

menu SEASONAL

GOOSE FOR ST. MARTIN'S DAY

APPETIZER

Goose Breast Carpaccio with Soy-Lime Sauce

39 zł

Paper-thin slices of goose breast, lightly marinated and seared, served on a bed of arugula with Polish Emilgrana cheese from Greater Poland and a refreshing soy-lime ponzu dressing.

SOUP

Goose Broth with Vegetables and Israeli Couscous

25 zł

A clear, deeply flavored broth made from whole goose, served with thinly sliced carrots, parsley root, and leek. Topped with pearl couscous and a drizzle of parsley oil.

MAIN COURSES

Goose Gizzards in Red Wine

43 zł

Tender, slow-braised goose gizzards cooked in red wine and goose stock. Served with creamy barley and porcini mushrooms, accompanied by buttery root vegetables recovered from the broth.

Goose Dumplings with Roasting Sauce and Crispy Bacon

38 zł

Handmade dumplings generously filled with shredded goose meat and creamy béchamel. Served with a rich roasting sauce and topped with crispy bacon.

bon appetit

