



MENU

Speciality of the house:

Goose stomachs 23,-

Sur rye soup 6,-

Przystawki

Goose or pork lard with bread 6,-

Goose delicacies pâté 16,-

Beetroot soup served with meet pie roll 8,-

Polish pickled herring with cream and apples 12,-

Zupy

Traditional Polish bolete mushroom soup with noodles 12,-

King's broth with noodles 8,-

King's broth with meet dumplings 10,-

Homemade sour rye soup served with egg 10,-

Beetroot soup served with meet dumplings 10,-

Main courses

**Each main course is accompanied by boiled dumplings, potatoes or French fries upon your choice as well as choice of vegetables*

Goose leg with mushroom sauce served with cranberries 42,-

Roasted goose breast served with cranberries 37,-

Roasted duck with apples served with citrus sauce 39,-

Grilled chicken filet with spinach sauce and fried egg 26,-

Roasted veal served with chanterelle mushroom sauce or meet sauce 32,-

Beef roulade Silesian region style 28,-

Traditional fried pork escalope 22,-



Trout from local lake grilled in herbs with lemon croutons 10,-/100g

Grilled salmon with herb butter 17,-/100g

We also recommend the following courses:

Poultry stomachs goulash 14,-

Fried goose livers with apples and onion 14,-

Dumplings filled with meet or cabbage 16,-

Boiled broccolis served with butter and almonds 8,-

Boiled vegetables mix served with fried egg 12,-

Extras

6,-

fried potatos, boiled dumplings, French fries, rice with vegetables, beetroot served hot or cold, stir-fried cabbage, choice of vegetables

Something sweet

Seasonal dumplings filled with fruits or cottage cheese 16,-

Cake 10,-

Ice cream with fruits 12,-

Napoje

Coffee 6,-

Coffee with milk 7,-

Espresso 6,-

Cappuccino 7,-

Caffé latte 8,-

Tea with lemon 4,-

Soft drinks (0,2 l) 4,-

Mineral water (0,2 l) 4,-

Ice tea (0,5 l) 6,-