

10 PLN

BEET AND GOAT CHEESE TOAST
COTTAGE CHEESE IN POLISH STYLE
VEGETABLE SALAD
BEANS IN TOMATO SAUCE WITH TOAST

15 PLN

SAUSAGE WITH HORSERADISH EMULSION
BEET CARPACCIO WITH GOAT CHEESE AND POMEGRANATE
POTATO SALAD WITH GRILLED „OSCYPEK”
MIXED TOMATO SALAD

20 PLN

„GRZEGORZ RYSZKIEWICZ” BLACK PUDDING WITH APPLE
VEAL KNUCKLE WITH VINEGAR AND HORSERADISH
GOOSE STOMACHS
POTATO PANCAKE WITH SALMON

25 PLN

SAUERKRAUT STEW WITH WILD MEAT
STUFFED CABBAGE IN SOUR RYE SOUP
FOIE GRAS WITH ROASTED FIG
BROAD BEAN OR LENTIL DUMPLINGS
GROAT PANCAKES STUFFED WITH SPINACH, TOMATOES,
SHEEP CHEESE AND FRIED EGG

SOUPS

CHILLED BEETROOT SOUP 18 PLN
SORREL SOUP 18 PLN
FISH SOUP 28 PLN

MAIN COURSES

ROASTED HAM „ZŁOTNICKA” 46 PLN
ROAST 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

- POPPY SEEDS 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

CLASSICS

BEEF TARTARE 39 PLN
HERRING MARINATED IN LINSEED OIL 28 PLN
CROQUE MADAME 28 PLN
SIRLOIN ON THE TOAST 39 PLN
SALAD WITH MARINATED TUNA 39 PLN
SPRING SALAD WITH ARTICHOKE AND GREEN ASPARAGUS 39 PLN
GREEN ASPARAGUS WITH SCHWARZWÄLDER HAM 36 PLN

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