

# Menu

## **Homemade Żur Soup 19 zł**

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

## **Fish soup 26 zł**

*Fish stock soup with seafood*

## **Soup of the Day 19-36 zł**

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

## **Lettuce with homemade vinaigrette 19 zł**

*A bouquet of green salads with raspberry tomatoes and homemade vinaigrette*



## **Pâté 26 zł**

*Homemade pâté served with marinated pear, pumpkin and plum, tatar sauce and sea buckthorn mousse*

## **Ceviche 34 zł**

*Tuna marinated in citrus served on a salad of seaweed and sesame seeds*

## **Herring 24 zł**

*Herbs marinated Baltic herring served with apple mousse, horseradish, dill, roasted beetroot and onion*

## **Goat Cheese Salad 28 zł**

*Smoked goat cheese and goats cottage cheese served with a bouquet of lettuces and home-made honey and lemon vinaigrette*

## **Deer tartar 31 zł**

*Chopped loin of roe deer served with marinated mushrooms, cucumber chili, mayonnaise with smoked pepper*

## **Fish, caviar, roe, or other marinades from 19-99 zł**

*Ask service - what is the offer of today and what is the price (from PLN 19 - PLN 99)*

## **Mussels 38 zł**

*Mule spiced with kafir leaves, lemon grass, chili, white wine, garlic and coriander*

## **Pierogi of the Day 21-38 zł**

*Homemade Polish style dumplings. (please ask us for today's special and what is the price)*

## **Smoked Baltic salmon 36 zł**

*Smoked Baltic salmon s in smoke from fruit trees served on asparagus with dill sauce and bacon*

**Kopytka with spring sauce 29 zł**

*polish style gnocchi served with creamy sauce and spring vegetables*

**Aromatic lentils 29 zł**

*Aromatic black lentil stew with spring vegetables*



**Duck 56 zł**

*Half a roasted duck on apples with red cabbage and fried potatoes*

**Roast Veal 57 zł**

*Classic roast veal served with cream sauce, kopytka (Polish gnocchi-style noodles), carrots and green peas*

**Steak of the Day 62 - 140 zł**

*please ask us for today's special*

**Cod 49 zł**

*Baked cod fillet on white vegetables puree with a vegetable and dill flavored hollandaise sauce*

**Zander- pike perch 59 zł**

*Zander (pike-perch) fillet served with polish style "risotto" with pearl barley and vegetables*

**Halibut PLN 54 zł**

*Roasted halibut served with string beans, cherry tomatoes and young potatoes*

**Fish of the Day 39-399 zł**

*please ask us for today's special*

**Children's dish 24 zł**

*"Meat" roast with a creamy sauce, Polish gnocchi with carrot and green peas, or "Fish" cod fillet saute with carrots, peas and Polish gnocchi*

**Meringue cake 18 zł**

*Chocolate souffle with strawberry mousse*

**Chocolate soufflé 24 zł**

*Roasted halibut served with string beans, cherry tomatoes and young potatoes*

**Dessert of the day from 18- 29 zł**

*please ask us for today's special*

*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. 25 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 28.04. 2018r*