

## STARTERS

### CHAR SMOKED ON MOUNTAIN HAY

*roasted aubergine emulsion | garden velouté | herb infusion*

*or*

### GOAT CHEESE TIMBALE

*wild garlic pesto | croutons*

## MAIN COURSES

### BEEF SIRLOIN IN CREAM SAUCE

*Carlsbad dumpling | cranberries*

*or*

### FARM-RAISED CHICKEN BREAST

*baked leek | chicken jus with truffle*

*or*

### STUFFED MORELS

*green asparagus | garlic-parsley purée*

## DESSERTS

### PUPP CAKE

*vanilla cream / apricot caviar*

*or*

### APPLE-CELERY GRANITÉ

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

*or*

### STRAWBERRY CONSOMMÉ

*strawberries | violet essence | 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
GREEN ASPARAGUS	◆
<i>stuffed morels   garlic-parsley purée sweetbread   veal jus</i>	
	◆ BEEF FLECKERL
	<i>pulled oxtail fermented cabbage cream</i>
CHAR SMOKED ON MOUNTAIN HAY	◆
<i>roasted aubergine emulsion garden velouté   herb infusion</i>	
	◆ STRAWBERRY CONSOMMÉ
	<i>strawberries   violet essence 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>	
	◆
STRAWBERRY CONSOMMÉ	◆
<i>strawberries   violet essence almond sorbet</i>	
	◆
RINDFLEISCH FLECKERL	◆
<i>Gezupfter Ochenschwanz fermentierte Kohlcreme</i>	
	◆
	◆ APFEL-SELLERIE 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