



MENU SPRING/ SUMMER 2023

by @chef_tomaszbulach

STARTERS

FJORD TROUT TARTARE 47
guacamole/ sweet potato chips/ Mirabelle confiture/ coriander oil/ pea shoots

STEAK TARTARE 49
pickles/ chopped onion/ Dijon mayonnaise/ homemade butter&bread

SOUPS

WILD PHEASANT BROTH 27
homemade venison dumplings/ carrot/ lovage

SOUR CREAM SOUP 28
egg/ white sausage/ bacon chips

CREAM BEETROOT SOUP served cold 29
sour cream/ egg/ seasonal vegetables/ mashed potatoes/ bacon caramelized onion

SALADS

ORGANIC CHICKEN BREAST 43
mix of salad and vegetables/ vinaigrette sauce/ Caesar dressing/ potato chips/ long – maturing cheese/ baguette

PRAWN 49
mix of salad and vegetables/ vinaigrette sauce/ Caesar dressing/ potato chips/ long – maturing cheese/ baguette

MIX OF SALADS 31
vegetables/ vinaigrette sauce/ potato chips

MAIN DISHES

POTATO DUMPLINGS (2 pcs.) 45
bacon caramelized onion/ pickled cucumber/ bear garlic sauce

BOILED MEAT DUMPLINGS FILLED WITH POTATO CAKE (4 pcs.) 39
creamy sauce/ chives oil/ artichoke chips

BAKED VEAL STUFFED DUMPLINGS (4 pcs.) 43
pickled cucumber/ bear garlic sauce

VENISON UDON STIR FRY 53
mung bean sprouts/ vegetables/ coriander/ sesame seeds/ lime

BONE-IN PORK LOIN 53
mashed potatoes/ dill&cucumber salad/ fresh salsa/ honey mustard sauce

VENISON ROAST 61
mashed potatoes/ boletus cream sauce/ asparagus/ pistachio

PAN ROASTED SADDLE OF DEER 96
savory mushroom cheesecake/ bison grass demi – glace sauce/ baby carrot/ mushroom

WILD BOAR BURGER 58
challah bread/ fried egg/ pickled cucumber/ arugula/ tomato/ honey mustard dressing/ French fries

DUCK BREAST 67
mashed sweet potatoes/ cherry sauce/ dill&parsley salad/ wild broccoli/ pistachio

ZANDER FILLET 71
risotto/ orange – lime sauce/ dill&cucumber salad/ asparagus

KIDS MENU

WILD PHEASANT BROTH 19
homemade noodles/ carrot

CRISPY CHICKEN POPS 29
french fries/ carrot salad/ homemade zucchini ketchup

TAGIATELLE 25
fresh tomato sauce/ long – maturing cheese

DESSERTS

NO – BAKE CHEESECAKE 27
homemade strawberry&cherry sorbet/ fruit

LAVENDER CREAM PUFF 27
homemade lavender ice cream



COFFEE

AMERICANO	13
ESPRESSO	12
CAPPUCCINO	17
LATTE	18
LATTE W/ SYRUP	22

caramel/ vanilla/ hazelnut

Ask the Waiter for sweetener/ soy milk/ lactose free milk (+3 PLN)

HOMEMADE BEVERAGES

ALCOHOL FREE BEER (300ml/ 1litre)	15/37
ALCOHOL FREE BREAD BEER (300ml/ 1litre)	15/ 37
FRESH SQUEEZED JUICE (300ml)	24

Make your own composition: carrot/ apples/ celery/ oranges

REGIONAL BEER

WHEAT BEER 0,5l	16
IPA 0,5l	16
POLISH ALE 0,5l	16
BLACK IPA 0,5l	16
AMERICAN IPA 0,5l	16

DRAFT BEER

ŻYWIEC 0,3l	10
ŻYWIEC 0,5l	12

BOTTLED BEER

ŻYWIEC 0,3l	9
ŻYWIEC 0,5l	13
HEINEKEN 0,5l	15
ALCOHOL FREE 0,3l	10
RADLER 0% 0,5l	10

WHISKY/ WHISKEY 4cl

JACK DANIEL'S	17
BUSHMILLS 10YO	17
REMY DALMORE 12YO	24
CLUNY	15

RUM/ GIN/ TEQUILA 4cl

BACARDI SUPERIOR	12
SIERRA TEQUILA SILVER	12
GIN LUBUSKI	10
FINSBURY LONDON GIN	12

REGIONAL ALCOHOL 4cl/ 0,5l

NATURAL QUINCE TINCTURE 30%	13/ 130
BIAŁOWIEŻA PLUM 'MOONSHINE' 63%	17/ 160
REGIONAL ROASTED 'MOONSHINE' 50%	14/ 150
REGIONAL PURE 'MOONSHINE' 50%	14/ 150
BRANDED CARAMEL BOOSE 40% BESTSELLER!	13/ 130

WINE

Ask your Waiter for our wine list



TEA

CEYLON BLACK TEA	17
GREEN TEA	17
BEETROOT&PEACH TEA	17
BLUBERRY&CRANBERRY TEA	17

COLD BEVRAGES

MINERAL WATER sparkling/ still (300ml)	8
STILL MINERAL WATER MH (1litre)	14
PEPSI/ PEPSI MAX (200ml)	10
MIRINDA/ 7UP/ SCHWEPES TONIC (200ml)	10
LIPTON ICE TEA peach/ green (200ml)	10
ENERGY DRINK (250ml)	15
FRUIT JUICE apple/ orange (200ml/ 1litre)	9/ 29

VODKA 4cl/ 0,5l

FINLANDIA	12/ 110
ŻUBRÓWKA BLACK	12/ 110
RYE SZELMENT	11/ 100
DWÓR SIERAKÓW	14/ 130
ŻUBRÓWKA WHITE	10/ 90
PLUM SOPLICA	10/ 90
QUINCE SOPLICA	10/ 90
HAZELNUT SOPLICA	10/ 90
CHERRY SOPLICA	10/ 90

LIQUERS/ TINCTURES

JAGERMEISTER (4cl)	16
CHERRY TINCTURE (4cl)	9
HONEY TINCTURE (10cl)	16

COGNAC/ BRANDY 4cl

HENNESSY VS	18
METAXA *****	18
REMY MARTIN VSOP	18

VERMOUTH 10cl

MARTINI DRY	16
MARTINI BIANCO	16
MARTINI ROSATO	16

- Wi - Fi password: MajatekHowieny
- Waiting time - approximately 45 minutes
 - 1 table = 1 bill
- If you need an invoice inform the Waiter before ordering
- Zapytaj Kelnera o wykaz alergenów i gramatury dań
 - Present your Restaurant Voucher **before** ordering
 - Additions to dishes may vary depending on season

