

# Menu

## **Homemade Żur Soup 16 zł**

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

## **Fish soups 16 zł- 28 zł**

*Please ask us for today's special*

## **Soups of the day 16 zł -22 zł**

*Please ask us for today's special*

## **Herring 19 zł**

*Herbs marinated Baltic herring served with sour cream and egg*

## **Płotka (kaszubian freshwater fish) 18 zł**

*Filet of roach fish from lake marinated in kaszubian style*

## **Beef tartar 29 zł**

*Tartar served with shrimp and seaweed, sesame, ginger*

## **Baltic Terrine 19 zł**

*Terrine of three types of fish served with horseradish and blackcurrant*

## **Vegan salad 22 zł**

*scorzonera, Hokkaido pumpkin, chicory, topinambur (jerusalem artichoke), kale*

## **Pierogi of the Day 19-29 zł**

*Homemade polish style dumplings (Please ask us for today's special)*

## **Poultry liver 23 zł**

*Liver flavored with red wine, red onion and red pepper*

### **Golonka (pork hock) 38 zł**

*Pork hock in soy sauce and ginger mashed beans served with kimchi*

### **Rabbit 46 zł**

*Rabbit braised in cream and thyme with carrot gnocchi and pumpkin*

### **Duck 51 zł**

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

### **Steak of the Day 56 - 78 zł**

*please ask us for today's special*

### **Cod 44 zł**

*Cod fillet served on black lentils with vegetables and leek sauce*

### **Pike perch (zander) 56 zł**

*Fillet of pike perch with hollandaise sauce served on "polish style risotto,, with beetroot*

### **Herring in beer batter 32 zł**

*Fillet in an aromatic beer batter served with baked potatoes and a salad of chicory apple, beet and horseradish*

### **Mackerel 44 zł**

*Fillet of mackerel served with winter vegetables and fruit salsa*

### **Fish of the Day 34-99 zł**

*please ask us for today's special*

### **Set menu 135 zł**

*Set menu consisting of 6 courses / Please ask us for today's set*

*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*