



Menu

STARTERS

- Bruschetta**  28 zł
baguette | tomatoes | herbs | mozzarella cheese
- Premium beef tenderloin tartare** 54 zł
yolk | cucumber | shallot | wild garlic | baguette
- Selection of local farm cheeses 180g** 60 zł
homemade jam | home-made bread

- Selection of homemade cold cuts 180g** 60 zł
homemade lard | pickled mushrooms | home-made bread

SOUPS

- Beef broth with spätzle** 28 zł
brisket | zucchini | carrot | parsley | noodles
- Vegetable soup**  22 zł
broccoli | cauliflower | bean | dill | leek
- Chef's Soup** 29 zł

10% discount for our hotel guests

Allergen card available at the bar.

 – vegetarian dishes

* For a table of more than 10 people we add 10% service

In the case of using the room service, a fee of 20% of the bill value, not less than PLN 20, applies.

MAIN DISHES

- Risotto bianco**  44 zł
onion | risotto | sugar peas | green peas
- Sea bream fish** 58 zł
onion | risotto | sugar peas | green peas
- Pork chop** 56 zł
young potatoes | young cabbage | dill
- Duck** 78 zł
oatmeal | cherry | demi glass | dumplings
- Pork tenderloin** 58 zł
parsley puree | redcurrant
- Ribs in honey glaze** 62 zł
baked potato with herbs | young cabbage
- Premium chicken salad** 68 zł
tomato | eggs | parmesan cheese | bacon | bread
- Premium chicken tagliatelle** 62 zł
spinach | cream sauce | herbs
- Shrimp tagliatelle** 74 zł
garlic | tomato sauce | parsley | tomatoes
- Shrimps** 74 zł
rosemary | chilli butter | baguette

DESSERTS

- Traditional cheesecake with currant mousse served hot** 28 zł
- Chocolate fondant** 34 zł
vanilla ice cream | strawberries
- Artisan ice cream** 34 zł