

Gold Apetizers

Venison Pie

Raw beef Loin Tartar

Raw salmon meat tartar

Thin slices of raw beef loin with olives, capers and parmesan cheese

Thin slices of duck meat

A range of cheese

Herrings prepared in three ways

Bruschetta bread with mushrooms

Bruschetta bread served with tomatoes, basi, garlic, and parmesan cheese

Prosciuto with melon

Chicory with Roquefort cheese, honey and nuts

Hot Apetizers

Calamari with chilli sauce

Fried camembert cheese with cranberry sauce

Shrimps with garlic butter


Shrimps prepared on white wine

Hot spinach with fresh garlic and gorgonzola sauce

Grilled vegetables: zucchini, tomatoes, paprika with parmesan cheese

Fried goose liver in a raspbrerry sauce

Beef morsels with rucola and bruschetta bread



Hot Appetizers

Perch morsels with grilled vegetables, rucola and tomatoes

Beef morsels on the spinach leaves

Ravioli with spinach and ricotta cheese

Spinach pancakes with ricotta cheese served with boletus sauce

Soups

Polish style soup with and egg, bacon and country sausage

Onion soup with a cheese toast

Forest mushroom soup

Fish soup

Tomato soup

Beef tripe soup

A decorative border with intricate floral and leaf patterns in a brownish-gold color, framing the entire page. The border is composed of repeating motifs of leaves and stems, creating a classic, elegant look.

Salads

Greek salad

Salad with goats cheese

Kredens salad with vegetables and small shrimps

Salad with "frutti di mare"

Chicken salad

Tuna fish salad

Capreze - mozzarella cheese, avocado, basil sauce

Imperial salad with eggs

Spinach with gorgonzola cheese and nuts

Salad with salmon, ice salad, capers, olives, avocado and vinagret sauce

Rucola salad with mozzarella cheese, parma's ham, small tomatoes and balsamico sauce

Rucola salad with mushrooms, small tomatoes and balsamico

Ralad with pineapple and prosciutto - endywia, small tomatoes, pesto and gorgonzola sauce

Main dishes

Fish

Tuna fish steak all livornese

Perch with capers or lemon sauce

Grilled salmon with spinach and lemon sauce

Stewed salmon in white win with garlic and lemon

Sole fish in cream sauce with nuts and apple

Sole fish with capers sauce

Sole alla saltimbocca

Steak-cooked salmon with lemon sauce

Giant shrimps with coralline sauce and whild rice

Grilled shrimps with garlic butter

Sole fish witch with spinach and béchamel sauce

Poultry

Grilled chicken chest in paprika sauce

Turkey roulade with zucchini and roasted sauce

Duck with red beet and bake apple

Veal

Small veal chops with mushroom sauce and fried potatoes

Fried veal with tomato sauce

Veal chops with balsamico sauce served on rucola and ciabata bread

Veal loin with mushroom

Venison Food

Grilled deer with juniper and cranberry sauce

Grilled lamb chops with juniper sauce

Pork

Pork fillet with garlic butter

Polish style porkshank

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 slices of grilled beef loin, covered with colourful pepper and wrapped in becon, served with a tart paprika sauce

Grilled beef loin with baked potatoes with the following sauce to choose: dutch, mustard, gorgonzola, mushroom or garlic butter

Pastas

Verde- witch spinach and ham

Carbonara

Puttanesca

With mushrooms and veal

Gorgonzola

Pesto with pini nuts

With sun dried tomatoes, spinach and garlic

With shrimps and black olives

With sole fish and shrimps

All matriciana

With salmon and shrimps

Marinara



Desserts

Brulle cream

A variety of ice-cream

Tiramisu

Zabaglione

Apple-pie with vanilla ice-cream

Macedonia with liquer

Pancakes with banana and chocolate

Polish style pancakes with cottage cheese stuffing