

STARTERS

CHAR SMOKED ON MOUNTAIN HAY

roasted aubergine emulsion | garden velouté | herb infusion

or

GOAT CHEESE TIMBALE

wild garlic pesto | croutons

MAIN COURSES

VEAL EYE ROUND IN CREAM SAUCE

Carlsbad dumpling | cranberries

or

VEAL SCHNITZEL

buttered mashed potatoes | cranberries

or

STUFFED MORELS

garlic-parsley purée | green peas | herbs

DESSERTS

PUPP CAKE

vanilla cream / apricot caviar

or

APPLE-CELERY GRANITÉ

Granny Smith apple | yoghurt | citrus | herbs | bee pollen

or

APRICOT CONSOMMÉ

rosemary essence | wild strawberries | almond sorbet

The first restaurant in Karlovy Vary was opened in 1801 in the Grandhotel Pupp. That is why the cuisine of Grandrestaurant is based on traditional Austro-Hungarian cuisine, fresh ingredients and local suppliers. All this under the supervision of chef Josef Pindur.

The founder of the Grandhotel, Johann Georg Pupp, was originally a pastry chef and the legacy of the pastry craft is still preserved in the hotel today in the form of the Pupp cake, which we recommend as a sweet ending.



IMPERIAL TASTING MENU

	AMUSE BOUCHE
FOIE GRAS TERRINE	
<i>port wine / baby carrots / orange</i>	
	BEEF FLECKERL
	<i>pulled oxtail fermented cabbage cream</i>
CHAR SMOKED ON MOUNTAIN HAY	
<i>roasted aubergine emulsion garden velouté / herb infusion</i>	
	APRICOT CONSOMMÉ
	<i>rosemary essence / wild strawberries almond sorbet</i>
RABBIT IN PAPRIKA SAUCE	
<i>confit pepper / corn royale roasted shallot / paprika caramel</i>	
	APPLE-CELERY GRANITÉ
	<i>confit green apple in lemon syrup yoghurt foam / apple purée herbs / bee pollen</i>
MIGNARDISES	
<i>poppy seed confit / Pupp petit gâteau lemon tartlet</i>	

2 490

Wine pairing 1 590
Non-alcoholic wine pairing 1 190

PUPP MENU

	AMUSE BOUCHE
CHAR SMOKED ON MOUNTAIN HAY	
<i>roasted aubergine emulsion garden velouté / herb infusion</i>	
	APRICOT CONSOMMÉ
	<i>rosemary essence / wild strawberries almond sorbet</i>
	BEEF FLECKERL
	<i>pulled oxtail fermented cabbage cream</i>
	APPLE-CELERY GRANITÉ
	<i>confit green apple in lemon syrup yoghurt foam / apple purée herbs / bee pollen</i>
MIGNARDISES	
<i>poppy seed confit / Pupp petit gâteau lemon tartlet</i>	

1 690

Wine pairing 1 060
Non-alcoholic wine pairing 790