

Menu

Homemade Żur Soup 16 zł

Traditional Polish sourdough-based soup with egg, white and smoked sausage and dried mushroom

Fish Soup 16 -32 zł

Freshly made fish soup of the day (please ask us for today's special)

Soup of the Day 16-32 zł

Seasonal freshly made soup (please ask us for today's special)

Herring 22 zł

Herbs marinated Baltic herring

Rostbeef 32 zł

slices roasted of beef with broad bean, Oyster mushroom, truffle mayonnaise and green pepper (cold starter)

Pâté 19 zł

Homemade pate served with wild garlic and pickles

Baltic Terrin 19 zł

Terrine of three types of fish served with botnini, baby spinach, kohlrabi, radish, compressed cucumber

Goat Cheese Salad 22 zł

Curly kale, pear, nuts, dried tomatoes with goat cottage cheese from Kashubia region

Scallops on the black pudding 54 zł

Scallops on the Homemade black pudding with Calvados and apple

Wild Shrimps 79 zł

Five pieces of wild shrimp prepared on white wine and with garlic and parsley

Fish Gołąbki (fish cabbage bag)

Traditional Polish Fish cabbage bags on tomato sauce with anise and mussels

Pierogi of the Day 19-49 zł

Homemade Polish style dumplings. (please ask us for today's special)

Roast Young piglets 56 zł

Roast of young piglet served with coulis sauce, young carrot and sweet pea and kopytka (Polish gnocchi-style noodles)

Rabbit 46 zł

Rabbit braised in cream and thyme with peas puree served with broccoli and green beans

Duck 51 zł

Half a roasted duck with apples, gooseberry, beetroot and potato gratin

Steak of the Day 62 - 99 zł

please ask us for today's special

Cod 44 zł

Baked cod fillet with dill sauce served on black lentils with asparagus and green peas

Zander 56 zł

Zander (pike-perch) fillet served on " Polish style risotto"(hulled barley) with beetroot and apple

Fillet of perch 48 zł

Perch fillet served with asparagus zucchini, kohlrabi and radish on semolina with truffle

Halibut 54 zł

Halibut on chickpeas with vegetables and seafood.

Fish of the Day

please ask us for today's special

All dishes may include allergens: gluten contained in grains and cereal flour, eggs, fish, crustaceans or shellfish, soy or sesame seeds, milk, together with lactose, peanuts or tree nuts, celery, mustard and lupine, sulfur dioxide or sulphites.

Ask the service of allergens in our dishes.

The composition of the courses and side dishes are subject to change due to access to seasonal products.

Waiting time for the main course ca. 30 min

Meat in starters / main courses: at least 80 g / 150 g;

Fish in starters / main courses: at least 75 g / 150 g

Soups: 300 ml

Menu from 28.06.2017