

Restauracja Polska
Różana

ul. Chocimska 7 tel. 22 848 12 25

On this file you can easily choose menu (I-V) which is composed by us. If you have questions or concerns please feel free to contact us. We will gladly provide all necessary information that may help.

MENU I

First Appetizer

Chicken in jelly served on cucumber with a drop of mayonnaise

Second Appetizer

Green leaves with smoked trout, quail egg and a drop of lemon

Soup

Aromatic broth with meat dumplings

Main course

Loin of milk-fed veal with a garland of young carrots

Dessert

Black forest cake

Total cost 142 zł/person

MENU II

First Appetizer

White herring tatar

Second Appetizer

Wild game pate with homemade marinates

Soup

Red broth with meat stuffed dumplings

Main course

Filet of sturgeon on egg sauce

Dessert

Homemade cheesecake with chocolate sauce

Total cost 163 zł/person

MENU III

First Appetizer

Pickled herrings under creamy quilt

Second Appetizer

Beef tenderloin carpaccio with rucicola leaves and parmesan

Soup

Traditional Silesian leaven soup with white sausage and boletes

Main course

Freshly baked farmhouse duck on golden russet and forest cranberry sauce

Dessert

Fluffy date cake with coffee filling

Total cost 161 zł/person

MENU IV

First Appetizer

Slices of pink salmon marinated in fresh ginger root

Second Appetizer

Rabbit pate baked with pistachio

Soup

Mushrooms bouillon with homemade macaroni and a drop of country sour cream

Main course

Catfish fillet nested in spinach served on white onion and green pepper sauce

Dessert

Aromatic sour pie with vanilla sauce

Total cost 163 zł/person

MENU V

First Appetizer

Salmon tartar with quail egg

Soup

Cream of white vegetables

Main course

Veal cutlets in the jungle of vegetables

Dessert

Cream brullee

Total cost 139 zł/person

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* Invoices issue only on the basis of a receipt