

Restauracja Pałacowa

MENU



PAŁAC CZERNIEJEWO

Restauracja Pafacowa

APPETIZERS

SALMON TARTARE 39

fresh salmon with apple and horseradish mousse,
accented with dill and crisp white radish

SHRIMP 45

crispy panko shrimp with creamy ricotta,
lemon and pickled shallots, finished
with aioli and coriander

VENISON CARPACCIO 60

thinly sliced venison loin with hints
of strawberry and black garlic,
balanced with nuts and fresh herbs

SOUPS

DUCK BLOOD SOUP (CZERNINA) 35

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

SORREL CREAM SOUP 32

velvety sorrel cream soup with poached egg,
potato espuma and smoked cream

SALAD

ROASTED ZUCCHINI 39

roasted zucchini with tomato carpaccio,
orange, goat cheese and almonds,
balanced with mint and chilli

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MAIN COURSES

RAVIOLI 80

ricotta and shrimp ravioli in butter emulsion
with lemon and green peas

GREENLAND HALIBUT 96

halibut with black lentils and spinach, served
with white asparagus purée and butter sauce

PASTRAMI 55

pastrami on dark beer bread with sauerkraut,
gruyère cheese and a bold sauce

SPICY KOREAN CHICKEN BURGER 55

crispy spicy chicken with kimchi, lime mayo
and pickled radish in a butter bun,
served with nachos

DUCK BREAST 80

duck breast with beetroot gratin, baby carrots,
green asparagus and demi-glace

BONE-IN PORK CHOP 76

grilled bone-in pork chop with truffle mashed
potatoes, savoy cabbage and mustard demi

BEEF SHORT RIB 120

beef short rib with mashed potatoes,
French mustard, green asparagus and carrots

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VEGAN & VEGETARIAN

VEGAN DUMPLINGS 45

tofu and shiitake pierogi with notes of ginger, lime and fresh coriander, served in aromatic broth

PARMIGIANA DI MELANZANE 59

layered eggplant with tomato sauce, parmesan, basil and caramelised taleggio

GAME DISHES

GUINEA FOWL SUPREME 79

juicy breast of guinea fowl in crispy panko with lettuce, egg, parmesan and pancetta chips

VENISON DUMPLINGS 69

venison-filled pierogi served with beetroot and horseradish mousse, finished with rich jus

WILD BOAR SHOULDER 85

slow-braised wild boar shoulder with demi-glace, mustard mashed potatoes, served with green peas and baby carrots

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DESSERTS

CHOUX PASTRY 32

choux with chocolate-caramel cream
and a distinct yuzu note

ICE CREAM DESSERT 32

ice cream with intense raspberry gel,
balanced with chocolate crumble
and chocolate



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