

# Menu

## **Homemade Żur Soup 16 zł**

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

## **Fish soup with fish meatballs 19 zł**

*Fish stock soup with tomatoes, vegetables and fish meatballs*

## **Soup of the Day 16-32 zł**

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

## **Pâté 19 zł**

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

## **Baltic terrin 19 zł**

*Terrine served with avocado hass, fennel, carrot and pomegranate*

## **Herring 22 zł**

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

## **Goat Cheese Salad 28 zł**

*Smoked goat cheese and goat's cottage cheese from Kashubia region served with kale leaves, brussel sprouts, beetroot, walnuts and honey and lemon vinaigrette*

## **Deer tartar 31 zł**

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

## **Pierogi of the Day 19 zł**

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

## **Fried Baltic sprat 24 zł**

*Fresh fried sprats*

## **Baltic herring fillet fried in beer batter 25 zł**

*Fresh Baltic herring fillet fried in beer batter on potato salad*

**Roast Veal 49 zł**

*Veal with kopytka (Polish gnocchi-style noodles), carrots, peas and coulis sous*

**„Zrazy” deer Roulade 49 zł**

*Polish style deer roulade with "pirogi bilgorajskim" (type of Polish tart with buckwheat potatoes and quark), beetroot puree and marinated pear*

**Duck 51 zł**

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

**Confit goose leg 54 zł**

*Confit goose with plum sauce served on sauerkraut with mushrooms*

**Steak of the Day 56 - 140 zł**

*please ask us for today's special*

**Cod 46 zł**

*Baked cod fillet on bean puree with leek sauce served and stuffed cabbage with seasonal vegetables*

**Zander- pike perch 49 zł**

*Zander (pike-perch) fillet served with Hollandaise sauce on black lentils with vegetables*

**Mackerel 44 PLN**

*Mackerel fillet served with root vegetables, peppers and flavored oil*

**Fish of the Day**

*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 13.01. 2018r*