

# Welcome!

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## Cloud 9 Sky Bar & Lounge

Monday to Saturday from 6 pm to 2 am  
Sunday from 4 pm to 12 am

## The Able Butcher

open every day from 6 pm to 11 pm

## Hop House

open every day from 4 pm to 2 am

## AT ANY TIME

Wild berries & granola parfait, farm yogurt,  
poppy seeds **(v)** – 180  
Spinach & mushroom frittata,  
aromatic herbs **(v)** – 260  
Scrambled eggs, bacon and cheese breakfast  
wrap – 280

## CHEF'S SIGNATURES

Glazed pork belly, mashed potato, gremolata  
sauce **(gf)** – 360  
Wiener schnitzel with potato salad – 580

## Between bread

Mini burgers with sweet & sour pulled pork, coleslaw, French fries – 280/410  
Focaccia sandwich with mortadella and chive cream cheese – 410  
Club sandwich, chicken breast, egg, lettuce, tomato, bacon, French fries – 420  
Reuben sandwich with peppercorn beef, Emental, sauerkraut,  
French fries – 420  
200g Beef burger with lettuce, tomato, gherkins and caramelized shallots in a  
sesame bun, French fries – 430  
with your choice of crispy bacon, cheese or egg – 480

## THE CONCEPT

*Offering a unique atmosphere, Café & Bistro is a perfect hideaway from the city rush. Situated in the Mezzanine level of the Hilton Prague hotel, it is famous for business lunches, quick snacks or a break from sightseeing; conveniently, it is open 24 hours a day, seven days a week. The menu created by Jiří Kapoun and his team is all about simplicity, respecting the ingredients and knowing how to pair different flavours to expose their strengths without overdoing it.*

## Let's BEGIN

### From the kettle

French onion soup – 240  
Czech potato soup with dry porcini,  
toasted Šumava bread **(v)** – 240

## TOSSED & MINGLED

Crumbled goat cheese, grapes, macadamia, poached pear  
with lemon dressing **(v)** – 210/370  
Caesar's salad, croutons, parmesan-anchovy dressing – 370  
with roasted chicken breast or grilled prawns – 480  
Buffalo mozzarella, cherry tomatoes, watercress,  
rocket salad, sherry vinegar **(v)** – 380

## small and LARGE plates

Deli cold cuts and cheese platter – 390  
Beef carpaccio, seasonal salad, parmesan, beetroot  
dressing **(gf)** – 330/530  
Hot smoked salmon, shredded cabbage, sour cream  
– 260/480  
Root veggie and artichoke, fregola, pomegranate dressing  
**(v) (gf)** – 220/380

## From the stove & grill

Chicken supreme, vegetable caponata, sweet garlic potato purée **(gf)** – 540  
Sweet paprika crusted salmon, quinoa, Greek yogurt,  
spring onions – 540  
Dover sole Meunière with spinach, butter sauce, potatoes with chive – 610  
180g Beef tenderloin, grilled vegetable medley,  
green peppercorn sauce **(gf)** – 640  
Sea bass fillet, olives, capers, tomato tapenade,  
Tenderstem broccoli, pine nuts **(gf)** – 610

## DOUGH & co

Tagliatelle Bolognese, parmesan, mushroom croutons – 380  
Linguine in tuna ragout, basil pesto, crunchy fennel, red  
pepper – 380  
Spaghetti di Gragnano Amatriciana – 380  
Radicchio ravioli, nut sauce, smoked ricotta **(v)** – 390  
Penne, roasted broccoli, chickpeas and lemon zest **(v)** – 390  
Rigatoni, chilli, garlic, rucola and prawns – 390  
Pizza Margherita, tomato, mozzarella, basil and oregano  
**(v)** – 380  
*Gluten free version of pizza is available upon request*

## KEEPING IT LIGHT

Sweet & sour pumpkin, black Beluga lentils  
**(v, gf)** – 390  
Stuffed pepper with Thai curry rice and shiitake  
mushrooms **(v)** – 390  
Avocado baguette with roasted bell peppers, carrot  
and hummus **(v)** – 460

## SOMETHING EXTRA

Farmer French fries with sea salt **(v)** – 70  
Mashed potatoes **(v)** – 70  
Steamed rice **(v)** – 80  
Chef's mixed salad **(v)** – 90  
Spinach with garlic and shallots **(v) (gf)** – 90  
Ratatouille **(v) (gf)** – 90

## Guilty Pleasures

Any sweet item from our showcase – 190  
Selection of sorbets & ice creams  
60 / 70 per scoop