

ALCHYMIST
GRAND HOTEL AND SPA

St. Valentine

MENU

AMUSE-BOUCHE

CEVICHE OF SEA BASS

citrus gel, pomegranate pearls, crispy tartlet

PAN-SEARED FOIE GRAS

on homemade brioche, port wine glazed figs

RIVER CRAYFISH BISQUE

with crème fraîche and crayfish tails

MILK-FED VEAL

with fresh morels à la crème, green asparagus, roasted potato purée

VALENTINE'S HEART

with chocolate mousse, mango and raspberries



by Executive Chef
PAVEL SAPÍK