



Menu

BAR & CAFÉ
duke's

STARTERS

CZK


 Buffalo mozzarella with grilled eggplant caviar, rocket salad and salsa vierge 330

  Beef tartare with pickles, toasted bread and poached quail egg 390

Jamón Ibérico with galia melon, honey and balsamic drizzled rocket salad 350

Pan-seared yellow fin loin of tuna served with wakame seaweed, pickled ginger, wasabi mojo 390


SALADS

 Caesar salad with house dressing, croutons and parmesan cheese shavings 350

- with farmer's chicken breast 395

- with fresh grilled salmon fillet 395


- with pan-seared tiger shrimp 395


 Baked goat cheese salad with spinach leaves, quinoa, apples and honey-balsamic dressing 360

Salad Nicoise - pan seared tuna, olives, garden vegetables, potatoes, poached quail egg, balsamic dressing 395

SOUPS

Soup of the day from seasonal ingredients 150

 Ripe tomato soup with parmesan cheese shavings and pesto drizzle 150

 Beef broth with noodles and root vegetables 150



Local origin




Signature dish



Vegetarian dish



SANDWICHES AND BURGERS

*served with a choice of side garden salad
or skin on French fries*


	InterContinental Black Angus beef burger or cheeseburger, onion confit and coleslaw salad (the choice of Swiss, blue or cheddar cheese)	470
	InterContinental Club sandwich with grilled bacon, Swiss cheese, roasted chicken breast, leaf salad, tomatoes, fried egg, mustard mayonnaise, on white or brown bread	450
	Croque monsieur – Toast sandwich baked with ham, Swiss cheese and béchamel sauce	290
	Caprese panini with mozzarella cheese, tomatoes, home-made pesto	350
	Prague ham panini with brie cheese, onion confit	280
	Cobb panini with grilled chicken breast, avocado, bacon, blue cheese and tomatoes	350

FRESH HAND-MADE ITALIAN PASTA

Choice of Garganelli or Linguine

	San Nicola – creamy sauce with Jamón Ibérico, semi-dried tomatoes, basil and parmesan cheese	370
	All'aragosta – strong shrimp sauce with roasted tiger shrimp and cherry tomatoes	450
	Aglio e olio e pepperoncino - with garlic, chili, oyster mushrooms, zucchini, tomatoes and parsley	330
	Pomodoro – fresh tomatoes and basil, parmesan cheese	360

RISOTTO

	Milanese – parmesan cheese, butter, saffron, semi-dried cherry tomatoes, sautéed tiger prawns	390
	Duke's – parmesan cheese, butter, Jamón Ibérico, rocket salad	360
	Vegetable - barley and young spinach, tomato coulis and basil drizzled zucchini	340



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Vegetarian dish

PIZZA

-  Napoletana – tomatoes, mozzarella cheese, fresh basil 290
- Duke's – tomatoes, mozzarella cheese, Prague ham, button mushrooms 360

MAIN COURSES

- Fresh salmon fillet on garlic sautéed quinoa and young spinach, cherry tomato & lemon Beurre Blanc 490
- Pan-seared French-cut chicken breast with rocket salad and vegetable ratatouille 450
- Grilled beef entrecote with bacon sautéed green beans, roasted potatoes and choice of Béarnaise sauce or green peppercorn sauce 560
-  Veal Wiener schnitzel with cranberries and lukewarm potato salad 540
- Braised pork cheeks with red wine, potato puree and root vegetables 430
-  Slowly roasted duck leg with red wine stewed cabbage, Carlsbad dumpling 470

SIDE DISHES

- Buttery potato purée 95
- Skin on French fries 95
- Ratte potatoes 95
- Jasmine rice 95
- Side garden salad with balsamic dressing and croutons 95
- Buttered vegetables 95
- Tempura fried vegetables 95

DESSERTS

- Café Gourmand InterContinental Prague – selection of three mini desserts served with delicious Illy coffee 290
- Sliced fruit with mint yoghurt 290
- Assortment of cheese with grapes and nuts 290



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TAPAS

Available daily 17:00 – 23:00

All tapas except spring rolls served with freshly baked pizza bread

Jambon Iberico, kalamata olives	150
Chorizo, kalamata olives	150
 Kalamata olives	150
 Chick pea humus, olive oil	150
 Parmesan cheese, sun dried tomatoes	150
 Cheese trilogy with grapes and nuts	180
King prawns, bell peppers	180
Seared salmon, salsa vierge	180
Roasted chorizo, bell peppers	180
Vegetable spring rolls, sweet soy chilli sauce	180

All prices are inclusive of VAT.

