

4 P O R Y R O K U

RESTAURACJA

AUTUMN MENU

STARTERS



- Salad with marinated pumpkin** | 220 g **PLN 41**
pumpkin / lettuce / orange / pumpkin seeds / crispy chickpeas / sour cream with smoked paprika / croutons
- Red cabbage salad with hot goose leg** | 180 g **PLN 43**
roast leg of goose / red cabbage / leek / cranberry / pear / pumpkin mayonnaise
- Fried tuna** | 150 g **PLN 43**
tuna / carrots in orange-butter emulsion / sour cream / thyme
- Shrimp in wine and butter emulsion (5 shrimps)** | 170 g **PLN 45**
shrimp / tomato / garlic / parsley / homemade bread
- Tartare of chopped beef tenderloin** | 120 g **PLN 49**
chopped beef / marinated chanterelles / egg yolk / onion / olive oil / homemade bread / butter
- Squid** | 280 g **PLN 45**
fried squid / potato purée with smoked paprika / zucchini / shrimp / mussels
- Plate of Italian cheeses & meats (for 2 people)** | 490 g **PLN 84**
olives / homemade bread / butter
- Mussels with white wine & butter sauce** | 250 g **PLN 39**
mussels / tomato / garlic / parsley / homemade bread
- Beef tongue on lettuce** | 180 g **PLN 38**
beef tongue / lettuce / pickled vegetables / fruit / yoghurt-mustard sauce / homemade bread

SOUPS



- Carrot cream with shrimps** | 250 g **PLN 26**
celery gratin / shrimps / filo pastry / sour cream
- Pumpkin cream** | 250 g **PLN 26**
Pumpkin / millet croquet / chili / ginger cream / pumpkin seeds / sugar snap peas
- Cream of red cabbage** | 250 g **PLN 28**
stuffed cabbage with goose and rice / goose liver / candied apple
- Bouillabaisse soup** | 300 g **PLN 46**
fish / seafood / vegetables / toast with aioli sauce

MAIN DISHES

- Schnitzel Wiener Art** | 220 g **PLN 66**
breaded pork tenderloin / lemon
- Two extras to choose:**
potato salad in vinaigrette sauce / potato purée / baked potatoes / steak fries
mix of salads / vegetables in butter
- Goose leg** | 320 g **PLN 86**
roast leg of goose in own sauce / beetroot gratin / potato purée / buckwheat popcorn / cooked pear in red wine

Pink – baked duck fillet 450 g	PLN 71
duck fillet / pumpkin and orange purée / romaine lettuce on butter / plum	
Baked guinea fowl leg in own sauce 310 g	PLN 74
guinea fowl leg / chanterelle and potato purée / beetroot / filo pastry	
Pink-baked lamb saddle 450 g	PLN 128
lamb saddle with bone / celery and horseradish purée / kohlrabi / cherry tomatoes marinated in olive oil demi-glace sauce with chanterelles	
Beef burger 420 g	PLN 51
beef / tomato / pickled cucumber / lettuce / bacon / cheddar cheese / mustard sauce / steak fries	
Stewed sturgeon in white wine 400 g	PLN 77
sturgeon fillet / green lasagne with ratatouille vegetables / mushrooms / white wine and butter sauce	
Trofie pasta with shrimps 260 g	PLN 54
Argentinian shrimps / zucchini / olives / shrimp sauce / parmesan	
Carbonara 350 g	PLN 47
spaghetti / guanciale / egg / parmesan	
 Pumpkin in tempura 350 g	PLN 54
pumpkin / crispy chickpeas / chanterelle purée / plum / sugar peas / sauerkraut sauce	

DISHES FROM CHARCOAL GRILL 'BIG GREEN EGG'

Argentine roast beef steak 270 g	PLN 99
Beef tenderloin steak 200 g	PLN 112
Sea bream 350 g	PLN 73
Two extras to choose: potato purée / baked potatoes / steak fries mix of salads / vegetables in butter / grilled vegetables	
A sauce to choose: pepper sauce / mild Chimichurri sauce / garlic butter	

DESSERTS

Crème brûlée 120 g	PLN 32
yolk cream / roasted almonds / cherry mousse / whipped cream	
Selection of ice cream with fruit 150 g	PLN 31
2 scoops of ice cream / seasonal fruit	
Creamy pumpkin cheesecake 150 g	PLN 32
pumpkin / cottage cheese / chocolate and coffee mousse / crumble / warm vanilla sauce / fruit	

KIDS MENU

 Tomato soup 200 g	PLN 19
tomatoes / pasta / cream	
Crispy chicken or fish fingers 180 g	PLN 31
farmhouse chicken or fish / potato purée / carrots in butter	
 Crêpes 180 g	PLN 29
crêpes / fruit or quark / powdered sugar	