



4 PORY ROKU
RESTAURACJA

**SUMMER
MENU**

APPETIZERS



Marinated eggplant salad | 220 g
mustard lettuce / grilled kohlrabi / pumpkin seeds / freshly pickled cucumber gel / vinaigrette dressing

47 PLN

Tartare of chopped beef tenderloin | 120 g
chopped beef / shimeji mushrooms / egg yolk / onion / lovage olive oil / homemade bread / butter

58 PLN

Swordfish ceviche with lime | 120 g
peppers / romaine lettuce / onion / cilantro / chilli / homemade bread

53 PLN

Thai style shrimps | 150 g
coconut milk / tom yum chili paste / cilantro / homemade bread

53 PLN

Italian cheese and charcuterie (for two people) | 490 g
olives / homemade bread / butter

89 PLN

SOUPS

Sorrel cream with smoked trout | 240 ml
potato purée / egg / smoked trout / cream

36 PLN



Beetroot leaf soup | 250 g
beet leaves / young beets / egg / natural yogurt / dill / chives / radish

35 PLN



Cream of kohlrabi | 270 ml
green olive and chilli croquette / cream

33 PLN

MAIN DISHES

Breaded beef tenderloin | 220 g
potato purée / confit cherry tomatoes / sweet potato chips

86 PLN

Confit pork neck | 350 g
asparagus purée / botvina and kohlrabi fried in butter / potato crisps / demi glace sauce with pickled mustard seed

89 PLN



Goose leg | 310 g
cheese noodles / beetroot purée with saffron / gooseberries / apple mousse

89 PLN

Pink lamb loin | 450 g
jerusalem artichoke purée / string beans / demi glace sauce with onions

167 PLN



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

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

Fried rainbow trout fillet | 400 g 94 PLN
risotto with arugula pesto / fried pak choi



Grilled young Chinese cabbage | 350 g 67 PLN
cauliflower purée / young carrots / chickpea chips

Tagliatelle with shrimps | 310 g 72 PLN
shrimps / creamy shrimp sauce / caper chips / olives / kohirabi

DISHES FROM GRILL 'BIG GREEN EGG'

Brazilian tenderloin | 200 g 135 PLN

Argentine rib eye | 250 g 129 PLN

Argentine roast beef steak | 270 g 119 PLN

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

Sea bream | 350 g 81 PLN

A BARBECUE FEAST FOR TWO | 720 g 376 PLN

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

Strawberry mousse | 150 g 35 PLN
strawberries / strawberry meringue / crumble cake

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

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

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

CHILDREN'S MENU



Tomato soup | 200 g 31 PLN
tomatoes / egg noodles / sour cream

Crispy chicken or fish sticks | 180 g 45 PLN
chicken or fish / potato purée / carrots in butter

Pancakes | 180 g 41 PLN
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.

