



MENU

RESTAURANCE
Legenda

Starters

- Roast duck liver foie gras, caramelised apples, plums and demi-glace (1, 7, 9) 399 CZK
- CHEF TIP!** Vitello tonnato - thin slices of veal with tuna mayonnaise (1, 3, 9) 309 CZK

Soups

- CHEF TIP!** Kulajda (traditional Czech dill soup) with poached egg (1, 3, 7, 9) 145 CZK
- Beef broth, bacon dumplings, meat, vegetable (1, 3, 7, 9) 145 CZK

Czech Specialities

- Beef sirloin with cream sauce, bread dumplings and cranberries (1, 3, 7, 9) 330 CZK
- Rabbit with mustard, root vegetables, bread dumplings (1, 3, 7, 9) 359 CZK
- Fried veal cutlet with potato puree (1, 3, 7, 9) 399 CZK
- Duck confit with red cabbage, Sweet dumplings (1, 3, 7) 370 CZK

Main meals

- CHEF TIP!** Sirloin steak, grilled seasonal vegetables, pepper sauce (7, 9) 688 CZK
- Steak tartare, shallot, cucumbers, capers, egg yolk, toasts (1, 3, 7) 395 CZK
- CHEF TIP!** Rack of lamb, herb crust, grilled seasonal vegetables, coarse-grained mustard sauce (1, 3, 7, 9, 10) 649 CZK
- Venison ragout in red wine, tarhonya, carrots, Gran Moravia (1, 7, 9) 430 CZK
- CHEF TIP!** Duck breast, kale, pumpkin, root vegetables, whole grain mustard cream sauce (7, 9) 499 CZK
- Grilled shrimp, aioli sauce, baguette (1, 2, 7) 455 CZK
- Grilled octopus, black lentil ragout, caper sauce (7, 9, 14) 666 CZK
- CHEF TIP!** Grilled chicken breast, celery root, shallot, portobello, red wine sauce, pancetta (7, 9) 330 CZK
- Mushroom risotto, chanterelles, goat cheese croquette (1, 3, 7) 299 CZK
- Potato gnocchi, spinach, Portobello mushrooms, blue cheese, dill, Gran Moravia (1, 3, 7) 299 CZK
- Spaghetti aglio olio e peperoncino (1, 3, 7) 229 CZK
- Shrimp spaghetti (2) 245 CZK
- Caesar salad, Gran Moravia, garlic croutons (1, 3, 7) 237 CZK
- Grilled chicken for Caesar salad 105 CZK
- Lettuce, egg, pancetta, honey-mustard dressing, bread croutons with a garlic (1, 3, 7, 10, 11) 239 CZK

Side Dishes

Potato puree (7)	90 CZK
Potato chips, Tartar sauce, ketchup (3, 7)	90 CZK
Fried potatoes (7)	90 CZK
Seasonal vegetables (7)	90 CZK

Desserts

Chocolate fondant, ice cream (1, 3, 5, 7, 8)	179 CZK
Cheesecake (1, 3, 7)	159 CZK
Creme brullée (3, 7)	159 CZK
Ice cream - vanilla, chocolate, lemon, pistachio(3, 7)	69 CZK



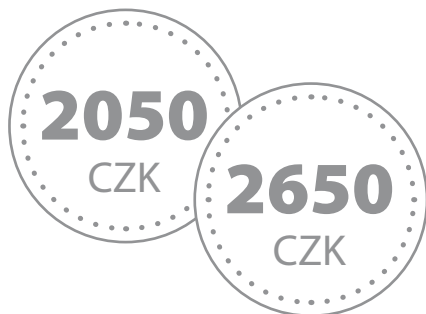
We are happy to prepare gluten-free dishes for you, please ask our colleagues about availability.

TASTING MENU

from 12 am to 9 pm

FOR TWO PERSONS

PAIRING WITH WINE



Vitello tonnato - thin slices of veal with tuna mayonnaise (1, 3, 9)

Roast duck liver foie gras, caramelised apples, plums and demi-glace (1, 7, 9)

Kulajda (traditional Czech dill soup) with poached egg (1, 3, 7, 9)

Duck breast, kale, pumpkin, root vegetables, whole grain mustard cream sauce (7, 9)

Chocolate fondant, ice cream (1, 3, 5, 7, 8)



„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