

STARTERS

Deer tartar — 59zł

sunflower seeds | pickled mushrooms | cranberries | soya sauce | shallot | quail egg | 150g ☉

Smoked goose — 42zł

caramelized pumpkin | sea buckthorn | 150g

🌿 Pumpkin tartare — 35zł

apple vinegar | parsley
soyonnaise | kale | 150g 🥚

Dumplings with crawfish — 45zł

pear vinegar | dill apple
buttermilk 150g 🥚 🌿 🥚

SOUPS

Crawfish bisque — 39zł

soup with a velvety consistency | pierogies
with crawfish | 200ml / 70g ☉ 🌿 🥚

Wild birds consommé — 39zł

broth with quail and pheasant | pierogies
with meat from wild birds 200ml / 70g ☉ 🌿

🌿 Roasted pumpkin cream — 35zł

almond milk | pierogies
with apples | 200ml / 35g 🥚 🌿

Soup of the day* — 25/35zł

*ask the waiter what kind of | 200ml

MAIN DISHES

Wild boar loin — 65zł

Jerusalem artichoke | vichy carrots |
rosemary demi-glace | 280g

Rabbit tenderloin — 59zł

roasted pumpkin | black elderberry |
buttery celeriac purée | 280g 🥚 🌿

Deer tenderloin — 135zł

boletus | roasted cauliflower purée |
caramelized beets | blackberry
demi-glace | 300g 🥚 🌿

🌿 Celeriac steak — 48zł

groats | seasonal vegetables
mushrooms | 300g 🌿 🥚

Boiled fish* — 67zł

beluga lentils | parsley puree wild broccoli |
smoked roe | beurre blanc | 280g 🥚
*ask the waiter about the type of fish

DESSERTS

Chocolate brownie — 32zł

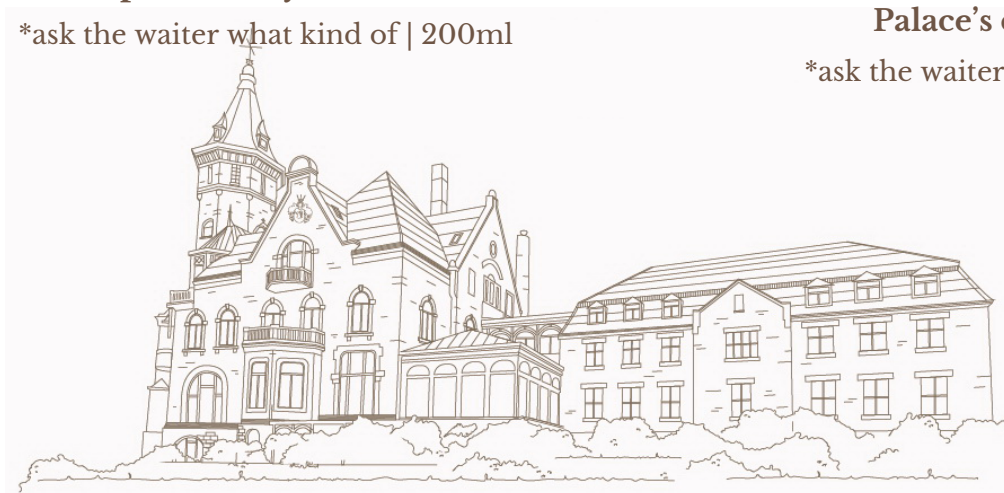
with seasonal fruits | 170g ☉ 🥚 🌿

Pavlova's cake — 28zł

meringue with whipped
cream | fruits | 170g 🥚 ☉

Palace's cake* — 28zł

*ask the waiter what kind of | 170g



HOTEL BURSZTYNOWY PAŁAC****

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