



4 PORY ROKU
RESTAURACJA

AUTUMN
MENU

APPETIZERS



- Morbier cheese salad** | 180 g PLN 59
lettuce / fig / arugula / cranberry
Mucha Cremant De Loire 125 ml / 29 PLN
- Herring with sour cream** | 170 g PLN 54
herring / onion / apple / sour cream / dill / potatoes
Seyval „Winnica Turanu” 125 ml / 35 PLN
- Tartare of chopped beef tenderloin** | 120 g PLN 61
chopped beef / shimeji mushrooms / egg yolk / onion / lovage olive oil / homemade bread / butter
Chopin Black 40 ml / 30 PLN
- Mussels in gorgonzola sauce** | 180 g PLN 59
cherry tomatoes / cream / chives / homemade bread
Riesling „Schloss Vollrads GG” 125 ml / 60 PLN
- Italian cheese and charcuterie (for two people)** | 490 g PLN 91
olives / homemade bread / butter
Luigi Bosca De Sangre 750 ml / 235 PLN

SOUPS

- Spanish lentil stew** | 250 ml PLN 36
vegetables / potatoes / chorizo / tomatoes / parsley
- Pumpkin cream soup with shrimp** | 250 ml PLN 41
cottage cheese and chilli croquette / pumpkin seed oil
- Goose broth** | 250 ml PLN 38
carrot pasta / lovage/ pulled goose

MAIN DISHES



- Wiener-style schnitzel** | 220 g PLN 81
potatoes purée / kale in butter
Bernard Light Beer 400 ml / 20 PLN
- Pink duck breast** | 270 g PLN 93
pumpkin and orange purée / chestnuts with plums
Pinot Noir „Winnica Turanu” 125 ml / 50 PLN
- Sturgeon with brown sauce and raisins (recipe from 1885)** | 260 g PLN 103
buckwheat noodles / marinated endive
Riesling Peter & Peter 125 ml / 27 PLN
- Medium-rare lamb loin** | 450 g PLN 167
cauliflower purée / baby romaine lettuce / demi glace sauce with onions
Carmenere Ventisquero Grey 125 ml / 35 PLN



Braised veal cheek 310 g potatoes purée / gravy / wild broccoli / mushrooms <i>Verrazzano Chianti Classico DOCG 125 ml / 40 PLN</i>	PLN 99
Tuna steak 240 g cauliflower purée with lime / mussels <i>Albarino „Genio y Figura” 125 ml / 40 PLN</i>	PLN 103
 Baked pumpkin 350 g chickpea purée / wild broccoli / pumpkin cookie <i>Solaris „Winnica Turanu” 125 ml / 35 PLN</i>	PLN 71
Tagliatelle with shrimps 310 g creamy shrimp sauce / caper chips / olives / kohirabi <i>Sauvignon Blanc Esk Valley 125 ml / 32 PLN</i>	PLN76
Beef tenderloin steak 270 g baked potatoes / bell peppers Sauce to choose: pepper sauce / mild Chimichurri / garlic butter <i>Malbec „Bodega Colome” 125 ml / 35 PLN</i>	PLN 141

DESSERTS

Creamy pumpkin cheesecake 180 g cottage cheese / chocolate and coffee mousse / crumble / warm vanilla sauce / fruits <i>Riesling Scharzhofberger Feinherb 125 ml / 46 PLN</i>	PLN 39
Ice cream selection with fruit 150 g two ice cream balls / seasonal fruits	PLN 38
Crème brûlée 120 g egg yolk custard / toasted almonds / cherry mousse / whipped cream <i>Moët & Chandon Brut Imperial 125 ml / 73 PLN</i>	PLN 37
Plum tart 150 g plum / almonds / lemon zest / cinnamon / cream ice cream <i>Ruby Porto „Graham ‘s Fine” 80 ml / 25 PLN</i>	PLN 38

CHILDREN’S MENU

 Tomato soup 200 g tomatoes / egg noodles / sour cream	PLN 31
Crispy chicken or fish sticks 180 g chicken or fish / potato purée / carrots in butter	PLN 45
 Pancakes 180 g pancake batter / cottage cheese or fruits / powdered sugar	PLN 41

-  – vegetarian dish
- Ask waitstaff for list of food allergens
- * For reservations of more than 9 people, waiter service is added in the amount of 10%

All prices are gross prices.

Individual dish ingredients are subject of change based on availability and seasonality, which will be communicated to you by the staff prior to accepting your order.

