

COLD APPETIZERS

- Roast meat platter (e.g.: pork chop, pork neck, bacon, pâté)
Traditional smoked meat platter (e.g.: ham, gammon, loin, sausage, additionally lard with cracklings)
Fish or vegetable terrine
Salted herring tartar with olive oil and onion
Spinach crepes with curd cheese and smoked salmon
Vegetable drop scones with smoked salmon and sour cream
Eggplant and zucchini rolls stuffed with herb cheese, served on fresh rucola
Salmon marinated in sea salt and dills
Smoked country ham rolls stuffed with horseradish mousse
Pork strips in a white chocolate and gorgonzola cheese sauce
Baked bell peppers with anchovies and grated parmesan cheese
Spinach omelette rolls with smoked salmon and cream cheese
Chicken and vegetable tortillas with fresh ginger and coriander
Smoked salmon tortillas with pickled ginger
Baked beetroot carpaccio with goat cheese, roasted cashews and balsamico cream
Chicken aspics with peas, carrots and quail eggs
Pork aspics
Pork a'la Varsovie
Shrimp ceviche marinated in fresh ginger
Stuffed pork strips with vegetables
Veal in Vitello sauce
Braised beef flakes with a spicy vegetable and rosemary sauce
Perch pike rolled into vine leaves, served with dried tomatoes and blanched spinach
Chicken breast with fresh spinach and dried tomatoes
Salmon tartar served on avocado with gravlax sauce
Herring served in oil OR Lithuanian-style (sweet)
OR in cream (with apples and onions) OR in an apple and horseradish mousse
Salmon: steamed OR salmon cheese balls
A variety of stuffed eggs

SOUPS

- Sophisticated palace chicken soup with handmade noodles
Traditional tomato soup or tomato cream
Pumpkin cream with roasted pumpkin seeds (seasonal)
Carrot cream
Zucchini cream with fresh ginger and roasted almonds
Herbal broth with dumplings
Mediterranean olive soup
Spring vegetable soup with fresh basil
Traditional polish sour rye soup with sausage and eggs
Mushroom soup with square noodles
Sourdough soup with Polish mushrooms and dark bread croutons
Nobleman's onion soup with croutons
Cheese cream with crunchy croutons
Cheese and leek cream with choux pastry balls
Smooth green peas cream
Lentil cream with fresh ginger



Red borscht with meat-stuffed paties or croquettes

Knight's stew

Traditional cold soup

Goulash soup

SALADS

Rucola, goat cheese, oranges with fruit sauce

Salad with grilled chicken, vegetable ribbons and a honey vinaigrette sauce

Couscous with grilled vegetables and a tomato-herbal sauce

Rice with corn, bell peppers, beans and celery

Rice with smoked chicken, pineapple, corn and red beans, with mayonnaise-yoghurt sauce

Fresh spinach with crunchy bacon, egg and cherry tomatoes, with garlic yoghurt sauce

Smoked trout and pomegranate, with orange vinaigrette sauce

Feta cheese and fresh vegetables

Salad mix with grilled chicken, pineapple, brie cheese and mango sauce

Salad with blue cheese, roasted cashews and strawberries in balsamico cream

Salad mix with pumpkin and sunflower seeds, with seedless fruit and raspberry vinaigrette sauce

Rucolla with mini mozzarella balls, cherry tomatoes and dried tomato vinaigrette sauce

Wild rice, feta cheese, cherry tomatoes, olive oil and lemon juice

Chicken and pasta

Chicken with vegetables (bell peppers, cucumbers, red onions, colored beans, sauce)

Traditional vegetable salad

MAIN COURSES

Duck in rowanberry sauce (or with apples and cranberries)

Capons (filleted chicken leg stuffed with dried tomatoes and vegetables)

Chicken rolls with fresh vegetables, in fresh bell pepper sauce

Chicken breast in basil cream sauce

Chicken breasts stuffed with spinach and ricotta cheese, with cream sauce

Chicken breast in corn cereal or traditional coating

Pork loin flakes in green pepper or mushroom sauce

Boar rogou // paid separately

Boar rolls with bacon and French mustard, in rosemary sauce // paid separately

Pork pouches with champignons and smoked cheese, in thyme sauce

Pork loin escalopes with mediterranean sauce

Pork ribs roasted in plum sauce

Roast pork neck with hunter-style sauce

Traditional bone-in pork chops

"Knight's" pork chops

Homemade dumplings "pierogies" (various fillings)

Perch pike with fresh mushroom sauce

Sole fish rolls with fresh spinach in lime sauce

Sole fish in caper and herb sauce

Tilapia in lemongrass and lime leaves

Nile perch in crayfish sauce

Salmon glazed baked in French mustard, honey and fresh dill glazing // paid separately

Baked salmon in orange and lemon sauce // paid separately



Cod loins coated with buckwheat, in mushroom or lemon sauce

Veal ragout with mushrooms
Braised veal with roasted tomatoes
Veal escalopes with porcini mushrooms in cream
Veal chops in mediterranean sauce

Crepes with cheese, ham and vegetables
Lasagne with spinach and ricotta cheese
Lasagne with grilled vegetables
Lasagne with bolognese sauce

SIDE DISHES

Baked potatoes,
Boiled potatoes
Potato dumplings
Rice
Spätzle noodles (regular or with spinach)
Fried cabbage / red cabbage with raisins
Beets
Salad mix
Choice of boiled vegetables
Broccoli with roasted almond flakes in butter sauce
Traditional polish groats
And many others

VEGETARIAN AND VEGAN DISHES

Spinach cutlet with tomato sauce
Potato cakes with champignon sauce
Apple drop scones
Zucchini cakes
Pasta with grilled vegetables and pesto
Risotto with mushrooms
Vegetable drop scones with cream and smoked salmon
Vegetable lasagne (4 servings minimum)
Pasta verde with mushroom sauce
Spaghetti with fresh garlic and spinach

CHOICE OF PASTRIES

apple pie / traditional cheesecake / chocolate pudding cheesecake / chocolate streusel cheesecake /
poppyseed cake / honeycake / black currant meringue tart / lemon cake / fruit pie / toffee cake / meringue
cake with fruit sauce

Upon our Customers' request, we may also prepare other dishes, not listed in this menu.