

APPETIZERS

- SEASONED BEEF TERRINE** _____ 28,00 zŁ
SERVED WITH HOME-MADE BREAD
- HERRING WITH SOUR CREAM** _____ 24,00 zŁ
HORSERADISH, CONDENSED BEETROOT, FRESH APPLE AND CHERVIL OIL,
SERVED WITH HOME-MADE BREAD

SALADS

- SALAD WITH GOAT CHEESE AND MARINATED PEAR** _____ 29,90 zŁ
WITH ARUGULA AND DRIED TOMATO
- SALAD WITH CHICKEN** _____ 24,90 zŁ
PARMESAN CHEESE, CHERRY TOMATOES, EGG AND CROUTONS

DUMPLINGS

- DUMPLINGS WITH MEAT** _____ 25,00 zŁ
SERVED WITH GREAVES, ONION AND FRESH MARJORAM
- DUMPLINGS WITH COTTAGE CHEESE** _____ 25,00 zŁ
AND POTATO, SPRINKLED WITH FRESHLY GROUND PEPPER AND
STEWED ONIONS
- ESPECIALLY RECOMMENDED DUMPLINGS BOWL** _____ 25,00 zŁ
TWO KINDS OF OUR DUMPLINGS SERVED IN ONE BOWL
- WITH DUMPLINGS WE RECOMMEND _____ 8,90 zŁ
PURE RED BORSCH

SOUPS

- PREPARED ON A CALF BONES DECOCTION,
RED BORSCH WITH DUMPLINGS** _____ 16,90 zŁ
ACIDULATED WITH HOME MADE VINEGAR MADE OF REGIONAL APPLES,
SERVED WITH DUMPLINGS WITH GENUINE MUSHROOMS STUFFING
- POLISH CLASSIC SOUR BORSCH WITH INSERT** _____ 16,90 zŁ
ON NATURAL SOURDOUGH WITH BUTTERMILK SERVED WITH EGG,
WHITE SAUSAGE, SMOKED BACON AND POTATO
- CHEF'S SOUP** _____ 16,90 zŁ
SOUP OF THE DAY
- PARADE OF THREE SOUPS** _____ 19,00 zŁ
THREE KINDS OF SOUPS SERVED IN SMALL BOWLS,
THE DISH IS DEDICATED TO ONE PERSON

POLISH SEASONED BEEF SIRLOIN

- CLASSIC BEEF SIRLOIN STEAK** _____ 69,90 zŁ
- JACK DANIEL'S STEAK** _____ 79,90 zŁ
BEEF SIRLOIN SERVED IN SAUCE WITH A HINT OF JACK DANIEL'S
- BENEDICTINE STEAK** _____ 79,90 zŁ
BEEF SIRLOIN SERVED WITH EGG AND GRILLED BACON
- STRAWBERRY STEAK** _____ 79,90 zŁ
SERVED WITH FRESH STRAWBERRIES, STRAWBERRY SAUCE
WITH HINT OF CHILLI
- RIB EYE STEAK** _____ 56,00 zŁ
RIB EYE STEAK SERVED WITH SEA SALT, ROASTED GARLIC
AND HOME MADE MUSTARD
- SEASONED RIB EYE STEAK** _____ 59,00 zŁ
SERVED WITH PEPPER AND CHEESE SAUCE
- SEASONED RIB EYE STEAK** _____ 59,00 zŁ
SERVED WITH DEMI-GLACE SAUCE

FOR STEAKS WE RECOMMEND HOME-MADE FRIES
OR POTATO BAKED IN SALT

OUR FAMOUS RIBS

- RIBS IN HONEY AND ROASTED GARLIC** _____ 46,90 zŁ
FAIR PORTION OF SLOWLY ROASTED RIBS CANDIED WITH HONEY
AND SERVED WITH HOME-MADE MUSTARD AND HORSERADISH
- JACK DANIEL'S RIBS** _____ 49,00 zŁ
SLOWLY ROASTED PORK RIBS GLAZED WITH JACK DANIEL'S SAUCE,
SERVED WITH HOME MUSTARD AND HORSERADISH

FISH

- ZANDER** _____ 47,00 zŁ
IN A CURRY SAUCE WITH LEMONGRASS, SERVED WITH POTATOES
CONFIT IN BUTTER AND FRESH CUCUMBER

POLISH CUISINE CLASSICS

- POLISH BIGOS IN BREAD** _____ 29,90 zŁ
DISH MADE OF SAUERKRAUT, 5 KINDS OF MEAT,
MUSHROOMS AND RED WINE SERVED IN BREAD
- SPICY BEEF GOULASH** _____ 32,90 zŁ
SERVED IN BREAD
- POLISH PORK CHOP** _____ 29,90 zŁ
SERVED WITH POTATO AND FRIED CABBAGE
- POLISH PLATE** _____ 56,00 zŁ
A COMPOSITION OF OUR POLISH SPECIALITIES :
ROASTED RIBS, PORK CHOP, WHITE SAUSAGE, REGIONAL SAUSAGE,
DUMPLINGS, BAKED POTATO, FRIED CABBAGE AND PICKLED CUCUMBER.
THE DISH IS RECOMMENDED FOR ONE PERSON.
- CRISPY POTATO PANCAKES** _____ 34,00 zŁ
WITH ORIGINAL HUNGARIAN BEEF GOULASH AND SOUR CREAM

OTHER DISHES

- JUICY MEATS TRIO** _____ 36,00 zŁ
BEEF SIRLOIN, CHICKEN SIRLOIN, SMOKED BACON PREPARED IN GARLIC BUTTER,
MUSHROOMS AND ONION, SERVED WITH POTATO SLICES OR FRENCH FRIES
AND HOME-MADE MUSTARD
- GNOCCHI WITH TRUFFLE BEEF SIRLOIN** _____ 34,00 zŁ
ASPARAGUS, MUSHROOMS IN CREAM SAUCE
- SOUS VIDE CHICKEN BREAST** _____ 29,00 zŁ
ON THE CARROT PUREE, SALAD WITH APPLE, FENNEL, NUTS AND HONEY
- GNOCCHI WITH BASIL PESTO** _____ 29,00 zŁ
PINA NUTS, GREEN PEAS AND ARUGULA

