

Quick lunch

Main course according to daily offer.

195 CZK

Light lunch menu

2-course menu incl. soft drink

340 CZK

Main courses

Ratatouille a gratinated polenta with Beaufort cheese, heads of mushrooms sautéed on herb butter

Pan fried trout fillet, carrots with vanilla butter and rattled potatoes with spinach leaves

Veal raqout á la Bourgugnoise, Brussel sprouts and potato dumplings with bacon

Desserts

Cake Paris (original recipe since 1904)

Variation Crème Brûlée

Fresh fruit salad with lemon sorbet

Served every day from 11am to 4pm in Café de Paris.

Soups

Bortsch 95

French onion soup au gratin 95

Sandwiches

Whole bread triangle with braised Praque ham, pickled gherkin and seasonal green leaves 120

Steak sandwich with beef sirloin, grilled onions, mushrooms and home made chips 210

Foccacia with mozzarella, tomatoes, rucola marinated in pesto 140

Bagel with oak smoked salmon, cream cheese and freshly chopped dill 190

<u>Club sandwiches</u>	
Club sandwich with chicken breast and juliens chips	220
Club sandwich BLT with fried bacon, tomato slices, iceberg lettuce and juliens chips	180
Czech Angus burger „Hotel Paris“ tomato chutney, home made chips	280
<u>Omelets</u>	
Old Bohemian omelete with potatoes, bacon and onion	150
<u>Home made quiche</u>	
Quiche of the day	150
<u>Salads</u>	
Leaves of romaine lettuce , grilled chicken breast, fried bacon, garlic crutouns, dressing with anchovy and parmesan shavings	210
Salad with beef tomatoes , cucumber, peppers, kalamáta olives and marinated sheep cheese	180
Salad with seasonal leaves , grilled tuna with pepper crust, new potatoes, fine beans, quail egg and cherry tomatoes	330
<u>Pasta</u>	
Potato gnocchi with baby nettles, tomato-basil sauce, goat cheese and black olives	180
Wholegrain spaghetti with salmon, rucola, fined cream and parmesan shavings	250
<u>Specialities</u>	
Beef tartar with homemade chips, fried bread and pickled garlic	450
Beef goulash „Café de Paris“ with Carlsbad dumplings	290
Deep fried veal schnitzel , potatoes purée and cranberry chutney	350

Grilled fish & meat

Every single dish from grill offer will be served with roasted cherry wine tomatoes and in balsamico marinated shallots

Grilled fish fillet (according to daily offer) 300
and wine velouté with fresh herb

Chicken suprême marinated with lemon grass 290

Lamb chops with rosemary and garlic 420

Beef fillet steak (Czech Angus) 550

Beef rib eye steak (Czech Angus) 380

Side dishes

Home made chips 40

Sautéed new potatoes

Potato mash

Grilled vegetable

Béarnaise sauce 40

Peppercorn sauce

Herb butter

Fresh breads & butter 30

Snacks

Emental & Eidam cheese cubes 100g 80

Selected pitted olives 70g 60

Mixed nuts 60g 60

Desserts

Quark cheese dumplings with apricot filling, glazed 140
with melted butter and powdered sugar

Warm apple strudel with walnuts, cinnamon 160
ice cream and vanilla sauce

Buttermilk pancake with fruits of forest sauce 160
and Chantilly cream

Ice creams and sorbets (according to daily offer) 190

Home made cakes

Cake Paris (original recipe since 1904)	110
Cake „Valrhona“ (luxusy 3 kinds of Grand Cru chocolate)	160
Cheese cake	110
Walnuts & Caramel cake	110
Cake Charlotte Malakoff	110

Petit Fours

Home made praline Valrhona Grand Cru dark	15
Home made praline Valrhona Grand Cru milky	15
Home made praline Valrhona Grand Cru white	15

Karel Hynek - Chef de Cuisine

Petr Zemek - Food & Beverage Manager

All prices are inclusive of 20% VAT