



MENU

RESTAURACE
Legenda

Starters

- Homemade pâté, red onion marmalade, roast brioche (1, 3, 7) 180 CZK
- Cheese board (Niva, Gran Moravia, Gouda, Emmental) (7) 195 CZK
- CHEF TIP!** Duck foie gras, plums, pear, gingerbread (1, 3, 7) 275 CZK
- Smoked veal tartar, quail eggs, shallots, capers (1, 3, 7) 235 CZK
- Grilled shrimps, beurre blanc sauce (1, 2, 7) 295 CZK
- Selection of appetisers for 2 (Homemade paté, Smoked veal tartar, Beetroot salad, potato and potato and goat cheese gratin) with carafe of 0,75 l flavoured wine (Lime, Grapefruit) (1, 3, 7, 8, 9) 950 CZK

Soups

- CHEF TIP!** Kulajda (traditional Czech dill soup) with poached egg (1, 3, 7) 110 CZK
- Gazpacho (1, 3, 7) 115 CZK
- Chicken consommé with meat, noodles and vegetables (1, 3, 7) 75 CZK

Czech Specialities

- Beef sirloin with cream sauce, bread dumplings and cranberries (1, 3, 7, 9) 235 CZK
- Duck confit with red cabbage and bread dumpling (1, 3, 7) 235 CZK
- Rabbit in mustard sauce, kale, ravioli, potato puree (1, 3, 7, 9) 250 CZK
- CHEF TIP!** Lamb shank on marjoram, mashed potatoes, roasted root vegetables (3, 7) 360 CZK
- Fried veal cutlet with potato puree (1, 3, 7) 285 CZK

Main meals

- Fish of the day, pumpkin, roasted cauliflower, seaweed, green pea (3, 4, 7) 395 CZK
- Beef rump steak, grilled seasonal vegetables, potatoes, spring onion, thyme sauce (7, 9) 450 CZK
- CHEF TIP!** Duck breast, kale, pumpkin, root vegetables (3, 7, 9) 355 CZK
- Pulled beef neck in red wine, parsley purée, caramelised shallots (7, 9) 225 CZK
- Pork cheeks in dark beer, groats, mushrooms, pak choi (1, 7, 9) 205 CZK
- Chicken breast in red wine, mushrooms, parsley purée (7, 9) 210 CZK
- Chicken Club Sandwich with potato chips (1, 3, 7) 225 CZK
- CHEF TIP!** Risotto, peas, goat cheese croquettes, pancetta (1, 3, 7) 235 CZK
- Spaghetti aglio olio e peperoncino (1, 3, 7) 195 CZK
- Spaghetti Carbonara (1, 3, 7) 220 CZK
- Homemade ravioli, Ricotta, spinach, mushrooms, cream, Gran Moravia (1, 3, 7) 250 CZK
- CHEF TIP!** Potato gnocchi, spinach, Portobello mushrooms, blue cheese, dill, radish, shallots (1, 3, 7) 215 CZK
- Caesar salad, parmesan, garlic croutons (3, 7, 10) 195 CZK
- Grilled chicken for Caesar salad 95 CZK
- Mixed lettuce leaves, olives, shrimps, mustard dressing (2, 10) 335 CZK

Side Dishes

Grilled vegetables (7)	75 CZK
Mashed potatoes (7)	50 CZK
Potato chips	50 CZK

Desserts

Chocolate fondant, fruit, ice cream (1, 3, 7)	130 CZK
Traditional Czech buns with custard cream sauce (1, 3, 7)	130 CZK
Kaiserschmarrn, fruits of the forest, cream (1, 3, 7)	130 CZK
Sabayon with fruit (3)	155 CZK
Ice cream - chocolate, vanilla, lemon, salty caramel (3, 7)	50 CZK
Local supplier Mr. Vaise from Vrchlabí	



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



„For a considerable part of my 17-year culinary career I have devoted myself to Japanese cuisine, especially sushi, which you can sample with us at Windsor.

For me, the essential foundation of gastronomy is close co-operation with local suppliers and the freshness of the ingredients.

In the hotel I prefer traditional Czech cuisine with a modern twist, which we demonstrate at a local food festival (Food festival.cz).

Naturally, we are dedicated to international cuisine and we offer our guests a selection of Italian and French dishes.

On behalf of myself and our culinary team, may I wish you ,bon appétit“

Svatopluk BALCÁREK
šéfkuchař

SPECIAL OFFER

ORDERS 24 HOURS IN ADVANCE

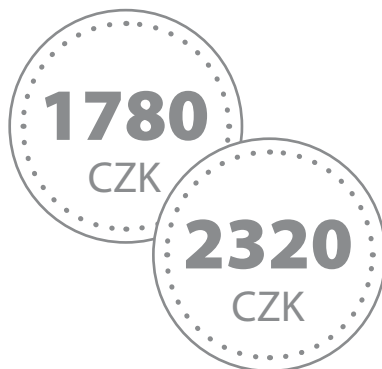
Beef Wellington for 2, grilled seasonal vegetables (1, 3, 7, 9)	1100 CZK
Rack of lamb, herb crust, parsnip purée, baby carrots (1, 3, 7, 9)	350 CZK
Venison steak, cauliflower purée, cabbage, root vegetables, red wine sauce (3, 7, 9)	740 CZK
Salmon Sashimi (4, 6)	190 CZK
Tuna Sashimi (4, 6)	340 CZK

TASTING MENU

from 12 am to 9 pm

FOR TWO PERSONS

PAIRING WITH WINE



Duck foie gras, plums, pear, gingerbread (1, 3, 7)

Grilled shrimps, beurre blanc sauce (1, 2, 7)

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

Beef rump steak, grilled seasonal vegetables, potatoes, spring onion, thyme sauce (3, 7, 9)

Chocolate fondant, fruit, ice cream (1, 3, 7)