

# MENU

## STARTERS

### FJORD TROUT TARTARE

*cucumber / spring onions / chilli mayonnaise / lime jelly*  
(shellfish, eggs, fish)

59 zł

### BLACK TIGER PRAWNS AND SCALLOPS

*avocado / cherry tomatoes / herb toast / hoisin sauce*  
(gluten, shellfish, lactose, molluscs)

68 zł

### DUCK BREAST MARINATED IN SHERRY

*foie gras mousse flavored with whiskey*  
(lactose)

49 zł

### ROASTED BEET TARTARE

*pear / arugula / nuts*  
(nuts)

39 zł

## SOUPS

### FISH SOUP WITH CHILLI

*tomatoes / saffron / lentils*  
(shellfish, eggs, fish, celery)

32 zł

### ROASTED BEETROOT CREAM

*roquefort cheese / Jerusalem artichoke chips*  
(lactose, celery)

29 zł

## SALADS

### SELECTION OF GREEN SALADS

*crayfish tails / goat cheese croquette / fruit / nuts*  
(gluten, shellfish, eggs)

42 zł

### CEASAR WITH CHICKEN OR PRAWNS

*cherry tomatoes / croutons / parmesan*  
(gluten, shellfish, eggs, nuts)

45 zł / 55 zł

## MAINS

### STURGEON

*black lentils / vegetables / baked cherry tomatoes / shrimp bisque*  
(shellfish, fish, lactose)

85 zł

### CATFISH

*red quinoa with spring onions / cherry tomatoes / kohlrabi*  
(fish, lactose)

78 zł

### GRILLED OCTOPUS

*chorizo / potatoes / arugula / tomatoes / red onion / sepia aioli*  
(eggs, lactose, molluscs)

120 zł

### VEAL LOIN

*parsnip purée / vegetables / demi-glace with thyme*  
(lactose, celery)

78 zł

### GUINEA FOWL SUPREME

*sweet potato purée / peas*  
(gluten, lactose, celery)

78 zł

### SIRLOIN STEAK

*truffle purée / charred vegetables / demi-glace with red wine / rosemary olive oil*  
(lactose, celery)

155 zł

### RISOTTO

*mushrooms / parmesan / dill olive oil*  
(lactose, celery)

55 zł



CAFÉ XANDER  
SHOW & DINING