We will be delighted to provide you with allergen menu on your request and assist you with any special menu item requests you may have, as well as to prepare non-food-allergy dishes.



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Signature dish



Vegetarian dish

'A tea without scones is like a meal without a fork!'

Marie Goulot

ENGLISH AFTERNOON CREAM TEA

served daily between 1.00 pm and 5.00 pm



BAR & CAFÉ

SANDWICHES

THE ENGLISH

Ham with pickled cucumber in a roll of white bread

Cheddar cheese and cucumber in a roll of white bread

THE CZECH

Farm hen's egg salad with cress on French baguette

Fire-roasted bell pepper and goat's cheese on French baguette

SCONES

Classic and sultana scones, freshly baked this morning
by our Pastry Chefs

Served with authentic RODDAS® Cornish clotted cream,
and homemade strawberry preserve

PASTRIES

Cream whipped lemon tart

Choux pastry with caramel cream

Chocolate coated Bohemian meringue

Apricot pie

Almond macaron

SELECTION OF HOT DRINKS

RONNEFELDT TEASTAR Loose Tea:

Tea of Life
White Yin Long
Jasmine Pearls
Vanilla Rooibos
Classic English Tea
Darjeeling Springtime
Splendid Earl Grey
Morgenthau
Fresh Mint or Ginger Tea

ILLY COFFEE SELECTION:

American Coffee Cup

Espresso ILLY

Espresso ILLY Double

Cappuccino

Café Latte

Café Macchiato

Viennese Coffee

Decaffeinated Coffee

Hot Chocolate

**CZK 490 per person or CZK 890 for two
including your choice of tea or coffee.**

Enjoy a glass of Prosecco for additional CZK 120.

'Ah, the great British scone. Such an innocuous looking little thing – plain really, in comparison with the overblown cupcake, or the gaudy macaron– yet how much more precious than these more fashionable baked goods? The honest scone has no sugary icing or exotically-perfumed ganache to hide behind – it stands or falls on its absolute freshness.'

“Čaj bez anglických “scones” je jako jídlo bez vidličky!”

Marie Goilot

ANGLICKÝ ODPOLEDNÍ ČAJ

servírován denně od 13 do 17 hodin



BAR & CAFÉ

SENDVIČE

ANGLICKÉ

Toastový chléb se šunkou a nakládanými okurkami

Toastový chléb se sýrem cheddar a okurkou

ČESKÉ

Francouzská bagetka s farmářským vaječným salátem a řeřichou

Francouzská bagetka s pečenou paprikou a kozím sýrem

“SCONES”

Klasické a rozinkové “scones”, čerstvě pečené našimi cukráři

Servírované s autentickou cornwallskou RODDAS® smetanou
a domácí jahodovou zavařeninou

DEZERTY

Citronový dortík se šlehačkou

Mini větrník

Indiánek s čokoládou

Meruňkový tart

Mandlový makarónek

VÝBĚR TEPLÝCH NÁPOJŮ

RONNEFELDT TEASTAR sypané čaje:

Tea of Life

White Yin Long

Jasmine Pearls

Vanilla Rooibos

Classic English Tea

Darjeeling Springtime

Splendid Earl Grey

Morgenthau

Čerstvý mátový nebo zázvorový čaj

NABÍDKA KÁVY ILLY

BAR & CAFÉ

Americká káva

Espresso ILLY

Espresso ILLY dvojité

Cappuccino

Caffe Latte

Caffe Macchiato

Videňská káva

Káva bez kofeinu

Horká čokoláda

**490 Kč za osobu nebo 890 Kč pro dvě osoby
včetně vašeho výběru kávy nebo čaje.**

Vychutnejte si skleničku Prosecca za 120 Kč.

'Ó ten úžasný britský scone. Takový malý nenápadný koláček – nevýrazný v porovnání s nazdobeným cupcakem nebo pestrým makarónem, přesto o mnoho cennější než tyto módní dezerty. Poctivý "scone" se nepotřebuje schovávat za žádnou cukrovou polevu nebo exotickou náplň, protože staví na absolutní čerstvosti.'