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## Salad and Antipasti buffet

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Monday till Sunday  
from 12:00 till 16:00 and  
from 18:00 till 22:30

Assorted green salads and dressings, grilled vegetables, peppers and mushrooms stuffed with Feta cheese, Kalamata olives and other delicious and healthy specialties from Mediterranean cuisine

Starter Portion	21 PLN
Main Course Portion	27 PLN

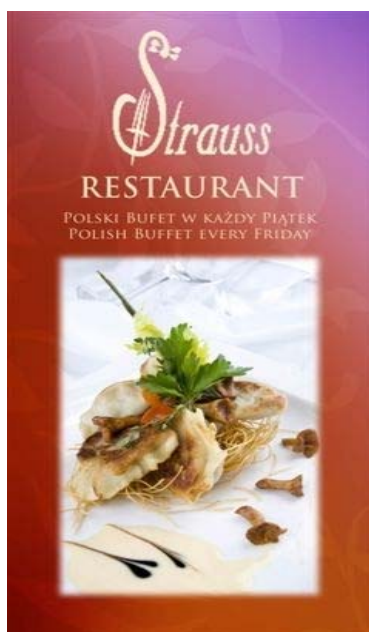
Please help yourself from the buffet and enjoy

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## Buffet „Discover Culinary Poland”

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Every  
Friday & Saturday  
19:00 till 22:30  
Live Dinner Music



Our famous Polish Buffet  
Only 95 PLN  
per Person





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### From the hot soup pot

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Bouillon of prime beef Cèlestine with sliced herb pancake	19 PLN
Crème of ripe tomato soup with sour cottage cream and basil pesto	19 PLN
Crème of pumpkin soup with pumpkin seeds	19 PLN
Polish rye soup Żurek with white sausage and boiled egg served in bread loaf	21 PLN

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### For a delicious beginning

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***You shouldn't miss it***

Antipasti from the buffet	Starter portion	21 PLN
	Main course portion	27 PLN
Green leaves from the local garden with crispy cucumber and vine tomato		21 PLN
<i>Please choose one of our homemade dressings: Vinaigrette – Balsamic – Thousand Island – Herbal</i>		
Layered buffalo Mozzarella cheese Caprese with ripe tomatoes and fresh basil sauce		27 PLN
Greenland shrimps Marie Rose in light cocktail sauce with pineapple shashlik and iceberg salad		29 PLN
Sliced smoked salmon with honey-mustard sauce and onions		37 PLN
Ripe honey melon with original Parma ham		39 PLN
Fresh seasonal salads Françoise with grilled chicken breast and crispy bacon strips marinated in Thousand Island dressing		37 PLN
Pan fried smoked mountain cheese Oscypek served on lamb lettuce and sweet cranberry chutney		31 PLN

 Traditional Polish dish





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## Strauss Classics

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### **Best selling dish in Strauss-**

Classic Tafelspitz from stewed beef rump with root vegetables <i>carrots, celeriac, leeks and new potatoes</i> chive sauce and apple horseradish Kren	51 PLN
Traditional pierogi with sauerkraut and forest mushroom stuffing with creamy mushroom sauce	45 PLN
Viennese schnitzel with crispy roast potatoes and salad of green leaves	59 PLN
Oven baked breast and leg of cottage duck with red cabbage caramelized apples and gratinated potatoes	61 PLN
Pan fried calves' liver with apples and roast onions served with creamy mashed potatoes	57 PLN
Grilled jumbo shrimps in chili butter with hint of garlic on marinated rocket salad and aromatic rice	99 PLN

 Traditional Polish dish

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## Vegetarian and pasta corner

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Please create your favourite pasta dish:

### Noodles

Farfalle  
Penne  
Orecchiette  
Spaghetti

### With sauces

Fresh basil sauce	29 PLN
Ripe tomatoes sauce	29 PLN
Aglio olio with peperoccini	29 PLN
Creamy sauce with salmon and courgettes	39 PLN
Prawns in spicy tomato sauce	45 PLN





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### From the Grill

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Chicken breast	180g	49 PLN
Fillet of beef	220g	87 PLN
Pork medallions	180g	57 PLN
Lamb cutlets	180g	89 PLN
Fillet of salmon	180g	57 PLN
Tuna steak	180g	55 PLN

### Choose from the following side orders

1. American  
crispy bacon, fried tomato, French fries and coleslaw
2. Charente  
pepper sauce, ratatouille, gratinated potatoes
3. Veggie (*especially recommended for fish*)  
vegetables (*cauliflower • carrots • broccoli • spinach*), lemon sauce, aromatic rice
4. Polish  
gravy, red cabbage, gratinated potatoes
5. Austrian  
Riesling – mushroom sauce, onions, crispy potato cakes

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### Sweet corner

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Selection of Polish and Continental cheeses with walnuts and grapes <i>Camembert, Fourme 'd Amber, Smoked oscypek, Goat's cheese</i>	37 PLN
Freshly sliced fruit salad marinated with Cointreau	29 PLN
<b>Sweetest from Austria</b> Classic Topfenpalatschinken – oven baked pancake dough with curd cheese and almonds served with apricot compote	27 PLN
Warm apple strudel with vanilla sauce and ice cream	29 PLN
Viennese cheese cake with raspberry sauce	27 PLN
Homemade Rote Grütze ( <i>Forest berries</i> ) with vanilla ice cream	21 PLN

