

Count Menu

359 PLN/PERSON

WELCOME

Traditional welcome with bread and salt
A glass of sparkling wine

SOUP

Aromatic broth cooked on duck, homemade noodles

MAIN COURSE

(served on platters)

(three types to choose from, two per person)

Baked duck legs with grilled citrus in orange sauce

Beef in horseradish sauce

Traditional pork chop

Devolaille with butter and parsley

Baked cod with dried tomatoes in a herb sauce

SIDE DISHES

Boiled potatoes with dill

Rice with herbs

Silesian dumplings with gravy sauce

A composition of seasonal, cooked vegetables

Two types of salads

DESSERT

Three types of cakes from the castle's confectionery

COLD DISHES

Herring with pickled onions

Creamy duck liver pate

Roast meats: pork neck, pork loin with plum, bacon

Spinach roulade with herb cottage cheese

Carrot roulade with salmon

Beetroot roulade with horseradish

Croutons with tomato and basil tartare

Mix of pickled vegetables: mushrooms, cucumbers, peppers, and onions

Traditional vegetable salad or Greek type cheese salad

Bread, butter

ADDITIONAL HOT DISHES

Strogonov served in bread

Castle stew with venison served with warm rolls

Red borscht served with meat patties

DRINKS

Coffee, tea, water, fruit juices

