



Otázka: At the café

Jazyk: Angličtina pro hotelové školy

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Having a cup of coffee or tea

Prague Coffeehouses and Teahouses

There are very famous cafes in Prague with long traditions. One of the best known is the Café Slavia on Národní třída directly across from the National Theatre. It was opened in 1881 and became a meeting place of artists and famous people such as Václav Havel. There are beautiful views of Prague castle from the cafe. Another famous cafe is Café Louvre on the Národní třída. It was opened in 1902 and has been visited by many famous guests over the years such as Kafka, Čapek, Albert Einstein... One of the most beautiful cafés in Prague is the Café Obecní dům (Municipal Hall) designed in Art Nouveau style.

Coffee Specialities and Menus

Coffee is the most popular hot drink in the Czech Republic. Restaurants and cafes offer many varieties of coffee.

These specialties can be found on the coffee menus:

- Espresso, Espresso piccolo
- Espresso middle

- Double espresso / strong
- Espresso macchiato – piccolo with milk
- Espresso with whipped cream
- Espresso „Melange“ – with milk foam, whipped cream, chocolate
- Espresso flavoured: with caramel, chocolate, cardamom, cinnamon
- Espresso with alcohol:
- Coffee „Tuzemák“ – coffee with Czech rum
- Cappuccino
- Cappuccino „with cinnamon + cardamom
- Cappuccino flavoured with mint, nuts, coconut
- Cappuccino with alcohol
- Latte macchiato
- Café Latte – double with milk foam and chocolate
- Mocca macchiato – with choco sirup
- Latte macchiato „Caramel“
- Latte macchiato „Vanille“
- Latte macchiato with nuts
- Latte with honey
- Turkish coffee
- Viennese coffee – with whipped cream

With alcohol:

- Algerian coffee with eggnog, whipped cream
- Irish coffee with whiskey and whipped cream
- Baileys coffee with whipped cream
- Coconut coffee – Malibu, coconut, whipped cream
- Almond coffee – Amaretto, whipped cream, almonds
- Becher coffee – Becherovka, whipped cream and cinnamon
- Royal coffee – Brandy, grounded chocolate, whipped cream
- All coffees we can serve decaffeinated.

Atmosphere at the café

Coffee is the most well-known and most wide spread drink across the globe, and 90% of the world's adult population drink it with great pleasure. Drinking coffee is both a necessity and a



ritual. People go to a cafe not only for a cup of coffee but also for a business meeting, to meet friends, to relax and read the daily newspaper. There are also wi-fi cafes.

The Barista Profession

The barista professional is a specialist in everything which is connected with coffee. They must have knowledge of many kinds of coffee, how coffee is produced, how coffee specialties are made, about coffee machines etc. International competitions of baristas are also held.

Teatime. British Tea Tradition

Tea is mainly served in tea-houses. There are many tea-houses in Prague where various kinds of tea can be tasted: black, green, tea with special flavours, herbal tea, e.g. mint tea, brier tea, lime blossom, or special tea like roibos. Some people smoke water pipe (hookahs) at the tea-houses. Sugar, lemon syrup, honey or even rum can be added to the tea. Tea can be prepared from tea-leaves or tea-bags.

The drinking of tea has a long tradition in Britain. The English prefer their tea with milk. Afternoon tea is a pot of tea and a light snack served around four o'clock in the afternoon.

For serving coffee and tea we put on a tray a teapot or a coffee pot, cups and a saucer, tea spoon, sugar pot and a milk jug.