienne fries	250
BLT club sandwich with baked ham, slices of tomato, iceberg lettuce and julienne fries	250



Salads

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

Salad Niçoise, grilled tuna with a pepper crust, new potatoes, green beans, quail eggs, cherry tomatoes 380

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

Pasta and risotto

Whole-wheat spaghetti aglio, olio e peperoncino 270

Tagliolini with beef sirloin and tomato sugo fricassée finished with cream 350

Wild mushroom risotto with crème fraîche and truffle butter 290

Specialities

Beef tartare
fried bread, garlic and julienne fries 550

“Café de Paris” goulash
with Carlsbad dumplings 290

Wiener schnitzel (veal)
with potato purée and cranberry chutney 450

Quiche Lorraine with ham and cheese 220



Main courses

Grilled salmon fillet

with wine velouté, mange tout and carrot-turnip purée 350

Fish and chips with peas and caper remoulade 350

Chicken supreme marinated in lemongrass,
with grilled vegetables 290

Duck leg confit with thyme, sautéed red cabbage
with cranberries and Carlsbad dumplings 390

Slowly braised lamb shank

Brussels sprouts with butter and mashed potatoes with spinach 470

Beef sirloin steak

with pepper sauce, roasted carrots and creamy potatoes 550

Caviar menu

Caviar – Siberian sturgeon 30 g 1,900

Caviar – Siberian sturgeon 50 g 2,900

Caviar – Russian sturgeon 50 g 3,300



Desserts

Warm apple strudel with walnuts,
vanilla ice-cream and vanilla sauce 180

“Little coffin” with whipped cream and forest fruits 180

Ice-creams and sorbets (according to daily offer) 190

Homemade cakes

Paris cake (original recipe from the year 1904) 150

“Valrhona” cake (3 types of Grand Cru chocolate) 150

Cheesecake with mango and coconut 150

Mocha slice with mascarpone and Kahlua liqueur 150

Creamy fruit mini cake with lychee 150

Petit Fours

Homemade Valrhona pralines – dark 35

Homemade Valrhona pralines – milk 35

Homemade Valrhona pralines – white 35

Karel Hynek – Chef de Cuisine,
Philippe Jansa – Food & Beverage Manager

The listed prices include 15% VAT