

4 P O R Y R O K U


RESTAURACJA

SPRING MENU

STARTERS

- Asparagus with shrimps (3 pieces)** | 150 g PLN 42
asparagus / shrimps / spinach purée / croutons / shrimp emulsion / hollandaise sauce
- Seasonal asparagus salad** | 240g PLN 39
asparagus / garden lettuce / apple / kohlrabi / cottage cheese with egg / vinaigrette sauce
- Tartare of chopped beef tenderloin** | 120 g PLN 49
chopped beef / marinated chanterelles / egg yolk / onion / olive oil / homemade bread / butter
- Grilled squid** | 280 g PLN 43
grilled squid / romaine lettuce / marinated kohlrabi / remoulade sauce / cherry tomatoes / vinaigrette
- Plate of Italian cheeses & meats** | 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
-  **Sorrel cream** | 250 g PLN 24
sorrel / mashed potato / egg / grease
- Bouillabaisse soup** | 300 g PLN 46
fish / seafood / vegetables / toast with aioli sauce

MAIN DISHES


- Guinea fowl de volaille** | 450 g PLN 64
guinea fowl breast / beetroot and potato purée / short cabbage / sauerkraut and apple sauce
- Wiener Schnitzel** | 220 g PLN 63
breaded veal / lemon
Two extras to choose:
potato salad in vinaigrette sauce / potato purée / baked potatoes / steak fries
mix of salads / vegetables in butter
- Pink – baked duck fillet** | 450 g PLN 71
duck fillet / pumpkin and orange purée / romaine lettuce on butter / figs
- Pink-baked lamb saddle** | 450 g PLN 118
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 48**
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

 **Tagliatelle alla puttanesca** | 260 g **PLN 46**
tagliatelle / tomatoes / olives / capers / vegan cheese type feta / garlic / chilli / extra virgin olive oil

Carbonara | 350 g **PLN 47**
spaghetti / guanciale / egg / parmesan

 **Pak choi** | 350 g **PLN 52**
pak choi / mashed potato / radish / fried chips from kohlrabi leaves / hollandaise sauce / millet croquettes

DISHES FROM CHARCOAL GRILL 'BIG GREEN EGG'

Argentine roast beef steak | 270 g **PLN 99**

Beef tenderloin steak | 200 g **PLN 112**

Gilt-head 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 25**
yolk cream / roasted almonds / raspberry mousse / whipped cream


Selection of ice cream with fruit | 150 g **PLN 23**
2 scoops of ice cream / seasonal fruit


Strawberry tart | 150 g **PLN 25**
shortbread / strawberries / vanilla cream / ice cream

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

 – 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%