

Gold snacks

VENISON PATE

RAW BEEF LION TARTARE

RAW SALMON MEAT TARTARE

SMOKED SALMON SERVED ON TOAST

*THIN SLICES OF RAW BEEF LION WITH OLIVES, CAPERS
AND PARMESAN CHEESE*

THIN SLICES OF DUCK MEAT

SELECTION OF CHEESE

HERRINGS PREPARED IN THREE WAYS

Hot snacks

FRIED CAMEMBERT CHEESE WITH CRANBERRY SAUCE

SPICY MORSEL OF CHICKEN SERVED ON THE LETTUCE

SHRIMPS WITH GARLIC BUTTER

SHRIMPS PREPARED ON WHITE WINE

HOT SPINACH WITH FRESH GARLIC

*GRILLED VEGETABLES: ZUCCHINI, TOMATOES, PAPRIKA
WITH PARMESAN CHEESE*

MOLLUSCS PREPARED IN TWO WAYS

KIND OF DUMPLIND WITH POLISH STYLE MEAT SAUCE

Hot snacks

RAVIOLI WITH CABBAGE AND MUSHROOMS

RAVIOLI WITH CABBAGE AND MEAT

RUSSIAN RAVIOLI

VEAL STUFF RAVIOLI

*PERCH MORSELS WITH GRILLED VEGETABLES, RUCOLA
AND TOMATOES*

BEEF MORSELS WITH RUCOLA AND BRUSCHETTA BREAD

SPINACH RAVIOLI WITH RICOTTA CHEESE

Soups

*POLISH STYLK SOUP WITH AN EGG, BACON AND COUNTRY
SAUSAGE*

ONION SOUP WITH A CHEESE TOAST

FOREST MUSHROOM SOUP


DRIED MUSHROOMS SOUP

SOUP OF THE DAY

CHICKEN SOUP WITH SMALL DROPDUMPLINGS

BEEF TRIPE SOUP

GOULASH SOUP

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Main dishes

Fish

TUNA FISH STEAK

PERCH WITH LEEK SAUCE

GRILLED SALMON WITH SPINACH AND LEMON SAUCE

*STEWED SALMON IN WHITE WINE WITH GARLIC
AND LEMON*

SOLE IN CREAM SAUCE WITH NUTS AND APPLE

SOLE FISH WITH CAPERS SAUCE

GRILLED WHOLE TROUT WITH CREAM NUTS SAUCE

BOILED TROUT WITH GARLIC BUTTER

BAKED TROUT

WHOLE TROUT WITH HERBAL SAUCE

STEAM-COOKED SALMON WITH LEMON SAUCE

GIANT SHRIMPS WITH CORALINE SAUCE AND WHILD RICE

GRILLED SHRIMPS WITH GARLIC BUTTER

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Poultry

GRILLED CHICKEN CHEST IN PAPRIKA SAUCE

TURKEY CHEST WITH APPLE-CRANBERRY SAUCE

DUCK WITH RED BEET AND BAKE APPLE

FRIED DUCK CHEST WITH CARAMEL SAUCE

Venison food

LAMB CHOPS WITH JUNIPER SAUCE

Veal

SMALL VEAL CHOPS WITH MUSHROOM SAUCE AND FRIED POTATOES

FRIED VEAL WITH TOMATO SAUCE

VEAL LEG WITH NOODLES

VEAL LOIN WITH MUSHROOM

Pork

BAKED PORK RIBS IN BARBECU SAUCE

PORK FILLET WITH GARLIC BUTTER

POLISH STYLE PORKSHANK

PORK LOINS WITH MARJORAM SAUCE

GRILLED LOIN WITH MUSHROOM SAUCE

MIX – GRILL- LAMB, GRILLED PORK FILLET, VEAL

Beef


GRILLE ROAST BEEF WITH GARLIC BUTTER

*T-BONE: GRILLED BEEF LOIN AND ROAST BEEF
WITH HERB-GARLIC MARINADE*

*DUO- TWO SLICESOF GRILLED BEEF LOIN,
COVERED WITH COLOURFUL PEPPER AND WRAPPED
IN BACON, SERVED WITH A TART PAPRIKA SAUCE*

*GRILLED BEEF LOIN WITH BAKED POTATOES WITH THE
FOLLOWING SAUCE : DUTCH, MUSTARD, GORGONZOLA,
MUSHROOM OR GARLIC BUTTER*

HOUS MADE ROLLS WITH GROATS NAD BEETROOT

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Sorts of sauses

Spaghetti, Tagliatelle, Penne :

Bolognese

Verde (with spinach and ham)

Carbonara

Gorgonzola

Pesto with pini nuts

Napoli

Marinara

with salmon and shrimps

with mushrooms and veal

with dry tomatoes, spinach and garlic

with bacon, onion and hot tomato sauce

with shrimps and black olives

LASAGNE BOLOGNESE

WITH SLICES OF BEEF AND PARMESAN CHEESE

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Salads

SEASONAL SALAD

THAILAND'S SALAD

GREAK SALAD

SALAD WITH VEGETABLES AND SMALL SHRIMPS

CHICKEN SALAD

TUNA FISH SALAD

BAKED GOAT CHEESE SALAD

CAPREZE-MOZZARELLA CHEESE, AVOCADO, BASIL SAUCE


MOZZARELLA WITH TOMATOES AND FRESH BASIL

IMPERIAL SALAD WITH EGGS

SALAD WITH CHICKEN LIVER

SPINACH WITH GORGONZOLA CHEESE AND NUTS

*SALAD WITH RUCOLA, SMALL TOMATOES, PARMESAN
CHEESE AND YOGURT SAUCE*

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Desserts

BRULLE CREAM

A VARIETY OF ICE-CREAM

TIRAMISU

STRAWBERRY CREAM - SEASONALLY

PEAR DIPPED IN CHOCOLATE

BAKED APPLE WITH FRUIT MOUSE

APPLE-PIE WITH VANILLA ICE-CREAM

FRUIT SALAD WITH RUM SYRUP

PANCAKES WITH BANANA AND CHOCOLATE

PANCAKES WITH SWEET WHITE CHEESE