

Cold appetizers

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| Beef tartar with quail egg | 20 zł |
| Beef carpaccio | 28 zł |

Hot appetizers

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| Potato noodles with cottage cheese, bacon and sour cream | 17 zł |
| Eggplant baked with tomatoes, peppers and onions | 19 zł |
| Chicken livers with cherries and currant liquor, apples and onion rings | 21 zł |
| Blinis with smoked salmon and sour cream | 23 zł |
| Black Tiger prawns (8 pcs) fried with garlic butter | 33 zł |
| Crayfish in a traditional cream sauce with dill | 34 zł |

Salads

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| Greek salad with cucumbers, tomatoes and feta cheese | 24 zł |
| Salad with grilled chicken and garlic baguette | 24 zł |

Soups

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| Cream of tomato | 14 zł |
| Goose broth with pluck dumplings | 16 zł |
| Fish soup | 18 zł |

Fish dishes

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| Halibut with leeks and potatoes baked in parchment | 39 zł |
| Zander from the pan with butter-lemon sauce, zucchini and mashed potatoes | 39 zł |

Meat dishes

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| Schnitzel Wiener Art, schnitzel with potato salad | 29 zł |
| Pork knuckle roasted in dark beer and honey, fried cabbage | 29 zł |
| Pork tenderloin with a sauce of mead and mustard, green beans and potato baked with goat cheese | 39 zł |
| Roasted duck with apples, beets, cranberry and baked potatoes | 38 zł |
| Baked goose, red cabbage and potato dumplings | 39 zł |

Desserts

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| Fruit crumble | 15 zł |
| Plums stewed in port wine with a scoop of vanilla ice cream | 15 zł |
| Warm apple pie with a scoop of vanilla ice cream | 16 zł |
| Crepes Suzette with orange liqueur | 16 zł |

Ask waiter about kids menu.