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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.

*For groups from 14 people we charge 10 % of service

MENU I

First Appetizer

Smoked trout in jelly with quail egg and horseradish sauce

Second Appetizer

Rabbit pate baked with pistachio

Soup

Red broth with meat stuffed dumplings

Main course

Breast of guinea fowl in sauce with fresh strawberries, grapes and krupnik liquor

Dessert

Fruit layer cake (seasonally)

Total cost 195 zł/person

MENU II

First Appetizer

Mousse of liver in jelly porto with fresh fig and crispy sweet challah

Second Appetizer

Crepe with crayfish

Soup

Mushrooms bouillon with homemade macaroni

Main course

Freshly baked farmhouse duck on forest cranberry sauce with baked potatoes and apple

Dessert

Homemade cheesecake with chocolate sauce

Total cost 170,50 zł/person

MENU III

First Appetizer

Beef tenderloin carpaccio with rucola leaves and parmesan

Soup

Traditional Silesian leaven soup with white sausage and boletes

Main course

Catfish fillet nested with spinach on white onion and green pepper sauce

Dessert

Fluffy meringue layer cake with coffee cream

Total cost 157 zł/person

MENU IV

First Appetizer

Herring tatar

Second Appetizer

Venison pate with homemade pickles

Soup

Aromatic broth with meat dumplings

Main course

Halibut fillet with chanterelles mushroom sauce, broccoli and buckwheat groats

Dessert

Aromatic sour pie with vanilla sauce

Total cost 184 zł/person

MENU V

First Appetizer

Tuna tartare with avocado covered with goat's cheese

Soup

Cream of white vegetables

Main course

Lamb shank in rosemary sauce with golden gnocci, fried beetroots, and homemade pickles

Dessert

Fluffy meringue cake with passion fruit

Total cost 166 zł/person