

Restauracja Pałacowa

MENU



PAŁAC CZERNIEJEWO

Restauracja Pafacowa

APPETIZERS

MARINATED VENISON TARTARE 50,-

pickled chanterelles & onion / juniper
mayonnaise / smoked egg yolk / sourdough
bread / beechwood smoke

MARINATED HERRING 25,-

beetroot purée / chive mayonnaise /
caramelized cranberries / dill powder /
beetroot chips

SOUPS

BORSCHT 25,-

fermented beet juice / beet carpaccio / mini
potato dumplings / freshly grated horseradish

GOULASH SOUP 45,-

beef / charred vegetables / potato fondant /
pepper paste

DUCK BLOOD SOUP (CZERNINA) 35,-

drop noodles / dried apples / dried plums /
raisins / duck offal / chives

SALAD

AUTUMN SALAD 38,-

roasted celeriac/pear/pickled red
onion/hazelnut/goat cheese mousse

Restauracja Pafacowa

MAIN COURSES

CAPPELLACCI 45,-

beetroot / mascarpone / horseradish /
pickled apple / sage chips / juniper butter

PEARL BARLEY RISOTTO 45,-

oyster mushroom / Jerusalem artichoke /
parsley root cream / pickled beetroot

PIEROGI 45,-

smoked cottage cheese / potato / oyster
mushroom cracklings / onion sauce

REDFISH FILLET 65,-

chickpea stew / kale / saffron / coriander / dill

ZŁOTNICKA PORK RIB 80,-

potato / horseradish mayonnaise /
mixed salad

Restauracja Pafacowa

GAME DISHES

WILD BOAR CHEEK 98,-

in potato dumplings / hunter's gravy with
crispy bacon and oyster mushroom /
pearl onion / beets / chives

LASAGNA 60,-

venison ragù / homemade pasta / béchamel
/ mushrooms / tomato sauce / parmesan

VENISON BURGER 65,-

butter bun / lettuce / homemade truffle
mayonnaise / highlander smoked cheese /
plum chutney

GUINEA FOWL BREAST 70,-

horseradish potato purée / celery / carrot /
Brussels sprouts / demi-glace

Restauracja Pałacowa

DESSERTS

TART 32,-

caramel / apple / mascarpone / hazelnuts /
cider jelly / apple crisp

DATE CAKE 32,-

caramelized apples / toffee / gingerbread
crumble / homemade spiced ice cream



PAŁAC CZERNIEJEWO
