

STARTERS

ARCTIC CHAR MI-CUIT

*fish essence with apple cider vinegar / RubINETTE apple emulsion
celeriac roasted in brown butter*

or

CHICKEN LIVER PÂTÉ

rosehip and lingonberry jelly / hazelnuts / caraway brioche

MAIN COURSES

VEAL EYE OF ROUND IN CREAM SAUCE

carlsbad bread dumpling / lingonberries

or

MUSHROOMS WITH TRUFFLE AND ONION FOAM

confit potato / onion espuma / truffle

or

VEAL SCHNITZEL

buttery mashed potatoes / lingonberries

DESSERTS

CHOCOLATE MOELLEUX

*praline base with almonds and hazelnuts
caramelised corn / wild blueberry sorbet*

or

PUPP CAKE

or

GREEN APPLE & CELERIAC GRANITÉ

*confit green apples in citrus syrup
yoghurt espuma / apple purée*

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
DUCK BALLOTINE	<i>confit giblets / foie gras lyonnaise onion ragout</i>
	BEEF FLECKERL
	<i>pulled oxtail / fermented cabbage cream</i>
ARCTIC CHAR MI-CUIT	<i>fish essence with apple cider vinegar rubinette apple emulsion celeriac roasted in brown butter</i>
	GREEN APPLE & CELERIAC GRANITÉ
	<i>confit green apples in citrus syrup yoghurt foam / apple purée</i>
SADDLE OF VENISON	<i>venison jus / butter spaetzle preserved green walnuts watercress / chard</i>
	CHOCOLATE MOELLEUX
	<i>praline base with almonds and hazelnuts caramelised corn wild blueberry sorbet</i>
MIGNARDISES	<i>citrus tartlet / poppy seed confection mini Pupp cake</i>

2 690

Wine pairing 1 790
Non-alcoholic wine pairing 1 190

PUPP MENU

	AMUSE BOUCHE
FARM EGG	<i>mushroom tartlet smoked chestnut purée mangalica pork onion velouté / truffle</i>
	GREEN APPLE & CELERIAC GRANITÉ
	<i>confit green apples in citrus syrup yoghurt foam / apple purée</i>
ARCTIC CHAR MI-CUIT	<i>fish essence with apple cider vinegar rubinette apple emulsion celeriac roasted in brown butter</i>
	or
SADDLE OF VENISON	<i>venison jus / butter spaetzle preserved green walnuts watercress / chard</i>
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	<i>praline base with almonds and hazelnuts caramelised corn wild blueberry sorbet</i>
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Wine pairing 1 190
Non-alcoholic wine pairing 890