

4 PORY ROKU



RESTAURACJA

MENU  
SUMMER  
2024


## STARTERS

- Salad of young beets | 270 g** PLN 44  
young beets / mustard greens / blue cheese / leek / beet greens / cucumber / zinnia cake with seeds / vinaigrette dressing
- Tartare of chopped beef tenderloin | 120 g** PLN 56  
chopped beef / marinated chanterelles / egg yolk / onion / oil / homemade bread / butter
- Fried beef thymus with salsa | 130 g** PLN 43  
beef thymus / colored peppers / tomatoes / wine vinegar / olive oil / parsley
- Marinated beef tongue | 150 g** PLN 41  
beef tongue / lettuces / pickled vegetables / mustard sauce white wine vinegar
- Plate of Italian cheeses & meats (for 2 people) | 490 g** PLN 89  
olives / homemade bread / butter
- Shrimps in butter | 150 g** PLN 54  
shrimps / wine and butter sauce / tomato / garlic / parsley / homemade bread
- Swordfish ceviche | 160 g** PLN 53  
swordfish / lime / peppers / romaine lettuce / homemade bread

## SOUPS

-  **Cream of quick-salted cucumber with dill | 250 g** PLN 34  
quick-salted cucumber / potato purée with crème fraîche / fresh dill / horseradish buttermilk
-  **Refrigerator | 250 g** PLN 34  
young beets / egg / natural yogurt / dill / chives / radish
- Sorrel cream | 250 g** PLN 33  
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 76  
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 84  
guinea fowl breast / cauliflower purée / pak choi / demi-glace sauce / Jerusalem artichoke chips
-  **Baked goose leg - a dish to celebrate the 550th anniversary of the birth of Nicolaus Copernicus | 310 g** PLN 82  
goose leg / cottage cheese noodles / beetroot purée with saffron / gooseberries / mousse

<b>Pink lamb loin   450 g</b>	<b>PLN 164</b>
lamb shoulder on the bone / celeriac and horseradish purée / kohlrabi / cherry tomatoes / demi-glace sauce with chanterelles	
<b>Beef burger   420 g</b>	<b>PLN 61</b>
beef / tomato / pickled cucumber / lettuce / bacon / cheddar cheese / mustard sauce / steak fries	
<b>Fried burbot   400 g</b>	<b>PLN 79</b>
mint / Israeli basil couscous / sugar snap peas in butter / roasted leek sauce	
<b>Carbonara   350 g</b>	<b>PLN 63</b>
spaghetti / guanciale / egg / parmesan	
 <b>Pak choi cabbage   350 g</b>	<b>PLN 56</b>
pak choi cabbage / crispy polenta / artichoke sauce / carrot and red orange mousse	
<b>Tagliatelle with squid   210 g</b>	<b>PLN 72</b>
tagliatelle / squid / tomato sauce / black olives / garlic / parsley / capers / chilli	

## DESSERTS

<b>Raspberry sorbet   120 g</b>	<b>PLN 36</b>
sorbet / gluten-free almond sponge cake / Greek yogurt cream / raspberry cigar cake	
<b>Selection of ice cream with fruit   150 g</b>	<b>PLN 33</b>
2 scoops of ice cream / seasonal fruit	
<b>Crème brûlée   120 g</b>	<b>PLN 35</b>
egg yolk custard / roasted almonds / cherry mousse / whipped cream	

## KIDS MENU

 <b>Tomato soup   200 g</b>	<b>PLN 25</b>
tomatoes / pasta / cream	
<b>Crispy chicken or fish fingers   180 g</b>	<b>PLN 41</b>
farmhouse chicken or fish / potato purée / carrots in butter	
 <b>Crêpes   180 g</b>	<b>PLN 39</b>
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%	