

CAFÉ & BISTRO

— 24 HOURS —

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Cloud 9 Sky Bar & Lounge

Monday to Saturday from 6 pm to 2 am

Czechouse Grill & Rotisserie

open everyday 6 pm to 11 pm

Zest Bar

open everyday 1 pm to 2 am

Eggs any style - 70 per piece

Two poached Bohemian eggs on toast bread.

Gratin with Prague ham & Madeta cheese sauce & sautéed potatoes - 220

Selection of European charcuterie - 310

Selection of European cheeses - 250

Fruit salad - 180

Grilled fillet of pike perch with buttered asparagus & chive potatoes - 490

Bohemian beef goulash with paprika sausage, onion & smoked ham dumplings - 510

Grilled pork medallions with old mustards & pepper, fresh vegetable salad & sautéed potato with shallot - 690

Gluten free bread with grilled vegetables & tofu **(v) (gf)** - 340

Baguette de campagne with Parisian ham & camembert - 340

Club sandwich with roasted chicken breast, bacon, lettuce, tomato, egg & mayonnaise served with French fries - 390

Reuben Rye with cured beef, sauerkraut & melted cheese - 390

Hilton burger with Premium Scottish beef, lettuce, tomatoes, gherkins & onions served with French fries - 430

- with your choice of bacon, cheese or fried egg - 470

*Offering indoor terrace dining with the ambiance of a leafy retreat, Café & Bistro is a favorite for light lunches, and sunset dinners. Situated in the Mezzanine of the Hilton Prague hotel, with views of the atrium, it is a hideaway for business lunches, quick snacks or a break from sightseeing; **conveniently, it is open 24 hours a day, seven days a week.** The menu is all about simplicity, respecting the ingredients and knowing how to pair different flavours to expose their strengths without overdoing it.*

Spinach & goat cheese salad with tomato & walnut oil dressing **(v)** - 310

Salad Lyonnaise with frisee lettuce, bacon, poached quails egg and Dijon dressing - 320

Traditional Caesar salad with anchovy - 370

- with chicken - 410

- with king prawns - 480

Pyramid of buffalo mozzarella with candied tomatoes & Parmesan waffle - 230 / 420

Cured Bayonne ham with cantaloupe melon - 250 / 440

Fish and seafood variation with scallops gratin, tuna carpaccio, marinated octopus & prawns - 310 / 460

Beef steak tartare with egg yolk, anchovy, Dijon mustard, side dish fries or toasted bread - 320 / 590

Cold or warm tomato soup with tarragon & toasted goat cheese bread **(v)** - 180

Three onion soup with Emmental cheese gratin - 260

Pan-fried codfish fillet with cherry tomatoes, capers, black olives & truffle mashed potatoes - 590

Sole a la Meuniere with buttered chive potatoes & sautéed spinach - 630

Beef burgundy braised with red burgundy wine & served with truffle mashed potatoes - 530

Traditional veal schnitzel with warm potato salad & cranberry compote - 570

Roasted rack of lamb with mint crust ratatouille & sautéed potatoes with shallots - 590

Grills

Young chicken with sage & lemon zest - 510

Pork loin with crushed black pepper - 520

Veal escalope with rosemary butter - 590

Pepper beef steak - 610

Grills are served with one side dish of your choice: French fries, truffle mashed potatoes, sautéed potatoes, buttered green beans, asparagus or ratatouille, and one sauce of your choice: Béarnaise, pepper sauce, creamy mushroom or red wine reduction.

Pizza with your selection of tomatoes, *mozzarella di bufala*, ham, salami, gorgonzola, olives or tuna - 340

Gluten-free penne with tomato, *mozzarella di bufala* & basil **(gf)** - 340

Carnaroli organic risotto with vegetables & aged Parmesan **(v)** - 380

Lasagne Verdi Bolognese with spinach & béchamel sauce - 380

Seafood linguine with prawns, mussels, vongole, calamari, parsley & garlic - 420

Grilled vegetables with tomato sauce & steamed Jasmine rice **(v) (gf)** - 350

Steamed chicken breast

with ginger stir-fried vegetables **(gf)** - 490

Poached or grilled salmon with spinach,

pine nuts & coriander risotto **(gf)** - 550

Garlic bread - 50

Steamed Jasmine rice - 60

Farmer French fries - 70

Sautéed potatoes with shallots - 70

Truffle mash potatoes - 80

Ratatouille - 80

Chef's mixed salad - 90

Selection of homemade ice cream & sorbets - 160

Vanilla & chocolate crème brûlée - 220

Old fashioned pear & almond tart - 220

Raspberry white & milk chocolate cake - 220

Strawberry cheesecake - 250

Selection of international cheese served with honey, dried fruit & nuts - 360