

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