



STARTERS

PLN

Carpaccio tenderloin, marinated in brandy, served with capars, olives and Grana Padano cheese
allergens 1,4,7

47,-

Cocktail with crayfish in a light sweet & spicy sauce, served with crispbread
allergens 2,4,9

39,-

Herring in cream (or in oil) served with potatoes with dill (or with bread)
allergens 2,4,7

34,-

King prawns fried in garlic butter, served on asparagus with red pepper pesto
allergens 4,7,9

45,-

Salmon tartare served with onion and avocado
allergens 1,4,5,8

43,-

SOUPS

Red borsch with dumplings and shredded marjoram
allergens 1,4,5

20,-

"Żurek" polish sour soup with egg and sausage
allergens 1,2,4,5

21,-

Chanterelle cream with crispy onions
allergens 1,4,5

20,-

Soup of the day
allergens 1,2,4,5

17,-

Exquisite Crayfish soup
allergens 4,5,8,9

25,-

FISH DISHES

Baked salmon served with béarnaise sauce, backed potatoes & bunch of vegetables
allergens 1,4,8

73,-

Fried perch pike served with potato "rosti" cakes, wild mushroom sauce and spinach, salad buffet
allergens 1,4,8

75,-

Fried halibut fillet served with potato croquettes, spring sweet peas, mussels and aioli sauce
allergens 1,4,8,9

75,-





MEAT DISHES & POULTRY

PLN

Beef steak "Black Angus" served with root vegetables, pepper sauce and fried potatoes allergens 1,3,4	97,-
Grilled beef steak served with blanched vegetables, cognac sauce and toasted potatoes allergens 1,3,4	93,-
Sous vide lamb shank with spaetzle dumplings, confit beetroot, thyme sauce allergens 1,2,4,5,6	99,-
Pork tenderloin with bacon served with potatoes, vegetables and chanterelle sauce allergens 1,3,4	69,-
Roast duck old polish style served with red cabbage, roasted potatoes, grilled apple and hot cranberry allergens 1,3,5	83,-
Supreme chicken breast, served with potatoe "rosti" cakes, blanched vegetables and garlic sauce allergens 1,3,5	65,-

CHILDREN'S DISHES

Meatballs (köttbullars) in meat sauce, served with cranberry and French fries allergens 1,2,4	32,-
Chicken strips, fries, boiled carrots allergens 1,2,4,5	36,-
Small fish fillets served with potato balls and vegetables allergens 1,4,5,8	33,-
Pancakes with cottage cheese, fresh cream and chocolate sauce allergens 1,2	24,-
French fries allergens 1	13,-






VEGETARIAN DISHES

PLN

- Dumplings stuffed with cheese and spinach served on chantarelle sauce with parmesan** 33,-
allergens 1,2,4
- Salad with blue cheese, olives, sunflower sprouts, and roasted pumpkin seeds, served with herb toast & butter** 32,-
allergens 1,4,6
- Mixed rice with vegetables, cheese & broccoli sauce and parmesan cheese** 34,-
allergens 1,2,3,4,5
- Vegetable broth with rice noodles and vegetables** 21,-
allergens 3,5
- Vegetable meatballs served with mushroom sauce and potatoes** 47,-
allergens 4

DESSERTS

- Ice cream dessert "Wawel" served with fruit, whipped cream and Advocat** 29,-
allergens 2,4
- Cheese-cake served with chocolate sauce & strawberry sauce** 29,-
allergens 1,2,4,6
- Hot apple pie with cinnamon served with vanilla ice-cream and mint** 29,-
allergens 1,2,4
- Peach mousse with raspberry sorbet and whipped cream** 27,-
allergens 4
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CHEF RECOMMENDS

PLN

Salmon tartare

Red borsch with dumplings and shredded marjoram

Beef steak "Black Angus" served with root vegetables,
pepper sauce and fried potatoes

Price of the whole set

140,-



Beef tenderloin shashlik,
served with fries, assorted vegetables
allergens 1,3,5

Price

83,-



Italian pork shank
Potatoes in skin, horseradish, fried cabbage,
alergeny 1,3,7

Price

74,-





LIST OF FOOD ALLERGENS:

- 1 - CEREALS - GLUTEN
- 2 - EGGS AND THEIR DERIVATIVES
- 3 - SOYBEANS
- 4 - MILK AND MILK PRODUCTS
- 5 - CELERY
- 6 - NUTS
- 7 - MUSTARD
- 8 - FISH
- 9 - CRUSTACEANS

