

# Homemade Żur Soup 19 zł

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

## Fish soup with seafood 26 zł

Baltic fish stock soup with seafood

# Soup of the Day

Seasonal freshly made soup 19-32 zł (please ask us for today's special)

# Lettuce with homemade vinaigrette19 zł

A bouquet of green salads with raspberry tomatoes and homemade vinaigrette

Pâté 26 zł

Homemade pâté served with marinated and tatar sauce

#### Kashubian Leszcz 24 zł

Kashubian bream mousse on a pumpkin with zucchini pancakes served with sour cream Herring tartare 24 zł

Chopped herbs marinated Baltic herring served on "kiszka ziemniaczana" with homemade marinades, black cumin and linseed oil

#### Goat Cheese Salad 28 zł

aged goat cheese and herbal goat's cottage cheese, nuts, beetroot and pear served with a bouquet of lettuces and homemade honey-lemon vinaigrette

## Crispy bacon 26 zł

Marinated bacon, served with carrot, ginger and apple puree

#### Deer tartar 31 zł

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

## Pierogi of the Day

Homemade Polish style dumplings 21-49zł (please ask us for today's special and what is the price)

#### Mussels 38 zł

Mule wine, garlic and butter

# Tuna demi-glace 44 zł

Fresh tuna served in Demi-Glace on seaweed and sesame salad

## Kopytka with autumn sauce 29 zł

polish style gnocchi served with creamy sauce with seasonal vegetables

#### **Aromatic lentils 29 zł**

Aromatic black lentil stew with autumn vegetables



#### Golonka 44 zł

Macarated pork knuckle in soy sauce and ginger served with kimchi and bean puree Duck 56 zł

Baked half duck on apples and cranberries served with beetroot, gooseberry and Polish apple tart Rabbit 57 zł

Stewed rabbit leg in tomatoes served with baked aubergine and brussels sprouts Steak of the Day

please ask us for today's special and what is the price (62-199 zł)

## Zander- pike perch 59 zł

Zander (pike-perch) fillet served with polish style "risotto" with pearl barley, vegetables pumpkin Halibut PLN 58 zł

> Baked halibut served with kale and pear, celery and brown butter puree **Cod 49 zł**

Baked cod fillet on white vegetables puree with Ratatouille 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 gnnocchi with carrot and green peas,

"Fish" cod fillet saute with carrots, peas and Polish gnnocchi

### Meringue cake 18 zl

Meringue cake with irish cream inside and strawberry mousse

Chocolate soufflé 24 zł

Chocolate souffle with strawberry mousse

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 10.10. 2018r