

Restauracja Pafacowa

APPETIZERS

TEMPURA SHRIMP 39,-

green purée / mango mousse / trout caviar
/ ponzu

BELGIAN FRIES 28,-

gochujang sauce / black garlic mayo /
pancetta / chives / parmesan

SOUPS

SEASONAL SOUP 30,-

DUCK BLOOD SOUP 39,-

duck blood / poured noodles / duck
gizzards / dried fruit

SALAD

CAESAR SALAD 50,-

radicchio mix / confit chicken croquette /
pickled quail egg / Caesar dressing / rye
bread croutons

ROASTED PEPPER WITH COUSCOUS 35,-

cucumber and avocado mousse / tomato sorbet / Jerusalem artichoke chips

CAULIFLOWER STEAK 40,-

cauliflower purée / chimichurri / pomegranate / fresh coriander

POTATO DUMPLINGS 40,-

mushrooms / cream / Polish truffle

RAVIOLI 45,-

ricotta / spinach / grilled peach / butter-lemon sauce

BURBOT FILLET 60,-

vegetable ratatouille / potato croquette with nigella seeds

DUCK BREAST 65,-

steamed dumplings / cherries in butter and wine / Brussels sprouts / nut crumble

BONE-IN PORK CHOP 65,-

mashed potatoes / roasted onion / beetroot

CHORIZO SMASH BURGER 55,-

chorizo relish / milk bun / gochujang sauce / beef / cheddar / lettuce / kimchi / roasted potatoes

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GAME DISHES

VENISON DUMPLINGS 65,-

celeriac purée / eggplant tartare with
pomegranate / Jerusalem artichoke chips /
chives

VENISON SCHNITZEL IN PANKO 70,-

young potatoes / sour cream / broad beans
/ guanciale

WILD BOAR NECK 85,-

mashed potatoes / young carrot / broccoli
/ game demi-glace

PULLED WILD BOAR BURGER 59,-

butter bun / BBQ / pickled cucumber /
pickled cabbage / belgian french fries

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DESSERTS

ICE CREAM DESSERT 35,-

chocolate sablé / white chocolate ganache
fruit

CARAMELIZED PINEAPPLE 35,-

pink pepper / pistachios /
banana-passion fruit sorbet



PAŁAC CZERNIEJEWO
