



STARTERS AND SALADS

CZK

Caesar salad with chicken slices with lettuce leaves with mustard dressing, anchovies, Parmesan cheese and croutons	175,-
Grilled tiger prawns with mango carpaccio, fresh avocado and sweet chilli sauce	165,-
Gratinated warm goat cheese with marinated baked vegetables and balsamico cream	115,-
 Norwegian salmon carpaccio with lime marinade, rucola and cherry capers and tomatoes	145,-
Rucola salad with prosciutto and dried tomatoes with Parmesan cheese chips	145,-

SOUPS

 Homemade turkey broth with meat, vegetables and a wide noodle	60,-
Czech cream „kulajda“ with fresh mushrooms (dill soup with potatoes)	55,-
Pumpkin cream soup	55,-

PASTA AND RISOTTO

Papardelle sauté served with sliced chicken breast and grilled vegetables with herb pesto	185,-
Spinach tagliatelle with cream-basil sauce, Parmesan cheese chips and baked sherry tomatoes	145,-
Italian risotto with chanterreles	135,-
Parmesan risotto with fried rucola	135,-
Gnocchi with spinach leaves	135,-

CHEF'S RECOMMENDATION


Slowly stewed lamb knee in thyme glazé served with leaf spinach, mashed potatoes terrine and baked tomato	385,-
--	-------

Join the **Benada Club**, collect points, get discounts and invitations to exclusive events club members.
For more information ask your service staff or get at www.benadarestaurant.cz.

MAIN COURSES

Baked trout with lime sauce and served with dill potatoes	235,-
 Chicken larded with tiger prawns with baked pumpkin with coriander, bacon and gratinated mashed potatoes	235,-
Roast duck served on white and red cabbage with apples and variation of dumplings	325,-
 Veal ossobuco served with saffron Italian risotto	385,-
 Grilled pork meat on oyster mushroom perkelt and served with potato gnocchi	235,-
Traditional braised beef in creamy vegetable sauce served with cranberries, whipped cream and variation of dumplings	205,-
Tenderloin steak served with beans, garlic, smoked bacon pepper sauce, maize and french fries	445,-
 Moravian peasant platter (pork and smoked meat and duck) served with red grape cabbage and white Silesian cabbage, potato roll with smoked bacon, homemade dumplings and fresh grated potato pancake	385,-
 Veal knee larded with bacon baked á la pheasant style and served with fried Brussels sprouts and potatoes with fried onion	315,-
 Grilled baked duck breast with fresh thyme and served with traditional Old Czech „Hrachovec“ (gratinated peas, grits and smoked meat)	385,-

DESSERTS

Czech and Moravian cheese variation garnished with fresh fruits and walnuts	155,-
 Chocolate mousse on chocolate cake with fruit salad and caramel lattice	90,-
Fried vanilla ice cream wrapped in almonds and served on hot forest fruits	85,-
Coconut mousse served on orange sauce and garnished with fresh mint	45,-

Join the **Benada Club**, collect points, get discounts and invitations to exclusive events club members.
For more information ask your service staff or get at www.benadarestaurant.cz.