

Prince Menu

279 PLN/PERSON

WELCOME

*Traditional welcome with bread and salt
A glass of sparkling wine*

STARTER

Hare pate, regional challah with herb mayonnaise, nut crumble

SOUP

Cream of baked cauliflower, pumpkin seeds, and pepper oil

MAIN COURSE

Guinea fowl fillet, potato purée with roasted onion, green beans, red wine sauce with raspberries

DESSERT

*Honey mascarpone mousse with mint, crumble, seasonal fruit, elderberry flower juice
Three types of cakes from the castle's confectionery*

COLD DISHES

*Selection of regional cheeses with grapes and nuts
Chicken terrine with porcini mushrooms and hazelnut sauce
Toasts with smoked sturgeon, herb mayonnaise
Cooked salmon on orange mousse
Toasts with tomato and basil tartare
Spinach roulade with herb cottage cheese
Carrot roulade with salmon
Beetroot roulade with horseradish
Oyster mushroom and apple salad, sour cream
Bread, butter*

ADDITIONAL HOT DISHES

*Goose dumplings sprinkled with lard and onion
Dumplings with buckwheat and spinach and horseradish sauce
Beef stroganoff served with warm rolls
Castle sour rye soup with boletus and horseradish*

LIVE COOKING

Flambéed ham with additions (baked potatoes, fried cabbage, sauce)

DRINKS

Coffee, tea, water, fruit juices

