

VERY SPECIAL GUEST LIVE! *(DIFFERENT GUEST COOKING EVERY EVENT)*
ONDŘEJ KORÁB & GRANDHOTEL PUPP KARLOVY VARY

MARINATED SALMON

fermented radishes, Mattoni, red onion/4,7 GF

VEAL RUMP STEAK WITH APRICOT CHUTNEY

potato dumpling stuffed with mushrooms/1,3,7,9

PUPP DORT

coconut sponge, apricot jam, chocolate, apricot caviar and sauce, roasted coconut and vanilla whipped cream/1,3,7,8 V

CHEESE LIVE!

premium European cheeses, fresh and dried fruit, puff pastry sticks, fruit chutney /1,3,7,8,12 V

OYSTERS LIVE!

freshly opened Fine de Claire oysters, lemon, red onion /14 GF LF

SUSHI LIVE!

nigiri sushi, maki sushi and sashimi, pickled ginger, Yamasa soy sauce, Wasabi, white radish /1,2,4,6,11,14 LF

RISOTTO WITH LAMB LIVE!

Fava beans, peas, Parmesan cheese, crushed pistachios, mint jus/7,8,9,12 GF

CARVING STATION LIVE!

Slow-roasted Guinea fowl breast with thyme, bacon cracklings GF LF

Beef Wellington with Maldon salt /1,3 LF

Beluga lentil and root vegetable ragout, raspberry vinegar /9,12 GF LF V

Green beans with garlic and white onion GF LF V

BROWNIES LIVE!

chocolate soil, tonka bean mousse, sour cherry sorbet, cookie /1,3,6,7 V

FOUNTAIN WITH WARM MILK CHOCOCLATE LIVE!

fresh sliced fruit /6,7 GF V

Cold starters

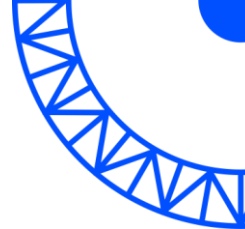
Chickpea hummus, kohlrabi noodle salad with peanuts, poppy seeds and sesame seeds, sprouts /5,8,11 GF LF V

Squid tentacles, fennel salad with citrus fruit, caper emulsion /9,10,12,14 GF LF

Slow-roasted duck breast, salad with tender vegetables and sprouts, spring onions and ginger dressing /1,4,6,12 LF

Jamón Serrano Gran Reserva 18 months, Hojiblanca olives, pickled artichokes, Grissini breadsticks /1,12 LF

Beef Diamond Muscle, smoked eggplant and garlic dip, grilled brown mushrooms /5,8,11 GF LF



Salads

Fresh sliced vegetables, selection of dressings and condiments GF LF V

Niçoise salad with tuna /3,4,10 GF LF

Salad with tomatoes, plums, spring onions and coriander /1,4,5,6,11 LF

Warm dishes

Chicken breast with mushroom sauce, tarragon and Swiss chard /1,7,9

Pork tenderloin medallions, caramelised apples, kale, cider, butter sauce /1,7,9,12

Braised beef cheeks with red wine, plum jam, roasted chestnuts and herbs /1,7,9,12

Side dishes

Wild rice with cloves GF LF V

Parsnip puree /7 GF V

Fried potato croquettes /1,3,7,12 V

Desserts

Selection of mini desserts /1,3,5,6,7,8 V

Champagne cream with sea buckthorn and gold /6,7 GF V

Walnut pie /1,3,5,7,8 V

Pear pie with ginger /1,3,7 V

Drinks (open bar)

Hendrick's Gin & Tonic with cucumber, Beefeater Orange & Tonic

sparkling wine Cuvée Raffaello, Frizzante Millesimato, Domus Vini, Veneto, IT

white wine Dva kopce cuvée, Kolby Pouzdřany CZ

white wine Roceno Grillo, Sibiliana, Sicilia IT

white non-alcoholic wine Chardonnay Vintense (0,04% alc.)

red wine Cuvée arena, Vin de Pays Rouge, Charles Brotte, FR

beer Staropramen 10, Staropramen alcohol free

Coca-Cola, Zero, Fanta, Sprite, Kinley Tonic

Cappy juice apple 100%, orange 100%, multivitamin, Fuze iced tea

still and sparkling NATURA

Espresso with cream, Cappuccino, Caffè Latte

selection of teas Ronnefeldt with honey and lemon

GF = gluten free, LF = lactose free, V = vegetarian