



EASTER MENU 2017 TAKE AWAY

Name / Company:

Phone:

Address:

Email:

Please prepare the following order for day:

Time:

APPETIZERS	PLN (1 portion)	QUANTITY
Traditional homemade goose pate, Cumberland sauce	20	
Choice of: quiche with spinach and ricotta*, quiche with ham and leek*, quiche with smoked salmon and ricotta*	20	
Roasted pork loin roulades with horseradish mousse (150 g)	16	
Eggs filled with salmon mousse, smoked ham mousse, smoked fish mousse (6 halves)	15	
SOUPS		
White borsch with quail egg and roasted pork loin (250 ml)	15	
Horseradish soup with white sausage (250 ml)	15	
MAIN COURSES		
Steamed white sausage with horseradish sauce* or marjoram-garlic sauce* (150 g)	20	
Roasted half duck with maple syrup, apples in marjoram (250 g)	35	
Pork fillet filled with white sausage mousse with marjoram, Polish sauce (160 g)	29	
Pickled ham roast, honey-thyme sauce (160 g)	26	
SIDES		
Caramelized carrots (150 g)	10	
Silesian dumplings „kluski śląskie” (150 g)	10	
Baked potatoes with herbs (150 g)	10	
DESSERTS		
Glazed Easter yeast cake with orange peel (for 8 people)	45	
Glazed Easter pound cake with lemon peel (for 8 people)	52	
Glazed Easter pound cake with lemon peel (for 4 people)	32	
Traditional Polish “Mazurek” cake (vanilla*, fruit* or chocolate*)	39	
Pascha cake	70	
Cheesecake with raisins (for 8 people)	72	
Advocat chocolate cake (for 8 people)	72	

* Please mark your choice

13.04.2017 – last day for placing orders. All orders require a 50% pre-payment.

All prices are quoted in Polish zloty and include government taxes

