

BEET AND GOAT CHEESE TOAST  
RUSSIAN PANCAKE WITH CAVIAR  
BAKED BEANS

HEADCHEESE WITH VINAIGRETTE  
BONE MARROW WITH CROUTONS

SAUSAGE WITH HORSERADISH EMULSION  
BEET CARPACCIO WITH GOAT CHEESE AND POMEGRANATE  
POTATO SALAD WITH GRILLED „OSCYPEK”  
VEAL TONGUE IN HORSERADISH SAUCE

„GRZEGORZ RYSZKIEWICZ” BLACK PUDDING WITH APPLE  
VEAL KNUCKLE WITH VINEGAR AND HORSERADISH  
POTATO PANCAKE WITH SALMON  
GREEK STYLE FISH  
CROUQUETTE WITH MUSHROOMS AND CABBAGE

RUSSIAN STYLE DUMPLINGS WITH SOUR CREAM  
SAUERKRAUT STEWED WITH WILD BOAR MEAT  
STUFFED CABBAGE ROLLS WITH MEAT IN SOUR RYE SAUCE  
FOIE GRAS WITH ROASTED FIG  
GROAT PANCAKES STUFFED WITH SPINACH, TOMATOES,  
SHEEP CHEESE AND FRIED EGG

## SOUPS

---

SOUR RYE SOUP 18 PLN  
TOMATO CREAM 18 PLN  
FISH SOUP 28 PLN

## MAIN COURSES

---

ROASTED HAM „ZŁOTNICKA” 46 PLN  
ROASTED DUCK WITH RED CABBAGE 56 PLN  
BBQ RIBS WITH POTATO DUMPLINGS 46 PLN  
SALMON FROM BREAD OVEN 68 PLN  
PRAWNS PIL PIL 42 PLN  
SEASONAL ENTRECOTE 68 PLN  
ZEPPELIN STUFFED WITH MEAT, BRAISED 28 PLN  
CABBAGE WITH MUSHROOMS  
CHORIZO WITH RED ONION AND 38 PLN  
STRAWBERRY JAM

## DESSERTS

---

CHOCOLATE CAKE 18 PLN  
MERINGUE OF THE DAY 18 PLN  
TIRAMISU 18 PLN

## BREAKFASTS

---

OMELETTE WITH VEGETABLES 25 PLN  
SWEET OMELETTE 25 PLN  
SCRAMBLED EGGS WITH EXTRAS 25 PLN  
FRIED EGGS 25 PLN  
POZNAN STYLE COTTAGE CHEESE 18 PLN

## CLASSICS

---

BEEF TARTARE 39 PLN  
HERRING MACERATED IN LINSEED OIL 28 PLN  
SANDWICH WITH PULLED BEEF 28 PLN  
SIRLOIN ON THE TOAST 39 PLN  
SALAD WITH MARINATED TUNA 39 PLN  
DUMPLINGS STUFFED WITH DUCK MEAT  
WITH CRANBERRY AND APPLE 39 PLN

FOR GROUPS FROM 10 PEOPLE AND FOR EACH AFTER MIDNIGHT 10% SERVICE IS CHARGED