MENU POD PAPUGAMI

SOUPS

Bouillabaisse with toast and Royal sauce

300 ml /4szt. /50 g · 42 zł

fish broth, saffron, baked tomatoes,
mussels 5 pcs., shrimps 31/40 - 3 pcs.,
two types of fish 60 g, herbs

(allergens: gluten, milk, crustaceans, soy, celery)

STARTERS

Beef carpaccio

150 g / 100 g · 64 zł

thin slices of beef tenderloin, Riviera olives,
Grana Padano, caper berries, arugula, bread*

(allergens: gluten, milk)*

Beef Tenderloin Tartare

130 g / 100 g · 66 zł

coarsely ground tenderloin, shallot, jalapeño pickled
cucumber, mustard seeds, roasted onion mayo, confit
wild mushrooms, bread*

(allergens: gluten, eggs, soy, milk, mustard)*

Spicy Black Tiger Prawns

5 pcs · 80 zł

crab balls, mixed greens (80g),
cucumber, radish, bread*

(allergens: gluten, mustard, milk, soy, shellfish)*

Seafood platter for two

139 zł

mussels (8 pcs), vongole clams (6 pcs),
prawns 16/20 (2 pcs), prawns 31/40 (6 pcs),
salmon (50 g), cod (50 g), citrus sauce, pomegranate

(allergens: gluten, milk, fish, shellfish)

Herring Tartare

250 g · 38 zł

gratin potatoes, matjas herring, pickled onion,
mustard seeds, jalapeño cucumber, crème fraîche

(allergens: mustard, milk, nuts)

– seasonal
V – vegetarian
VE – vegan

Vegetarian Sweet-and-Sour Eggplant V

210 g · 36 zł

labneh cheese, pickled onion, cranberries,
sun-dried tomatoes, nuts, pomegranate

(allergens: nuts, milk)

MIX BOARD· 240 zł

- **Beef tartare (sirloin)**
  shallot, jalapeño cucumber, mustard seeds, croutons
- **Grilled pork cutlet with BBQ sauce** (300 g)
- **Torpedo prawns** (8 szt.)
  with mango–sriracha sauce
- **Regional Kamienna Góra cheese** (100 g)
  nuts in honey, grapes
- **Riviera olives with herbs** (50 g)

(alergeny: gluten, mustard, milk, eggs, soy, shellfish)

SALADS

Salad with Grilled Goat Cheese

520 g / 80 g · 64 zł

mixed greens, roasted marinated beets,
grapes, nuts in honey, cherry tomatoes,
pickles, grilled zucchini

(allergens: gluten, mustard, nuts)*

Salad

- **With chicken livers in cornelian cherry liqueur**

380 g / 200 g · 54 zł

- **With chicken**

380 g / 100 g · 56 zł

mixed greens, cherry tomatoes, honey–mustard
dressing, bacon, fruit, scallions, grilled zucchini,
parmesan, pickles, bread*

(allergens: gluten, celery, mustard, milk)*

All dishes may contain trace amounts of chili, gluten, nuts, and celery.

WE KINDLY INVITE YOU
TO LEAVE US A REVIEW
ON GOOGLE.

Thank you, and we look forward
to seeing you again soon!

MENU POD PAPUGAMI

MAIN DISHES

Risotto with Soft-Shell Crab in Panko

450 g / 50 g · 76 zł

shellfish butter, Christmas oyster mushroom, truffle oil, Bursztyn cheese, parsley

(allergens: gluten, milk, shellfish, celery, soy, eggs)

Tagliatelle withMarinated Beef

350 / 50 g · 66 zł

roast beef, creamy garlic–pepper–parmesan sauce, chilli flakes

(allergens: gluten, milk, eggs, soy)

Silesian Potato Dumplings V

460 g · 56 zł

pumpkin purée, Christmas oyster mushroom, bay bolete, Racibórz cheese, spicy pangrattato, herbs

(allergens: gluten, eggs, milk)

Zander Fillet with Crayfish Tails

400 g / 150 g · 96 zł

mead–lemon glaze, velouté sauce, marinated fennel, potato rösti

(allergens: gluten, eggs, milk, soy)

Chicken Breast with Poultry Mousseline

520 g / 150 g · 62 zł

bryndza cheese, baby spinach, roasted pepper sauce, broccoli, gratin potatoes

(allergens: soy, milk)

Duck Breast with Caramelized Rosemary Pear

470 g / 180 g · 82 zł

pumpkin purée with bacon and chestnuts, white wine glace, gratin potatoes

(allergens: milk, nuts, soy)

Traditional Breaded Pork Chop

520 g / 200 g · 68 zł

beetroot bigos with smoked plum and mushrooms, creamy potatoes with cheddar

(allergens: gluten, eggs, milk, mustard, soy)

Lamb “Rumsteak” from an Organic Farm

560 g / 160 g · 92 zł

coarsely minced lamb shoulder, caramelized onion, cured egg yolk, beer sauce, pickled red cabbage with roasted beets, Brussels sprout leaves, creamy potatoes with cheddar

(allergens: eggs, soy, milk, mustard)

Shepherd's Pie

490 g / 130 g · 89 zł

chopped lamb leg, root vegetables, pearl onions, roasted tomatoes, green peas, creamy potatoes with cheddar

(allergens: gluten, milk, mustard, soy)

Beef Tenderloin Steak

460 g / 200 g · 160 zł

signature flavored butter, grilled Ramiro pepper, roasted shallot, salsa verde, demi-glace, grains, brine cheese, fries

(allergens: milk, mustard, soy)

DESSERTS

Chocolate Fondant V

300 g · 38 zł

fruit gel, crumble, scoop of ice cream, fruit

(allergens: gluten, eggs, milk)

Plum Tartlet V

250 g · 38 zł

plum gel with ginger and cardamom, nut cream, caramelized plums, almond crumble, scoop of coffee ice cream

(allergens: eggs, gluten, milk, nuts)

Cake of the Day · 32 zł

Ask the staff for today's selection

WEEKEND SET **82 ZŁ**
Soup + Main Course + Dessert

SATURDAYS 1:00 PM – 5 PM
SUNDAYS all day

PRICES EXCLUDE SERVICE CHARGE.