

Dr Irena Eris

HOTEL SPA

Cooking IN THE SIEDLISSKO

To make your stay at the Siedlisko more pleasant, we will be happy to arrange an exquisite dinner for your loved ones or a business meeting over a dining table.

Our Chef will prepare delicious dishes, and the sommelier will select the right wines for dinner.

Thanks to the exceptional waitstaff, you will be able to dedicate your time exclusively to the dinner guests.



Masurian Flavours

STARTERS

Smoked trout from the fishing farm in Kaborno, with salad of baby vegetables, with sour cream, dill and roasted parsley cream

HOT STARTERS

Potato pancake with spinach, goat cheese from the Nad Arem farm, tomato concassé and fluffy cream

MAIN DISH

Duck breast fried on the skin with herbs, with roasted young beetroot from the farm in Frygnowo, asparagus, herbal gnocchi and sweet carrot crisps

DESSERT

Bird milk's cake with strawberries

Price PLN 300 gross per person

Seasonal Menu

STARTERS

Salmon tartare with avocado, cucumber, shallots, olives, grilled courgettes and tomato caviar

HOT STARTERS

Roasted asparagus with Parma ham, egg, tomatoes and mustard sauce

MAIN DISH

Beef tenderloin steak with roast potatoes, grilled vegetables and pepper sauce

DESSERT

Fresh fruit with white chocolate mousse and mango sauce

Price PLN 350 gross per person

Exclusive Menu

STARTERS

Cod ceviche with salad of radish, cucumber, red onion, yoghurt with cumin and coriander

HOT STARTERS

King prawns fried with chilli, garlic, parsley and tomatoes

MAIN DISH

Lamb saddle fried with thyme and garlic, mustard potato purée with a hint of mint and sugar snap peas

DESSERT

Strawberries fried with green pepper and balsamic sauce

Price PLN 400 gross per person

We can prepare lunch or dinner at the Siedlisko for a minimum of 4 and a maximum of 8 people. Waiter service is included in the price. Offer availability is limited, so please book at least 3 days in advance. This offer is valid until 20 December 2024.