

# SIGNATURE PIEROGI

## LARYSONKI WITH... (9 pcs.)

|                                               |    |
|-----------------------------------------------|----|
| With roasted meat                             | 35 |
| With goose                                    | 46 |
| With duck and quince                          | 45 |
| Spicy chicken and sweetcorn                   | 33 |
| With chicken liver and feta cheese            | 32 |
| With potatoes and bacon                       | 32 |
| With red beans, chorizo, and fresh tomatoes   | 35 |
| Foreign (Russian-style)                       | 31 |
| With potatoes and dill                        | 31 |
| With potatoes and mushrooms                   | 32 |
| With white cheese, chives, and dill           | 33 |
| With cabbage and wild mushrooms               | 34 |
| With cabbage and button mushrooms             | 32 |
| With spinach and bryndza cheese               | 35 |
| With green peas and ricotta                   | 32 |
| With roasted red beetroot and goat cheese     | 34 |
| With chickpeas, sun-dried tomatoes, and curry | 33 |
| With buckwheat groats and mushrooms           | 33 |

### EXTRAS

(1 INCLUDED IN THE PRICE)

- Fried onions
- Butter
- Sour cream
- Sweet cream

### EXTRAS

4 PLN EACH

- Crispy bacon
- Parsley pesto
- Garlic sauce

|                                           |    |
|-------------------------------------------|----|
| With sour cherries                        | 33 |
| With strawberries                         | 32 |
| With orange-vanilla cottage cheese        | 33 |
| With blackcurrants and mascarpone         | 35 |
| With blueberries and vanilla cream cheese | 36 |
| With passion fruit and white chocolate    | 37 |
| With raspberries and Nutella              | 36 |
| With banana and caramel                   | 35 |

## PIELMIENI 18 pcs.

|                                                   |    |
|---------------------------------------------------|----|
| With pork and beef                                | 36 |
| With pork and beef and mushrooms                  | 34 |
| With chicken, mozzarella, curry, and tarragon     | 35 |
| With turkey, sweet bell pepper, and smoked cheese | 37 |
| With smoked mackerel and broccoli                 | 34 |
| With salmon, ricotta cheese, and dill             | 43 |
| <b>With shrimp, oyster mushrooms, and chives</b>  | 57 |
| Mutton dumplings                                  | 55 |

### MIXY

|                       |    |
|-----------------------|----|
| Meat mix – 16 pcs.    | 54 |
| Veggie mix – 16 pcs.  | 50 |
| Fruit mix – 16 pcs.   | 53 |
| Pelmeni mix – 28 pcs. | 55 |



# MENU BY MAGDA GESSLER

## APPETIZER

### Krakowska Maczanka

42

Traditional Krakow-style maczanka with aromatic, slow-cooked meat and a rich-flavored sauce, served in a fresh bun.

## SOUP

### Mushroom Borscht with Sauerkraut Juice and Pearl Barley & Mushroom Dumplings

34

Aromatic mushroom borscht made with fermented sauerkraut juice, served with delicate dumplings filled with pearl barley and mushrooms. A traditional, flavorful dish.

## MAIN COURSE

### Pork Tenderloin with Salami and Bacon, Served with Spiced Purée

62

Juicy pork tenderloin wrapped in salami and bacon, served with aromatic spiced purée, bell pepper-tomato sauce, and cherry tomatoes.

## DESSERT

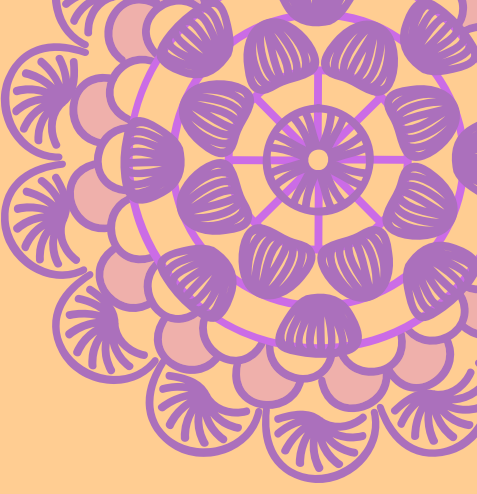
### Gundel Palacsinta

32

Traditional Hungarian pancake filled with a mixture of walnuts, raisins, and rum flavors, served with warm chocolate sauce. A classic, exquisite dessert.



