

Christmas

MENU

STARTERS

Traditional artisanal cold smoked cuts with tartar sauce - €20 / 400 g
Chicken Caesar salad - €19 / 500 g
Salad with sun-dried tomatoes and mozzarella - €19 / 500 g
Poultry or pork pâté with horseradish and cranberry - €15 / 500 g
Herring with tartare sauce - €13 / 500 g
Baked dumplings with pulled pork and herb sauce - €4 / piece

SOUPS

Traditional sour rye soup with white sausage and egg - €8 / portion
Homemade chicken soup with handmade noodles - €7 / portion
Cream of roasted pumpkin with coconut milk - €7 / portion

MAIN COURSES

Roasted pork neck with onion sauce - €12 / portion
Pork ribs in plum BBQ sauce - €15 / portion
Pork tenderloin in creamy mushroom sauce - €16 / portion
Chicken in spinach sauce with sun-dried tomatoes - €12 / portion
Beef bourguignon - €20 / portion
Dumplings with cod in a creamy dill and caper sauce - €16 / portion

SIDE DISHES

Herb-roasted potatoes - €3 / portion
Silesian potato dumplings - €4 / portion
Sauerkraut salad, beetroot salad and pickled cucumber - €2 / portion

DESSERTS

Cinnamon apple pie on a buttery shortcrust - €7 / portion
Vanilla cheesecake - €7 / portion