



MENU

m/f WAWEL

STARTERS

PLN

Carpaccio tenderloin , <i>marinated in brandy, served with capars, olives and Grana Padano cheese</i>	31,-
Cocktail with crayfish <i>in a light sweet & spicy sauce, served with crispbread</i>	25,-
Herring in cream (or in oil) <i>served with potatoes with dill (or with bread)</i>	20,-
King prawns <i>fried in garlic butter, served on asparagus with red pepper pesto</i>	32,-

SOUPS

Red borsch <i>with dumplings and shredded marjoram</i>	12,-
“Żurek” <i>polish sour soup with egg and sausage</i>	12,-
Chanterelle cream <i>with crispy onions</i>	14,-
Soup of the day	10,-

FISH DISHES

Baked salmon <i>served with béarnaise sauce, backed potatoes & bunch of vegetables</i>	49,-
Fried perch pike <i>served with potato “rosti” cakes, wild mushroom sauce and spinach, salad buffet</i>	52,-
Fried halibut fillet <i>served with potato croquettes, spring sweet peas, mussels and aioli sauce</i>	52,-

MEAT DISHES & POULTRY

PLN

Beef steak "Black Angus" served with root vegetables, pepper sauce and fried potatoes	69,-
Grilled beef steak served with blanched vegetables, cognac sauce and toasted potatoes	74,-
Grilled T-bone pork steak served with fried oyster mushrooms and fries	50,-
Lamb chops on grilled peppers , served with thyme sauce and dumplings	72,-
Roast duck old polish style served with red cabbage, roasted potatoes, grilled apple and hot cranberry	64,-
Supreme chicken breast , served with potatoe „rosti” cakes, blanched vegetables and garlic sauce	45,-

CHILDREN'S DISHES

Meatballs (köttbullars) in meat sauce, served with cranberry and French fries	22,-
Fingers of chicken breast served with French fries and blanched carrot	22,-
Small fish fillets served with potato balls and vegetables	20,-
French fries	7,-

VEGETARIAN DISHES

Ravioli stuffed with cheese and spinach served on chantarelle sauce with parmesan	22,-
Salad with blue cheese , olives, sunflower sprouts, and roasted pumpkin seeds, served with herb toast & butter	24,-
Mixed rice with vegetables , cheese & broccoli sauce and parmesan cheese	25,-

DESSERTS

PLN

Ice cream dessert "Wawel" served with fruit, whipped cream and Advocat	19,-
Cheese-cake served with chocolate sauce & strawberry sauce	18,-
Hot apple pie with cinnamon served with vanilla ice-cream and mint	18,-
Hot cherries served with vanilla ice cream, whipped cream and liqueur	17,-

CHEF RECOMMENDS

The flying Dutchman herring in cream milk, bread & butter served with a glass of polish vodka	20,-
Red borsch with dumplings and shredded marjoram	11,-
Entrecote of beef served with cognac sauce, backed potatoes, and mixed vegetables	65,-
Price of the whole set	85,-

WEGETARIAŃSKI BURGER

WARZYWA W TEMPURZE, KASZA BULGUR,
SOS ZIOŁOWO-JOGURTOWY

VEGETARISK BURGARE

TEMPURA PÅ GRÖNSAKER,
BULGURGRÖT, ÖRTYOGHURTSÅS

35,-