# MENU



## SOUPS 450 ml

### **Clear broth**

Served in a cup

15

### **Broth with pelmeni (5 pcs.)**

22

### **Broth with noodles**

19

### **Sauerkraut Soup with Smoked Pork Rib**

24

Traditional Highland-style soup made with fermented cabbage, smoked pork rib, and potatoes, served with bread.

### **Żurek with White Sausage and Egg**

24

Traditional sour rye soup served with white sausage and a boiled egg. Served with bread.

### **Clear Beetroot Soup**

Served in a cup

15

### **Beetroot Soup with Mutton Kołoduny (5 pcs.)**

26

### **Beetroot Soup with Pork and Beef Pelmeni (5 pcs.)**

22

### **Beetroot Soup with Meat Uszka (6 pcs.)**

22

### **Beetroot Soup with Cabbage and Wild Mushroom Uszka (6 pcs.)**

22

### **Beetroot Soup with Wild Mushroom Uszka (6 pcs.)**

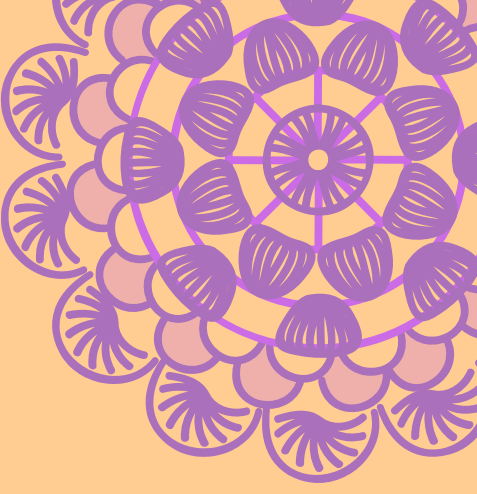
22

### **Beetroot Soup with Mushroom Uszka (6 pcs.)**

22



# MENU



## MAIN COURSE

### Breaded Pork Cutlet with Jacket Potatoes and Garlic-Parsley Butter

Breaded pork cutlet served with roasted jacket potatoes topped with garlic-parsley butter and pickled cucumbers in a mustard brine. A traditional and hearty dish.

50

### Roasted Duck Breast with Pumpkin Purée and Arugula

Roasted duck breast served with creamy pumpkin purée and fresh arugula, finished with a fragrant balsamic sauce with a delicate hint of blackcurrant.

59

### Minced Meat Cutlet with Pearl Couscous and Grilled Vegetables

Minced meat cutlet served with pearl couscous mixed with aromatic grilled vegetables, accompanied by a classic pepper sauce served on the side.

48

### Grilled Chicken Breast Baked with Oscypek Cheese, Served with Jacket Potatoes on a Spinach Bed

Juicy grilled chicken breast baked with smoked oscypek cheese, served on a velvety spinach purée bed. The dish is accompanied by roasted jacket potatoes with aromatic garlic-parsley butter.

47

### Turkey Fillet in Porcini Mushroom Sauce with Buckwheat “Kaszotto” and Roasted Beets

Juicy turkey fillet pan-fried in butter, served in an aromatic porcini mushroom sauce. Accompanied by buckwheat “kaszotto” with bacon and slices of roasted beetroot.

49

### Baked Salmon in Garlic Butter with Cherry Tomatoes, Grilled Vegetables, and a Crispy Roll

Juicy salmon fillet baked in garlic butter with cherry tomatoes. Served with grilled vegetables (zucchini, bell pepper, eggplant, onion) and a crispy toasted roll, perfect for dipping into the aromatic butter sauce.

62

### Kulebiak with Cabbage and Mushrooms

Baked yeast pastry filled with aromatic cabbage and wild mushrooms. Pan-fried in clarified butter with toasted breadcrumbs and walnuts, served with sour cream.

