

Menu



— *Appetizers* —

<i>Dumplings</i> made of spinach dough, filled with boletus mushrooms & dried tomatoes, served in cream & basil sauce	18,00 PLN
<i>Roasted neck</i> marinated in garlic & mustard, served on vegetable salad and horseradish sauce	12,00 PLN
<i>Dill-marinated mussels</i> casseroled with Parmesan cheese, served on sea salt	20,00 PLN
<i>Fish chaudfroid</i> with vegetables & eggs, served with herb toasts and tartar sauce	11,00 PLN
<i>Vegetable salad</i> with smoked salmon & capers, with Japanese horseradish sauce and bread	10,00 PLN
<i>Beef tenderloin</i> carpaccio served with capers, olives and whittled parmesan	25,00 PLN

— *Soups* —

<i>Tomato cream</i> soup filled with small fish fillets & grilled slice of potato	11,00 PLN
<i>Sour rye soup</i> with white sausage & egg, prepared on vegetable stock and smoked bacon	9,00 PLN
<i>Cabbage soup</i> , prepared on poultry stock, with chopped dill	9,00 PLN

— *Salads* —

<i>Salad of grilled vegetables</i> marinated in herbs, served with potato slices on stewed spinach	16,00 PLN
<i>Salads & vegetables</i> served with roasted neck and red beans, in chilli sauce	20,00 PLN
<i>Salad mix</i> with mozzarella & parmesan cheese, topped with vinaigrette dressing	21,00 PLN

— *Main Courses* —

<i>Beef rolls</i> filled with cucumber, onion and smoked bacon, served with potato puree & fried red beets, in roast sauce	31,00 PLN
<i>Roasted duck fillet</i> marinated in apples & marjoram, served with fried potatoes and red, stewed cabbage with nuts	47,00 PLN
<i>Chicken breast</i> in breadcrumbs filled with stewed spinach & feta cheese, served on puree with grilled vegetables and white wine sauce	21,00 PLN
<i>Beef tenderloin steak</i> in blue cheese sauce, served with salad mix and fried potatoes	49,00 PLN
<i>Blue cheese filled tomatoes</i> , with tzatziki sauce and herb toasts	16,00 PLN
<i>Chicken filled cannelloni</i> in paprika & tomato salsa, casseroled with Béchamel sauce	20,00 PLN
<i>Vegetables marinated</i> in herbs, in sesame breadcrumb, laid on spinach with herb toasts	16,00 PLN
<i>Pork chop casseroled</i> with champignon mushrooms & cheese, with fried tomatoes and stewed cabbage	24,00 PLN
<i>Salmon fillet</i> brewed in vegetable broth, served with blanched vegetables, tagliatelle & lemon butter sauce	34,00 PLN
<i>Common sole fillet</i> casseroled with potato slices & tomato, with stewed leek and curry sauce	32,00 PLN
<i>Black Tiger shrimps</i> marinated in olive oil and garlic, served with grilled vegetables and toast, with cognac sauce	45,00 PLN
<i>Chicken breast cutlet</i> filled with butter, served with French fries and bunch of salads	19,00 PLN
<i>Grilled pineapple</i> & turkey risotto in cream & parsley sauce	21,00 PLN
<i>Pot of dumplings</i> with onion & bacon topping – 16 pieces (Venison, cabbage & mushroom, cream stewed leek, cottage cheese & potatoes, spinach & blue cheese fillings)	39,00 PLN

— *Deserts* —

<i>Éclair with whipped cream</i> laid on cherry jam (2 pieces)	9,00 PLN
<i>Chocolate fondue</i> for two, with fruits & sponge cake	21,00 PLN
<i>Grilled banana & pineapple</i> , with orange sauce & whipped cream	15,00 PLN

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