

## VEGE DISHES

<b>Cream of baked tomatoes and peppers</b> in a vegan version with veggie parmesan cheese and a vegetarian version with goat cheese and basil pesto (7, 8, 9)	250 ml	26 zł
<b>Potato dumplings</b> with chickpeas in tomato sauce Garam Masala with vege Parmesan. Gluten-free (8)	160 g	36 zł
<b>Flatbread fried</b> with vege Mozzarella and spinach with vinaigrette sauce and vege Parmesan (1, 8, 10)	120 g	36 zł
<b>Papaprdelle aglio olio</b> z czosnkiem i chilli z wege parmezanem (1, 8)	240 g	39 zł
<b>Impossible meat dumplings</b> with oyster mushrooms (1, 6)	8 szt	38 zł




## FOOD ADDITIVES


<b>Baked potato quarters</b>	120 g	15 zł
<b>Potatoes in butter emulsion with dill</b> (7)	120 g	15 zł
<b>Pearl barley with small shallots</b> (1)	120 g	15 zł
<b>Grilled vegetables</b>	60 g	15 zł
<b>Mix of lettuces with vinaigrette sauce</b> (10)	100 g	15 zł
<b>Sauerkraut salad</b> (as before)	120 g	15 zł





A WEALTH OF FLAVORS, LOVE FOR TRADITION AND A PASSION FOR CREATION

SALADS / STARTERS



 <b>Lettuce with grilled regional goat's halloumi cheese</b> from goats' farm with orange and pumpkin mousse, caramelized plum, romaine lettuce, pecan nuts, parmesan cheese and cranberry vinaigrette (7, 8, 10, 12)	180 g	36 zł
<b>Tender romaine lettuce with grilled chicken breast or cocktail prawns</b> (4 pcs.) with tomatoes, croutons and classic Caesar sauce (1, 2, 3, 4, 7)	180 g	38 zł / 42 zł
<b>Flatbread with seasoned beef, Mozzarella</b> , Portobello mushroom and garlic aioli with tabasco (1, 7, 10)	120 g	42 zł
 <b>Flatbread fried in olive oil with sheep cheese and Mozzarella</b> , Cipolle onions, artichokes, basil pesto (1, 7, 8)	120 g	38 zł
<b>Flatbread with ripening cheeses</b> and Sicilian sun-dried tomato pesto (1, 7, 10)	120 g	38 zł
 <b>Pan fried prawns in butter with chili</b> garlic, white wine and parsley, served with wheat durum baguette (1, 2, 7)	5 pcs	48 zł
 <b>Chopped tartare of smoked Masurian trout</b> with a delicate spinach sauce, served with bread (1, 3, 4, 7, 8, 10)	120 g	36 zł
<b>Masurian beef tartare</b> with shallots, pickled cucumber and marinated mushrooms, served with bread and egg yolk on the guest's request (1, 3, 10)	120 g	46 zł
<b>Slices of seasoned beef</b> marinated in lovage oil with dried porcini mushrooms on potato salad with ripened local sausage, marinated chanterelles and bread (1, 10, 12)		48 zł
<b>SOUPS</b> (See also WORLD KITCHENS) ➡		
<b>Warmian fish soup</b> with tomatoes and garden herbs (4, 7, 9, 10)	250 ml	32 zł
<b>Warmian sour rye soup</b> with white sausage, mashed potatoes and bacon chips (1, 7, 9)	250 ml	29 zł
<b>Warmian Zagraj</b> - chicken broth with local smoked meats, poured dumplings and potatoes (1, 3, 7, 9)	250 ml	26 zł
 <b>Dumplings</b> in red borscht (1, 3)	250 ml	34 zł
<b>Soup of the day</b> - ask the waiter	250 ml	24 zł
<b>MAIN DISH</b>		
<b>Roast beef</b> marinated in regional honey beer prepared from a butcher's steak with mushrooms, pearl barley and salad from our pickles (1, 7, 10)	280 g	68 zł
 <b>Beef tenderloin steak flambéed on Brandy</b> with green pepper sauce, Belgian fries and paprika in a light marinade with herbs and garlic (6, 7, 10)	300 g	110 zł
<b>Pork cheeks with potato dumplings</b> from Liksajny and Śrem cucumber in brine (1, 7, 10)	280 g	59 zł
 <b>Maciek Kuron's tenderloin stuffed</b> with cheese, mold and herbs with potato and mushroom puree, beetroot with red onion jam and wine sauce (7, 9, 10, 12)	280 g	59 zł

