

ALCHYMIST
GRAND HOTEL AND SPA

-2025-

LET YOUR

Christmas

be filled with moments that feel extraordinary.

With a festive menu crafted by executive Chef Pavel Sapík,
your holiday season becomes an unforgettable culinary
celebration. Spend Christmas with us and
savour the magic of the season.



BOOK YOUR TABLE AT
www.alchymisthotel.com
e-mail: fbm@alchymisthotel.com

ALCHYMIST
GRAND HOTEL AND SPA

Christmas

MENU

-2025-

OSSETRA ROYAL BLACK CAVIAR
salmon trout gravlax, blin

DUCK FOIE GRAS
smoked duck breast, chocolate curd, orange gel and kumquat
confit on homemade brioche

CARP VELOUTÉ
fish croquette and vegetable julienne

HALIBUT CONFIT
caramelized fennel, orange segments and citrus beurre blanc

DEER LOIN
“frgál” puree, blackcurrant gel and Grand Veneur sauce

FIG DUMPLINGS
sprinkled with edible gold flakes

CHRISTMAS COOKIES

3400,- CZK



by Executive Chef
PAVEL SAPÍK

Enjoy an enchantment of
flavour, warmth, and Christmas

Charm

Christmas Eve – December 24
Six-course festive dinner by
Executive Chef Pavel Sapík,
accompanied by the gentle
tones of a harp.

Christmas Dinner – Dec. 24 & 25
Christmas Lunch – December
24 & 25

À la carte menu featuring
oysters and traditional
Czech snails as a seasonal
delicacy.



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