




**4 PORY ROKU**  
RESTAURACJA

MENU  
2024

## STARTERS

**Marinated beef tongue** | 150 g **PLN 41**  
beef tongue / lettuces / pickled vegetables / mustard sauce / white wine vinegar

 **Salad with asparagus** | 270 g **PLN 44**  
asparagus / lettuce mix / poached egg / vinaigrette sauce / croutons

**Asparagus with beef tenderloin** | 250 g **PLN 54**  
asparagus / beef tenderloin in leek ash / hollandaise sauce / pickled cucumber chips

**Tartare of chopped beef tenderloin** | 120 g **PLN 55**  
chopped beef / marinated chanterelles / egg yolk / onion / olive oil / homemade bread / butter

**Fried tuna** | 180 g **PLN 45**  
tuna / shrimp sauce / potato and mushroom purée / sauerkraut crisp


**Plate of Italian cheeses & meats (for 2 people)** | 490 g **PLN 89**  
olives / homemade bread / butter

**Shrimps in butter** | 150 g **PLN 53**  
shrimps / wine and butter sauce / tomato / garlic / parsley / homemade bread

**Herring in sour cream** | 160 g **PLN 41**  
Herring / beets with apple / walnuts / onion crunch / sour cream / homemade bread

## SOUPS

**Cream of asparagus** | 250 g **PLN 35**  
asparagus / smoked cottage cheese / chilli

 **Sorrel cream** | 250 g **PLN 34**  
sorrel / potato purée / quail egg / guanciale crackling

**Fish soup with fish pullets** | 300 g **PLN 45**  
Fish broth/ smoked fish pullets/ vegetables/ mashed potatoes

## 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

**Pan-fried guinea fowl breast** | 450 g **PLN 81**  
guinea fowl breast / cauliflower purée / asparagus / demi-glacé sauce / Jerusalem artichoke chips




**Baked goose leg- a dish to celebrate the 550th anniversary of the birth of Nicolaus Copernicus** | 310 g **PLN 79**  
goose leg / cottage cheese noodles / beetroot purée with saffron / gooseberries / mousse

**Pink-baked lamb saddle** | 450 g **PLN 131**  
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 56**  
beef / tomato / pickled cucumber / lettuce / bacon / cheddar cheese / mustard sauce / steak fries

**Fried burbot** | 400 g **PLN 79**  
mint / Israeli basil couscous / cauliflower romanesco in butter / roasted leek sauce

**Carbonara** | 350 g **PLN 52**  
spaghetti / guanciale / egg / parmesan

 **Roasted baby cabbage** | 350 g **PLN 56**  
cabbage / ricotta / crispy polenta / artichoke sauce / carrot and red orange mousse / bear garlic

**Tagliatelle with shrimps** | 210 g **PLN 69**  
tagliatelle / shrimps / pumpkin sauce / chorizo powder / olives / parmesan

**Argentine roast beef steak** | 270 g **PLN 109**

**Beef tenderloin steak** | 200 g **PLN 122**

**Sea bream** | 350 g **PLN 79**

**Two extras to choose:**  
potato purée / baked potatoes / steak fries / mix of salads / vegetables in butter

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

## DESSERTS

**Asparagus mousse with strawberries** | 120 g **PLN 35**  
asparagus / strawberries / mint cigarillo cake / white chocolate / hazelnuts in caramel

**Selection of ice cream with fruit** | 150 g **PLN 33**  
2 scoops of ice cream / seasonal fruit

**Crème brûlée** | 120 g **PLN 35**  
egg yolk custard / roasted almonds / cherry mousse / whipped cream

## KIDS MENU

**Tomato soup** | 200 g **PLN 25**  
tomatoes / pasta / cream

**Crispy chicken or fish fingers** | 180 g **PLN 37**  
farmhouse chicken or fish / potato purée / carrots in butter

 **Crêpes** | 180 g **PLN 35**  
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%*