

## ZAKĄSKI / STARTERY

1. Śledzie w śmietanie / *Herrings in creamy sauce* £4.50
2. Chleb wiejski ze smalcem i kiszonym ogórkiem  
*Traditional rustic bread with peasant's pate (made from pork dripping, fried onion and chopped sausage, bacon and prunes) and soured cucumbers* £3.95
3. Krokiet z kapustą i grzybami / *Croquet with cabbage and mushrooms* £4.55
4. Krokiet z mięsem / *Croquet with meat* £4.75
5. Gołka zakopiańska z grila z żurawiną / *Grilled smoked cheese with cranberries* £5.95
6. Kielbasa z rusztu / *Grilled Polish sausage* £4.25

## ZUPY / SOUPY

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

*Vegetarian starters are marked in green*