


A P P E T I Z E R S

Beef tartare | wild garlic | buried yolk | pickles
gratin potato 59zł / 200g 

Fried perches in tempura | dips 65zł / 250g

Burrata | seasonal vegetables | grapes | honeym 45zł / 200g  

Young potato | smoked roe | herbs | cream | garlic 45zł / 250g 



S O U P S


Bream broth 42zł / 250ml

Cream of white vegetables 39zł / 250ml  


Sorrel on goose | egg 45zł / 200ml  

M A I N D I S H

Wild Salmon | asparagus | buttery mashed potatoes | caramelized young leeks
crayfish sauce 89zł / 350g  




Beef tenderloin | truffle gnocchi | oyster mushroom | carrot mousse
wine sauce 160zł / 350g 




Duck breast | radishes in butter | wild broccoli | polenta | honey sauce 79zł / 320g 

Guinea fowl breast | cauliflower | wild garlic | young carrotschard
wild garlic sauce 79zł / 350g 

Cauliflower steak | asparagus | chanterelles 59zł / 350g  

D E S S E R T S

Rum brownie | birch caramel | milk granita 35zł / 150g   

Honey cake | pecans nuts 35zł / 150g   

White chocolate | seasonal fruits 35zł / 150g 

Palace cake 32zł / 170g



HOTEL BURSZTYNOWY PAŁAC****
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