

Restauracja Pałacowa

MENU



— PAŁAC CZERNIEJEWO —

Restauracja Pałacowa

APPETIZERS

VENISON TARTARE 62

delicate venison tartare in an autumn interpretation, with a forest note of chanterelles, plum, creamy egg yolk and a subtle hint of juniper

SMOKED CELERIAC 48

celeriac in a deep, smoky interpretation, combined with oyster mushroom, tart apple and the aroma of porcini mushrooms
AND BROWN BUTTER

SOUPS

GAME CONSOMMÉ 36

slow-cooked game consommé, served with parsley drop noodles and delicate venison and wild boar meatballs

TRADITIONAL POLISH

SOUR RYE SOUP 36

old Polish-style sour rye soup on homemade sourdough starter, with sausage, potato and a breaded egg with a runny yolk

DUCK BLOOD SOUP (CZERNINA) 36

a traditional, deeply flavoured Polish duck blood soup with dumplings in a modern, lighter interpretation

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MAIN COURSES

SWORDFISH 90

swordfish steak with velvety potato purée,
braised cabbage, tart apple
and cider-apple sauce

GUINEA FOWL 85

guinea fowl in an elegant autumn
composition with mushrooms, celeriac,
buckwheat, bimi and deep demi-glace

BEEF BURGER 58

our signature burger in a butter brioche bun,
with beef, breaded oscypek cheese,
caramelised onion and pickled chanterelles

VENISON SCHNITZEL 85

venison schnitzel in golden breadcrumbs,
with potato purée with brown butter,
savoy cabbage with pancetta
and a citrus accent

DUCK BREAST 90

duck breast in an autumn interpretation,
with plum, demi-glace and Silesian
dumplings with chestnut

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VEGETARIAN DISHES

PUMPKIN DUMPLINGS 48

pumpkin dumplings inspired by the flavours of autumn, with oscypek cheese, hazelnut, apple and sage

BUCKWHEAT PIEROGI 58

pierogi with buckwheat groats, porcini mushrooms and chestnut, served in an composition of brown butter, apple and kale

DESSERTS

PLUM TARTE TATIN 32

a French classic in a seasonal interpretation
- plum, vanilla, caramel and vanilla ice cream
with a hint of hazelnut

CHOCOLATE TERRINE 32

velvety chocolate terrine with hazelnut,
balanced by the fruity freshness
of sea buckthorn

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PIZZA ON THE WEEKENDS

MARGHERITA CLASSICA 32

San Marzano DOP tomato sauce |
mozzarella fior di latte | fresh basil |
Grana Padano

GOLDEN PUMPKIN 38

roasted Hokkaido pumpkin cream |
mozzarella fior di latte | speck | fresh
sage | roasted pumpkin seeds |
Parmigiano

AUTUMN PEAR 42

crème fraîche | mozzarella fior di latte |
gorgonzola dolce | pear | roasted
hazelnut | honey | rocket

WILD FOREST 46

San Marzano DOP tomato sauce | wild
boar ragù | mozzarella fior di latte | red
onion | cranberry | rocket | Parmigiano

FIERY 48

San Marzano tomato sauce | mozzarella
fior di latte | salsiccia | nduja | roasted
red onion | Parmigiano | chili