

GĘSINA

NA ŚWIĘTEGO MARCINA

— SOUP

Sauerkraut soup with goose

300 ml / 30 g / 50 g • 38 zł

goose broth, confit goose meat,
mashed potatoes with bacon

(allergens: celery, soy)

— APPETIZERS

Potato-cheese waffle

300 g / 120 g • 46 zł

goose liver, whisky sauce,
bacon jam, pickles

(allergens: gluten, eggs, celery, lactose)

Goose gizzards

350g / 140g / 3 szt. • 42 zł

chanterelles in mustard-thyme sauce,
pickles, herbs, bread

(allergens: gluten, celery, lactose, soy)

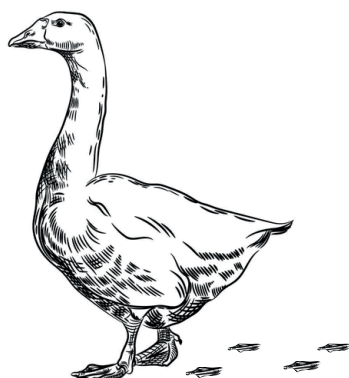
— DESSERT

Mini cheesecake V

100 g • 28 zł

fruit sauce, meringue

(allergens: gluten, lactose, eggs)



— MAIN COURSES

Pierogi with confit goose

400 g / 150 g / 5 szt. • 58 zł

mashed white vegetables, dark sauce
with rowanberry, topinambur chips

(allergens: gluten, eggs, celery, soy, lactose)

Goose roulade

520g / 130g • 82 zł

dark cider sauce, buckwheat with
root vegetables and bacon, red cabbage
with maple syrup, herbs

(allergens: celery, soy)

Confit goose leg

580 g / 350 g • 112 zł

dark cider sauce, spätzle with smoked
cheese and bacon, pickles, herbs

(allergens: celery, soy, eggs, gluten, lactose)

— WINES

Zweigelt

Zielonogórski Region, Łaz, Poland

125 ml • 39 zł / 0,75l • 220 zł

Solaris, Turnau Vineyard

Baniewice, West Pomeranian, Poland

125 ml • 39 zł / 0,75l • 220 zł



* All dishes may contain traces
of chili, gluten, nuts and celery.