

Royal Menu

439 PLN/PERSON

WELCOME

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

STARTER

Hare pâté with wheat chip, cranberry gel and sour cream

SOUP

Boletus cream with herbs and potato dumplings

MAIN COURSE

(served on platters)

(three types to choose from, two per person)

Roasted duck legs with stewed cabbage and cranberries

Pork cheeks stewed in wine and vegetables

Corn chicken fillet baked with béchamel sauce and blue cheese

Cod in herb breadcrumbs with parmesan

Pork roulade with pickled cucumber and peppers in its own sauce

SIDE DISHES

Boiled potatoes with dill and butter

Dumplings glazed with beetroot juice

Bulgur with chanterelles and parmesan

Traditional white cabbage salad

Cauliflower marinated in herbs and onion

Baked ratatouille vegetables in tomato sauce

DESSERT

Three types of cakes from the castle's confectionery

COLD DISHES

A selection of regional cheeses with grapes and nuts

Turkey terrine, marinated boletus with horseradish sauce

Carrot roulade, horseradish cheese, vegetables and smoked salmon

Salad of fresh vegetables with feta cheese

Raspberry and Black Forest ham salad, mustard and honey dressing

Spicy herring with pickled vegetables

Toasts with tomato tartare, basil and parmesan

Salad with oyster mushrooms and apples, sour cream

Bread, butter

ADDITIONAL WARM DISHES

Dumplings baked with cabbage and potatoes

Dumplings with buckwheat and goose in horseradish sauce

Beef stroganov with mushrooms served with warm rolls

Yeast pie with venison and borscht

LIVE COOKING

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

DRINKS

Coffee, tea, water, fruit juices

