

## CHEF'S CHOICE

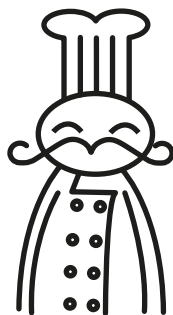
**Grilled halloumi (100g)..... 28**  
with vegetables, pesto and toast

**Salad with grilled pork tenderloin and honey mustard dressing (600g)..... 35**  
served in baked tortillas

**Roasted zander in chanterelle sauce (100g) 19**  
served with a salad mix

**Roasted pork knuckle (650g)..... 50**  
served with fried potatoes and caramelized vegetables

**Potato pancakes with grilled tenderloin..... 39**  
tenderloin (150g), served with porcini mushroom sauce and sour cream



We recommend regional beers from the locals Brewery to go with our dishes

## STARTERS

**Bruschetta (250g)..... 19**  
with tomato salsa and feta cheese

**Camembert (180g)..... 22**  
baked in ripening ham

**Chicken strips..... 20**  
chicken (150g), with mango-chilli sauce

**Beef tartare (120g)..... 31**

**Polish herring / in cream (150g)..... 17 / 19**

**Stuffed mushrooms (300g)..... 19**

**Shrimp tempura..... 32**  
shrimps (150g), with mayo-chilli dressing with truffle oil and a salad mix



## SOUPS

(450ml)

**Beef tripe..... 17**

**Beef stroganoff  ..... 17**

**Polish sour rye soup..... 15**

**Red borscht with ravioli..... 15**

**Cream of tomato soup..... 17**



## PIEROGI

(Polish dumplings)

**Pierogi with meat and cabbage..... 22**

**Pierogi with potato and cottage cheese..... 24**

**Pierogi with spinach and cottage cheese  ..... 22**

**Sweet pierogi with cottage cheese..... 24**



10 pieces (350g) per portion