



New Year's Eve VENETIAN CARNIVAL

Night

JOIN US ON

December 31, 2025

-7:00 PM - 1:00 AM-

Accompanied by

Live Music

an Eight-course- Degustation Dinner

with Wine Pairing

crafted by renowned Executive Chef Pavel Sapík

& a Festive Midnight Toast with Champagne.

Dress code:

Elegant - masks and elaborate costumes
are warmly welcome.

www.alchymisthotel.com





-LOBSTER-

poached in butter, celeriac-vanilla purée, figs,
and lobster bisque

Savigny les Beaune, Domaine de Bellene 2022,
Bourgogne, France

Amuse bouche

-CEVICHE-

sea bass, citrus gel, and pomegranate pearls
Alexandre Bonnet, Blanc de Noirs, Champagne, France

-YELLOWFIN TUNA-

fennel salad, lime-basil emulsion,
and Ossetra black caviar

Bourgogne Chardonnay, Domaine Pascal Prunier 2020,
Bourgogne, France

-SIKA DEER TARTARE-

rosemary, Dijon mustard, capers, dried
tomatoes, and mushroom pesto

Santennay Vieilles Vignes, Domaine René Lequin-Colin
2022,
Bourgogne, France

-CHESTNUT CREAM-

chili popcorn, and truffle toast

-PIGEON-

from Anjou, caramelized chicory, rowan
berry sauce, and parsnip

Chateauneuf du Pape Vendange 2021,
La Ferme du Mont, Rhone, France

-BANANA-TROPICAL CREAM-
passion fruit caviar, Havana cream,
and coconut ice cream

Champagne Alexandre Bonnet, Rosé

-CHOCOLATE PRALINES-

Prince de Gascogne XO, Armagnac France



Price:
9,900 CZK per person.
Booking terms:
prepayment required.

Reservations via e-mail: fbm@alchymisthotel.com
www.alchymisthotel.com