

# Royal Menu

419 PLN/PERSON

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## **WELCOME**

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

## **STARTER**

*Duck liver pate, roasted apple mousse*

## **SOUP**

*Pheasant consomme, thyme dampplings, fresh herbs*

## **MAIN COURSE**

*(served on platters)*

***(three types to choose from, two per person)***

*Roasted duck legs with grilled citrus, orange sauce  
Braised wild boar cheeks, red wine vegetables and garlic  
Boiled veal served in a carrot and pea stew with rice  
Pork tenderloin sous vide in boletus sauce with young thyme  
Zander baked in a lemon zabajone sauce*

## **SIDE DISHES**

*Boiled potatoes with dill  
Silesian dumplings with gravy sauce  
Rice with herbs  
Red cabbage with raisins  
A composition of seasonal, cooked vegetables  
Two types of salads*

## **DESSERT**

*Roasted chocolate mousse in raspberry sauce  
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  
Beef roastbeef with green pepper, sour cream  
Spinach roulade with herb cottage cheese  
Carrot roulade with salmon  
Beetroot roulade with horseradish  
Oyster mushroom and apple salad, sour cream  
Bread, butter*

## **ADDITIONAL WARM DISHES**

*Goose dumplings sprinkled with lard and onion  
Dumplings with buckwheat and spinach and horseradish sauce  
Beef stroganoff served with warm rolls  
Game goulash soup*

## **LIVE COOKING**

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

## **DRINKS**

*Coffee, tea, water, fruit juices*

