

APPETIZERS

Beetroot carpaccio (100 g) / goat cheese (70 g) / nuts (5 g) / honey sauce (1/2/4/6/7)	38 PLN
Warm asparagus (100 g) / parmesan cheese (5 g) / wild garlic toast (20 g) / olive oil (1/2/3)	38 PLN
Smoked duck breast (60 g) / kale (50 g) / radish (10 g) / rowanberry (R)	36 PLN
Seasoned beef tartare (120 g) / porcini mushrooms (10 g) / onion (5 g) / cucumber (10 g) 1 egg (3/6/7/10)	44 PLN

SALADS

Asparagus (80 g) / arugula (40 g) / rapunzel (40 g) / kale (20 g) / raspberry (5 g) avocado (10 g) / cassava / fruit sauce (W/W)	32 PLN
Burrata (100 g) / lettuce leaves (60 g) / radish (5 g) / cucumber (30 g) / cherry tomatoes (30 g) / olive oil (1/2/3/W)	36 PLN
Caesar with anchovies (80 g) / grilled chicken (100 g) / herb toast (20 g) (1/2/W)	36 PLN
Salmon gravlax (80 g) / capers (5 g) / rapunzel (50 g) / cherry tomatoes (40 g) / apple (5 g) citrus sauce (5/9)	36 PLN

SOUPS

Chilled beet green soup (300 g) / cucumber (30 g) / 1 partridge egg (2/3)	20 PLN
Vegetable broth (300 g) / asparagus (40 g) / grilled tomato (50 g) (5/W)	22 PLN
Beetroot cream (300 g) / mascarpone (20 g) (2/W)	22 PLN
Sour rye soup (300 g) / bacon (20 g) / 1 sous vide egg (1/3/10)	24 PLN
Porcini mushrooms (300 g) / boiled dumplings (50 g) / thyme (1/2/3/10)	28 PLN

MAIN COURSES

Red snapper (140 g) / black rice (150 g) / kale (40 g) / wild garlic (5 g) / green pepper (2 g) (5/8/9)	46 PLN
Grilled trout (250 g) / arugula (40 g) / avocado (20 g) / whole-wheat toast (20 g) (1/9)	44 PLN
Chicken corn breast (130 g) / chive purée (150 g) / asparagus (80 g) / truffle sauce (10 ml) (1/2/5/10)	42 PLN
Duck leg (100 g) / young carrot (150 g) / boiled dumplings (100 g) / plump sauce (30 ml) (1/2/3/5)	44 PLN
Baked hock (250 g) / Belgian fries (150 g) / low-salt cucumber (80 g) (1/2/5/6)	46 PLN
Beef tenderloin (280 g) / asparagus (100 g) / truffle purée (130 g) / cognac sauce (40 g) (2/5/10)	84 PLN
Pappardelle (300 g) / chorizo (40 g) / broad bean (40 g) / parmesan cheese (5 g) wild garlic (10 ml) (1/3)	32 PLN

DUMPLINGS (300 g)

„Russian” with onion jam (1/2/3)	22 PLN
With meat and bacon (1/2/6/7/8)	24 PLN
With salmon and wine mousse (1/2/3/6/7/8/9)	26 PLN

DESSERTS

English cream (150 g) / pistachio mousse (1/2/3/4)	22 PLN
Fruit mousse (150 g) / kiwifruit / pear / rhubarb / edible flowers (W)	20 PLN
Plum tart (150 g) / crumble / strawberry (1/2/3)	22 PLN
Chocolate fondant (120 g) / ice-cream (1/2/3)	22 PLN

Ingredients may contain allergens. For more information please ask your server.
Are you a vegan, a vegetarian or on a gluten-free diet? Please inform your server
and our Chef will prepare a dish specially for you.

Please be informed that a discretionary service charge of 10% will be added
to the final bill. In case you do not wish to leave the service charge
to the waiters and cooks, please inform our staff before issuing the bill.

ALERGENY / ALLERGENS

 GLUTEN GLUTEN	1	 ORZECHY Z DRZEW TREE NUTS	4	 SOJA SOYA	7
 MLEKO MILK	2	 SO ₂ DWUTLENEK SIARKI SULPHITES	5	 SELER CELERY	8
 JAJKA EGGS	3	 GORCZYCA MUSTARD	6	 RYBY FISH	9
 GRZYBY MUSHROOMS	10	R REGIONALNY REGIONAL	W WEGETARIAŃSKI / WEGAŃSKI WEGETARIAN / VEGAN		



Król Kazimierz
Hotel & SPA

☆☆☆☆

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