

ALCHYMIST
GRAND HOTEL AND SPA

-2026-

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
e-mail: fbm@alchymisthotel.com
www.alchymisthotel.com
tel: +420 257 286 019

Let yourself be carried away by

Christmas

magic.

Christmas Eve – 24 December

A six-course festive dinner by
Executive Chef Pavel Sapík,
accompanied by
the delicate melodies of a harp.

Christmas Dinner – 24 & 25 December

Christmas Lunch – 24 & 25 December

An à la carte menu featuring
traditional Czech snails
as a seasonal speciality.



BOOK YOUR TABLE
e-mail: fbm@alchymisthotel.com
www.alchymisthotel.com
tel: +420 257 286 019

ALCHYMIST
GRAND HOTEL AND SPA

Christmas

MENU

-2026-

Truffle Choux
with Ossetra caviar
Forget Brimont 1er Cru Terroir, Champagne, France
&
Duck Foie Gras Terrine,
smoked duck breast, pear jelly, chocolate curd and homemade brioche
Chardonnay "Il Tralcietto" DOC, Cescon, Veneto, Italy 2022
&
Carp Velouté,
fish croquette and julienne vegetables
Roero Arneis DOCG, Cecu d'la Biunda, Piemonte, Italy 2024
&
Butter-Poached Lobster,
celeriac and vanilla purée, figs and lobster bisque
Escot Blanc AOC, Château Escot, Médoc, Bordeaux, France 2024
&
Venison Saddle
with asparagus, roasted hazelnuts and Béarnaise sauce
Santenay, Domaine Lequin-Colin, Bourgogne, France 2022
&
Meringues
with cinnamon cream, raisins, caramelised nuts and gold leaf
Port 20 Years Old Tawny Port, Butler Nephew & Co
&
Christmas Biscuits
Coffee



by Executive Chef
PAVEL SAPÍK