



MENU

RESTAURANCE
Legenda

Starters



- Roast duck liver foie gras, caramelised apples, plums and demi-glace (1, 7, 9) 295 CZK
- Smoked veal tartar, quail eggs, shallots, capers (1, 3, 7) 235 CZK
- CHEF TIP!** Vitello tonnato - thin slices of veal with tuna mayonnaise (1, 3, 9) 265 CZK

Soups

- CHEF TIP!** Kulajda (traditional Czech dill soup) with poached egg (1, 3, 7, 9) 110 CZK
- Chicken consommé with meat, noodles and vegetables (1, 3, 7, 9) 75 CZK

Czech Specialities

- Beef sirloin with cream sauce, bread dumplings and cranberries (1, 3, 7, 9) 265 CZK
- Rabbit in mustard sauce, Rabbit croquette, bread dumplings (1, 3, 7, 9) 270 CZK
- Fried veal cutlet with potato puree (1, 3, 7, 9) 295 CZK
- Duck confit with red cabbage, Sweet dumplings (1, 3, 7) 270 CZK

Main meals

- Beef sirloin steak, seasonal vegetables (7, 9) 495 CZK
- Deer loin in red wine, Portobello mushrooms, cauliflower (7, 9) 480 CZK
- Grilled pork flank, carrot purée, peas, pickled shallots (7, 9) 245 CZK
- CHEF TIP!** Rack of lamb, herb crust, parsley, scalloped potatoes (1, 3, 7, 9) 380 CZK
- CHEF TIP!** Duck breast, kale, pumpkin, root vegetables (7, 9) 355 CZK
- Grilled shrimps, beurre blanc sauce (1, 2, 7) 330 CZK
- CHEF TIP!** Grilled squid, black lentil ragout, caper sauce (7, 9, 14) 490 CZK
- Risotto, peas, goat cheese croquettes, pancetta (1, 3, 7) 245 CZK
- Spaghetti aglio olio e peperoncino (1, 3, 7) 195 CZK
- Shrimp spaghetti (2) 190 CZK
- CHEF TIP!** Potato gnocchi, spinach, Portobello mushrooms, blue cheese, dill, Gran Moravia (1, 3, 7) 240 CZK
- Caesar salad, Gran Moravia, garlic croutons (1, 3, 7) 195 CZK
- Grilled chicken for Caesar salad 95 CZK
- Beetroot, honey, goat's cheese, walnuts, apple, rocket (8) 225 CZK

Side Dishes

- Potato puree (7) 85 CZK
- Potato chips, Tartar sauce, ketchup (3, 7) 85 CZK
- Scalloped potatoes (3, 7) 85 CZK
- Fried potatoes (7) 85 CZK
- Cucumber salad with sour cream and dill (7) 85 CZK
- Seasonal vegetables (7) 85 CZK

Desserts

Chocolate fondant, ice cream (1, 3, 5, 7, 8)	140 CZK
Sweet dumplings with poppy seeds, breadcrumbs and plum jam (1, 3, 7)	140 CZK
Pear Crumble, ice cream (5, 7, 8)	140 CZK
Ice cream - chocolate, vanilla, lemon, salty caramel (3, 7)	55 CZK
Local supplier Mr. Vaise from Vrchlabí	



We are happy to prepare gluten-free dishes for you, please ask our colleagues about availability.

SUSHI / ORDERS 24 HOURS IN ADVANCE

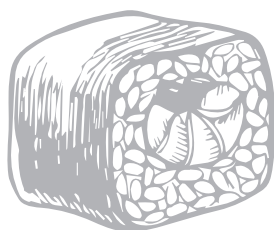
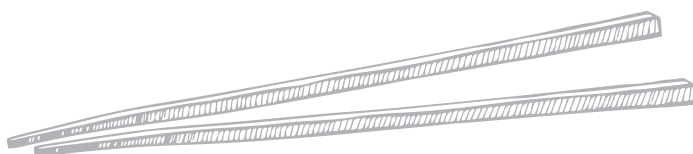
SUSHI SET 1 (1, 4, 7, 11) 34 pc. for 2 - 3 people

Sakemaki 6 pc.	Tempuramaki 6 pc.
Avokadomaki 6 pc.	Sake 2 pc.
Californiamaki 6 pc.	Ebi 2 pc.
Spicy tuna 6 pc.	



SUSHI SET 2 (1, 4, 7, 11) 48 pc. for 3 - 5 people

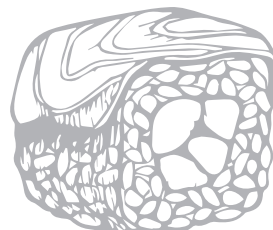
Sakemaki 6 pc.	Californiamaki 6 pc.
Avokadomaki 6 pc.	Katsuomaki 6 pc.
Tekkamaki 6 pc.	Sake 2 pc.
Tempuramaki 6 pc.	Maguro 2 pc.
Philadelphiamaki 6 pc.	Ebi 2 pc.



HOSO MAKI



NIGIRI ZUSHI



URA MAKI

- Sake** – with salmon
- Maguro** – with tuna
- Ebi** – with prawn
- Avokadomaki** – with avocado
- Sakemaki** – with salmon
- Tekkamaki** – with tuna
- Tempuramaki** – fried pieces of scrolling sushi in spicy batter

- Californiamaki** – with avocado, prawn, cucumber, Japanese mayonnaise, sesame
- Philadelphiamaki** – with Philadelphia cheese, smoked salmon, salad, Tobiko caviar
- Katsuomaki** – with fried salmon, avocado, Japanese Mayonnaise, dried tuna
- Spicy tuna** – roll with spicy tuna



„For a considerable part of my 20-year culinary career I have devoted myself to Japanese cuisine, especially sushi, which you can sample with us at Legenda restaurant. For me, the essential foundation of gastronomy is close co-operation with local suppliers and the freshness of the ingredients. In the Legenda I prefer traditional Czech cuisine with a modern twist, naturally we are dedicated to international cuisine. On behalf of myself and our culinary team, may I wish you, bon appétit“.

Svatopluk BALCÁREK

Chef