38

## SIDES

### Coleslaw (white cabbage salad)

9

### Sauerkraut salad

9

### Beetroot salad

9

### Carrot salad

9

### Grilled vegetables

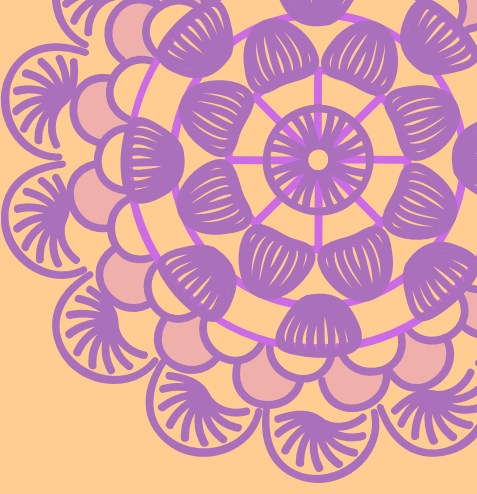
17

### Mixed salad with tomato, cucumber, and bell pepper, honey-mustard dressing

15



# MENU



## DESSERT

|                                                 |    |
|-------------------------------------------------|----|
| <b>Carrot Cake with Whipped Cream and Fruit</b> | 20 |
|-------------------------------------------------|----|

Moist and aromatic carrot cake served with light, fluffy whipped cream and fresh seasonal fruit. A perfect balance of natural sweetness and freshness for dessert.

|                                     |    |
|-------------------------------------|----|
| <b>Vanilla Ice Cream with Sauce</b> | 26 |
|-------------------------------------|----|

Delicate vanilla ice cream served with your choice of sauce: fruit, chocolate, or caramel. A timeless classic—creamy, smooth, and full of flavor.

|                                   |    |
|-----------------------------------|----|
| <b>Ricotta and Apple Pancakes</b> | 20 |
|-----------------------------------|----|

Fluffy pancakes with ricotta cheese and juicy apples, served with custard sauce and blackcurrant jam.

|                  |    |
|------------------|----|
| <b>Apple Pie</b> | 20 |
|------------------|----|

Warm, aromatic apple pie with cinnamon, served with a touch of whipped cream.

|                                |    |
|--------------------------------|----|
| <b>Kraków-Style Cheesecake</b> | 20 |
|--------------------------------|----|

Classic Kraków cheesecake on a delicate crust, flavored with vanilla and lemon zest. Topped with warm dark chocolate.



# COLD DRINKS

|                                                                        |    |
|------------------------------------------------------------------------|----|
| Still/Sparkling Water (glass bottle)<br>0.33 L                         | 10 |
| Still/Sparkling Water 0.5 L                                            | 9  |
| Carafe of Still/Sparkling Water 1 L<br><u>with orange, lemon, mint</u> | 17 |
| Pepsi / Pepsi Max 0.5 L                                                | 12 |
| Coca-Cola / Coca-Cola Zero 0.5 L                                       | 12 |
| Coca-Cola / Coca-Cola Zero 0.25 L                                      | 12 |
| 7UP / Sprite 0.5 L                                                     | 12 |
| Mirinda 0.5 L                                                          | 12 |
| Kinley Tonic 0.5 L                                                     | 12 |
| Nestea 0.5 L                                                           | 12 |
| Schweppes Tonic / Citrus Mix<br>0.85 L                                 | 17 |
| Multifruit compote 0.27 L                                              | 8  |
| Multifruit compote 0.42 L                                              | 10 |
| Jug of compote 1 L                                                     | 22 |

## 0.0 % BEER

|                              |    |
|------------------------------|----|
| Karmi Classic Dark 0.4 L     | 13 |
| Lech Free 0.33 L             | 11 |
| Lech Free lime-mint          | 11 |
| Lech Free dragon fruit-grape | 11 |
| Lech Free apple-lemongrass   | 11 |
| Somersby mandarin 0.4 L      | 13 |
| Somersby blueberry 0.4 L     | 13 |
| Somersby pear 0.4 L          | 13 |

## JUICES

|                           |    |
|---------------------------|----|
| Apple juice 0.25 L        | 10 |
| Orange juice 0.25 L       | 10 |
| Blackcurrant juice 0.25 L | 10 |
| Tomato juice 0.3 L        | 10 |

