



**4 PORY ROKU**  
RESTAURACJA

SEASONAL  
MENU

APPETIZERS



- Asparagus salad I** 220 g 47 zł  
asparagus / strawberries/ poached egg / vinaigrette sauce / croutons
- Tartare of chopped beef tenderloin** | 120 g 58 zł  
chopped beef / shimeji mushrooms / egg yolk / onion / lovage olive oil / homemade bread / butter
- Asparagus with beef tenderloin in leek ash I** 230 g 59 zł  
beef tenderloin / asparagus / hollandaise sauce / pickled cucumber chips
- Swordfish tartare with lime** I 120 g 53 zł  
swordfish / pepper / shallot / mint / chilli / olive powder
- Italian cheese and charcuterie (for two people)** | 490 g 89 zł  
olives / homemade bread / butter
- Roasted silverside beef with mayonnaise sauce on a base of tuna and anchovies – served cold I** 150 g 47 zł  
silverside beef / baby romaine lettuce / parmesan / tomatoes / mayonnaise sauce on a base of tuna and anchovies

SOUPS



- Asparagus cream** I 220 ml 35 zł  
asparagus / cottage cheese / sour cream / chilli
- Beetroot leaf soup I** 250 ml 34 zł  
beetroot leaf / mashed potatoes / egg / bacon
- Hálaszlé fish soup** | 270 g 47 zł  
fish bouillon / smoked fish / vegetables

MAIN DISHES



- Schnitzel Wiener Art** | 220 g 76 zł  
breaded pork tenderloin / lemon / cabbage / boiled potatoes with bacon
- Confit pork neck** | 350 g 89 zł  
pork neck / asparagus purée / botvina and kohlrabi fried in butter / potato crisps / demi glace sauce with pickled mustard seed
- Goose leg** | 310 g 89 zł  
goose leg / cheese noodles / beetroot purée with saffron / gooseberries / apple mousse
- Pink lamb loin** | 450 g 167 zł  
lamb loin on the bone / potato purée with milk / royal oyster mushroom / carrot / onion demi glace



- City of Toruń Gingerbread Culinary Trail. A dish inspired by old recipes.

**Beef burger** | 420 g 64 zł  
beef / tomato / pickled cucumber / lettuce / bacon / cheddar cheese / mustard sauce / steak fries

**Swordfish steak in butter** | 400 G 97 zł  
swordfish / asparagus / cauliflower purée / roasted onion

**Carbonara** | 350 g 69 zł  
spaghetti / guanciale / egg / parmesan



**Fried asparagus** | 310 g 62 zł  
asparagus / lettuce / sunchoke / roasted vegetable sauce with sour cream

**Tagliatelle with shrimps** | 310 g 72 zł  
tagliatelle / shrimps / creamy shrimp sauce / caper chips / olives / kohlrabi

## DISHES FROM GRILL 'BIG GREEN EGG'

**Brazilian tenderloin** | 200 g 135 zł

**Argentine rib eye** | 250 g 129 zł

**Argentine roast beef steak** | 270 g 119 zł

**Iberico pork ribs in orange-muscovado glaze** | 500 g 92 zł

**Sea bream** | 350 g 81 zł

**A BARBECUE FEAST FOR TWO** | 720 g 376 zł

Brazilian sirloin / Argentine rib eye / Argentine roast beef steak

**Extras:** baked potatoes/ tomatoes with salsa verde

**Sauce to choose:** pepper sauce / mild Chimichurri / garlic butter

## DESSERTS

**Asparagus mousse** | 150 g 38 zł  
asparagus / strawberries / roasted white chocolate / cigarette cake

**Ice cream selection with fruit** | 150 g 36 zł  
two ice cream balls / seasonal fruits

**Crème brûlée** | 120 g 37 zł  
egg yolk custard / toasted almonds / cherry mousse / whipped cream

**Rhubarb tart** | 150 g 36 zł  
rhubarb / almonds / lemon zest / cream ice cream

## CHILDREN'S MENU



**Tomato soup** | 200 g 27 zł  
tomatoes / egg noodles / sour cream

**Crispy chicken or fish sticks** | 180 g 43 zł  
chicken or fish / potato purée / carrots in butter



**Pancakes** | 180 g 39 zł  
pancake batter / cottage cheese or fruits / 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%

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.

