

LIVE COOKING!

THE BEST EXPERIENCES ARE LIVE!

CHEESE LIVE!

PREMIUM EUROPEAN CHEESES, FRESH AND DRIED FRUIT,
PUFF PASTRY STICKS, FRUIT CHUTNEY 

OYSTERS LIVE!

FRESHLY OPENED FINE DE CLAIRE OYSTERS, LEMON, RED ONION

SUSHI LIVE!

NIGIRI SUSHI, MAKI SUSHI AND SASHIMI, PICKLED GINGER,
YAMASA SOY SAUCE, WASABI, WHITE RADISH

RISOTTO WITH LAMB LIVE!

FAVA BEANS, PEAS, PARMESAN CHEESE, CRUSHED PISTACHIOS, MINT JUS

CARVING STATION LIVE!

SLOW-ROASTED GUINEA FOWL BREAST WITH THYME, BACON CRACKLINGS
BEEF WELLINGTON WITH MALDON SALT
BELUGA LENTIL AND ROOT VEGETABLE RAGOUT, RASPBERRY VINEGAR 
GREEN BEANS WITH GARLIC AND WHITE ONION 

BROWNIES LIVE!

CHOCOLATE SOIL, TONKA BEAN MOUSSE, SOUR CHERRY SORBET, COOKIE 

FOUNTAIN WITH WARM MILK CHOCOCCLATE LIVE!

FRESH SLICED FRUIT 

OPEN BAR

HENDRICK’S GIN & TONIC WITH CUCUMBER, BEEFEATER ORANGE & TONIC

SPARKLING WINE CUVÉE RAFFAELLO, FRIZZANTE MILLESIMATO,
DOMUS VINI, VENETO, IT /12

ALCOHOL-FREE SPARKLING WINE VINTENSE, FINES BULLES, 0.0% ALC. /12

WHITE WINE DVA KOPCE RIESLING, KOLBY POUZDŘANY CZ /12

WHITE WINE ROCENO GRILLO, SIBILIANA, SICILIA IT /12

RED WINE GRAND VALLON, VIN DE PAYS ROUGE, CHARLES BROTTÉ, FR /12

BEER STAROPRAMEN 10, STAROPRAMEN ALCOHOL FREE /1

COCA-COLA, ZERO, FANTA, SPRITE, KINLEY TONIC

CAPPY JUICE APPLE 100%, ORANGE 100%, MULTIVITAMIN, FUZE ICED TEA

STILL AND SPARKLING WATER NATURA

ESPRESSO WITH CREAM, CAPPUCCINO, CAFFÈ LATTE /7

SELECTION OF TEAS RONNEFELDT WITH HONEY AND LEMON



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*  This icon marks vegetarian dishes.

MENU

COLD STARTERS

CHICKPEA HUMMUS, KOHLRABI NOODLE SALAD WITH PEANUTS, POPPY SEEDS AND SESAME SEEDS, SPROUTS 

SQUID TENTACLES, FENNEL SALAD WITH CITRUS FRUIT, CAPER EMULSION

SLOW-ROASTED DUCK BREAST, SALAD WITH TENDER VEGETABLES AND SPROUTS, SPRING ONIONS AND GINGER DRESSING

JAMÓN SERRANO GRAN RESERVA 18 MONTHS, HOJIBLANCA OLIVES, PICKLED ARTICHOKES, GRISSINI BREADSTICKS

BEEF DIAMOND MUSCLE, SMOKED EGGPLANT AND GARLIC DIP, GRILLED BROWN MUSHROOMS

SALADS

FRESH SLICED VEGETABLES, SELECTION OF DRESSINGS AND CONDIMENTS 

NIÇOISE SALAD WITH TUNA

SALAD WITH TOMATOES, PLUMS, SPRING ONIONS AND CORIANDER

WARM DISHES

CHICKEN BREAST WITH MUSHROOM SAUCE, TARRAGON AND SWISS CHARD

PORK TENDERLOIN MEDALLIONS, CARAMELISED APPLES, KALE, CIDER, BUTTER SAUCE

BRAISED BEEF CHEEKS WITH RED WINE, PLUM JAM, ROASTED CHESTNUTS AND HERBS

SIDE DISHES

WILD RICE WITH CLOVES 

PARSNIP PUREE 

FRIED POTATO CROQUETTES 

DESSERTS

SELECTION OF MINI DESSERTS 

CHAMPAGNE CREAM WITH SEA BUCKTHORN AND GOLD 

WALNUT PIE 

PEAR PIE WITH GINGER 



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GRANDHOTEL

PUPP

CARLSBAD
1701



ONDŘEJ KORÁB & GRANDHOTEL PUPP

One of the oldest hotels in the world, Grandhotel Pupp traces its history back to 1701. Located in the heart of Karlovy Vary, a UNESCO-listed spa town, it has been synonymous with exceptional service, outstanding gastronomy, and unforgettable social experiences for more than three centuries.

Among its most distinguished guests have been composers such as Johann Sebastian Bach, Ludwig van Beethoven, and Richard Wagner, monarchs including Emperor Francis Joseph I, Peter the Great, and King Edward VII, as well as world-renowned figures such as Sigmund Freud, Franz Kafka, Morgan Freeman, Jude Law, Johnny Depp, and many others.

Cinema and the hotel have long been inseparable, not only thanks to the Karlovy Vary International Film Festival. Grandhotel Pupp has served as a filming location for productions including Last Holiday, starring Queen Latifah and Gérard Depardieu, as well as the James Bond film Casino Royale, featuring Daniel Craig and Eva Green.

VERY SPECIAL GUEST LIVE!

ONDŘEJ KORÁB

Executive Chef Grandhotelu Pupp

Holder of two Gault & Millau toques and named Chef of the Year 2024, Ondřej Koráb has cooked in Michelin-starred restaurants in London and Toronto and has represented the Czech Republic in prestigious international culinary competitions. His culinary philosophy is built on precision, craftsmanship, and respect for ingredients. Rather than relying on unnecessary effects, he creates dishes with depth, simplicity, and lasting impressions. His signature seven-course tasting menu at Grandhotel Pupp proudly showcases Karlovy Vary through exceptional regional ingredients. Mattoni mineral water, Becherovka, Karlovy Vary spa wafers, and the famous Karlovy Vary dumpling all become part of dishes that tell the story of the region. At Grandrestaurant Pupp, these local products are transformed into refined fine dining experiences with a unique sense of place.

MENU

MARINATED SALMON

Marinated salmon, fermented radishes, Mattoni mineral water, red onion.

VEAL RUMP STEAK WITH APRICOT CHUTNEY

Veal rump steak, apricot chutney, potato dumpling.

PUPP CAKE

Coconut sponge, apricot marmalade, chocolate, apricot caviar and sauce, toasted coconut, and vanilla whipped cream.

Information about allergens is available from the service staff.