<b>Guinea fowl meatballs</b> with stewed vegetables in cream with scorzonera, long pumpkin dumplings and herb butter (4, 7)	280 g	64 zł
 <b>Classic fish and chips</b> - fried butterfish on batter with fries, hand-pounded mayonnaise, organic lettuce with vinaigrette sauce and Parmesan cheese (1, 4, 10)	240 g	62 zł
<b>Redfish fillet fried</b> on pumpkin and cheese risotto with edamame and shimeji butter mushrooms (4, 7)	240 g	66 zł
<b>The redfish</b> is a fish of the perch family, just like the snapper. Due to its nutritional values, it is considered one of the healthiest fish in the world.		
<b>Zander with herb dumplings</b> with caramelized cherry tomatoes, capers and pecans (1, 3, 4, 8)	280 g	74 zł

HANDMADE FOR THE LOVE OF TRADITION

<b>Dumplings with seasoned Friesian and Holstein beef</b> , mushrooms, Korycin cheese, béchamel and Jerusalem 1, 3, 6, 7)	3 szt.	42 zł
<b>Spelled dumplings with duck meat</b> and boletus sauce (1, 3, 6, 7)	10 pcs	38 zł
 <b>Dumplings with goat cheese</b> and roasted hokkaido pumpkin from Amchur - sun-dried green mango, pepper jam, parmesan cheese and pecan nuts (1, 3, 7, 8)	10 pcs	38 zł
 <b>Papardelle pasta</b> with porcini mushrooms, green leg yolk and amber cheese (1, 3, 7)	180 g	49 zł

CUISINES OF THE WORLD

 <b>Spicy Australian fish soup</b> with coconut milk, chili, red curry paste and julienne vegetables (3, 6, 7, 9)	260 ml	32 zł
<b>Makaron udon</b> z polędwicą wołową, warzywami i prażonym sezamem (1, 2, 6, 11, 12, 14)	240 g	56 zł
<b>American street food</b> - breaded chicken leg with ripening cheddar and steak fries, corn in our spice mix with parmesan cheese and BBQ sauce on plum Węgierka Dąbrowicka (1, 7, 12)	300 g	58 zł
 <b>Papardelle with Tiger prawns</b> , garlic, olives, chili paste, sun-dried tomatoes and fresh spinach (1, 2, 3, 7)	220 g	55 zł

DESSERTS

<b>Creamy Basque cheesecake from San Sebastian</b> (one of the creamiest cheesecakes in the world) (1, 3, 7)	120 g	28 zł
<b>Apple pie</b> with cinnamon flavor and vanilla ice cream (1, 3, 7)	120 g	25 zł
<b>Brownie with salty caramel</b> and roasted buckwheat (1, 3, 7)	120 g	25 zł
<b>Kogel Mogel (egg yolks with sugar)</b> - The Taste of Childhood (3)	100 g	21 zł
<b>Dessert of the day</b> - ask the waiter	120 g	24 zł



Vegan



Vegetarian



Gluten Free



Lactose Free



Spicy

List of allergens in the dish:

1 contains gluten, 2 contains crustaceans, 3 contains eggs, 4 contains fish, 5 contains peanuts, 6 contains soy, 7 contains milk protein and lactose. 8 contains nuts, 9 contains celery, 10 contains mustard seeds, 11 contains sesame seeds, 12 contains sulfur dioxide, 13 contains lupins, 14 contains molluscs

If you have any special dietary restrictions, allergies or medical recommendations, please inform the person receiving you order in order to forward any comments to our Chef.

EXPLORE VEGE DISHES

The Biofonda restaurant is open until 22:30, at 22:00 we accept the last orders.

We serve seasoned beef steaks

**BIOFONDA STEAK PROJECT**, which is a tribute to true connoisseurs of high-quality meat.

The regional Friesian-Holstein breed is bred in Warmia and Masuria, fed naturally, which keeps the meat at the appropriate pH value, what has a huge impact on the quality of our beef.