



CZERWONY WIEPRZ

MENU

Appetizers

served on platters in the middle of the table

Game pâté

*baked in bacon, seasoned with herbs
served with pickled vegetables and wild cranberries*

Pig's trotters in aspic

served with marinated chanterelles, wild mushrooms and chanterelle vinegar

The best Baltic herring

- in oil, with onion and a baked potato

Garden salad

a selection of seasonal vegetables with honey-lemon vinaigrette

Soup

a choice of

Housewife's bullion

served with homemade noodles

or

Warsaw style tripe soup

*prepared according to the old style Warsaw's recipe,
served with grilled yellow cheese toasts*

Main Course
a choice of

Cod fillet

*marinated in lemon and garlic, oven baked with herbs and green pepper
served with chanterelle sauce, rice and steamed vegetables*

or

The proletariat's cutlet

bread crumbed pork cutlet served with a creamy cucumber salad and boiled potatoes

or

Polish style duck a'la Red Hog

*Half of a roast duck, marinated in sea salt, garlic and herbs,
served with a roasted apple with beetroot, cherry sauce and potato dumplings "kopytka"*

Desserts

served on platters in the middle of the table

Bulgarian Apple Pie

made with garden apples

Traditional cheesecake

*made by our Pastry Chef from cottage cheese and cream,
with raisins and orange peel*

Beverages

Mineral water Kropla Beskidu 250ml

or

fruit juice Cappy (orange, apple, grapefruit, black currant) 200ml

House wine (white/red) 1 glass

or

Żywiec beer 0,5l

Coffee / Tea