



# MENU

RESTAURANCE  
*Legenda*

## Starters

<b>CHEF TIP!</b> Roast duck liver foie gras, caramelised apples, plums and demi-glace (1, 7, 9)	399 CZK
Vitello tonnato - thin slices of veal with tuna mayonnaise (1, 3, 9)	309 CZK
St. Jacob scallops, cauliflower, butter, curry (7, 14)	550 CZK

## Soups

<b>CHEF TIP!</b> 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
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

Beef Rump steak, grilled seasonal vegetables, pepper sauce (7, 9)	490 CZK
Steak tartare, shallot, cucumbers, capers, egg yolk, toasts (1, 3, 7)	395 CZK
<b>CHEF TIP!</b> Herb crusted pork tenderloin, celery, carrots, parsley, whole grain mustard sauce (1, 3, 7, 9, 10)	390 CZK
Duck breast, sweet potatoes, vegetable ragout, demi-glace (7, 9)	450 CZK
<b>CHEF TIP!</b> Shrimp tempura, panko breadcrumbs, rice, Teriyaki sauce, Wasabi sauce, sesame (1, 2, 3, 7, 9, 11)	510 CZK
Grilled octopus, sepia, chorizo, rice (4, 7, 9, 14)	580 CZK
Chicken roulade, tarhonya, mushrooms, red wine sauce, pancetta, shallots (7, 9)	320 CZK
<b>CHEF TIP!</b> Beetroot risotto, parmesan crumble, goat cheese (1, 3, 7)	295 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
<b>CHEF TIP!</b> Mixed lettuce, avocado, radish, tomatoes, olives (1, 3, 7, 10, 11)	270 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
Coffee creme brulee (3, 7)	159 CZK
Ice cream - vanilla, chocolate, lemon, salted caramel (3, 7)	69 CZK



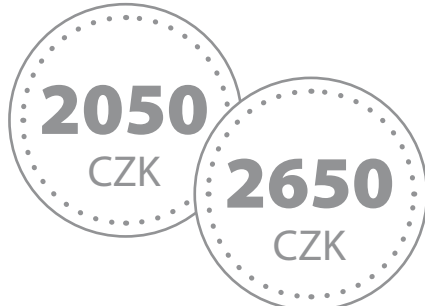
We are happy to prepare gluten-free dishes for you, please ask our colleagues about availability.

# 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, sweet potatoes, vegetable ragout, demi-glace (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