

ZAKĄSKI STARTERS

1. Śledzie w śmietanie £4.50
Herrings in creamy sauce
2. Chleb wiejski ze smalcem i kiszonym ogórkiem £3.95
Traditional rustic bread with peasant's patê (made from pork dripping, fried onion and chopped sausage, bacon and prunes) and soured cucumbers
3. Wątróbki drobiowe nadziewane śliwką suszoną i £5.95
zawinięte w plastry boczku
Chicken livers stuffed with prunes wrapped with bacon
4. Krokiet z kapustą i grzybami £4.55
Croquet with cabbage and mushrooms
5. Krokiet z mięsem £4.75
Croquet with meat
6. Gołka zakopiańska z grila z żurawiną £6.45
Grilled smoked cheese with cranberries
7. Kielbasa z rusztu £4.25
Grilled Polish sausage

ZUPY SOUPS

8. Barszcz czysty £3.50
Clear beetroot soup
9. Barszcz czerwony z uszkami £5.95
Beetroot soup with meat ravioli
10. Barszcz zabieleny z ziemniakami £4.55
Beetroot soup with cream and potatoes
11. Zupa pomidorowa £4.55
Tomato soup with rice
12. Żurek staropolski z jajkiem i kielbasą £5.95
Sour rye soup with boiled egg and sausage
Żurek serwowany w chlebowym grzybku £7.25
Sour rye soup served in a round bread loaf
13. Krem z pieczarek z groszkiem ptysiowym £6.25
Cream of mushroom soup with choux pastry balls
Krem z pieczarek serwowany w chlebowym grzybku £7.70
Cream of mushroom soup served in a round bread loaf
14. Flaki wołowo – wieprzowe £6.50
Hot beef and pork tripe soup
- “Chłodnik” – cold beet soup made with yoghurt, cucumbers, £5.95
radish, fresh dill and chives served with boiled egg

Vegetarian starters are marked in green