

Restauracja Pałacowa

MENU



— PAŁAC CZERNIEJEWO —

Restauracja Pafacowa

APPETIZERS

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

SEASONAL SOUP

created according to the seasonal
availability of ingredients

SALAD

SEASONAL SALAD 40

new potatoes, crisp kohlrabi and radish,
accompanied by fresh herbs and
a light buttermilk dressing

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MAIN COURSES

GREENLAND HALIBUT 96

halibut with black lentils and spinach,
accompanied by parsley purée
and a beurre blanc 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 served with steamed buns,
cherries, baby carrots, bimi broccoli 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, bimi broccoli 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

GAME DISHES

PAPPARDELLE WITH VENISON 55

pappardelle with venison and wild forest
mushrooms, finished with a red wine
reduction, broad beans and Parmesan cheese

GUINEA FOWL SUPREME 79

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

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

CHEESECAKE 32

creamy mascarpone and white chocolate cheesecake served with seasonal fruits and a delicate fruit gel

ICE CREAM DESSERT 32

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



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PIZZA ON THE WEEKENDS

MARGHERITA CLASSICA 32,-

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

MARGHERITA BIANCA 35,-

Crème fraîche | fior di latte mozzarella |
fresh basil | Grana Padano

ANATRA 45,-

San Marzano DOP tomato sauce | fior di
latte mozzarella | duck confit | red onion
| rocket | balsamic reduction

POMPEI 45,-

San Marzano DOP tomato sauce | fior di
latte mozzarella | sun-dried tomatoes |
ventricina piccante | olives | ricotta | basil

BROAD BEAN & FUNGHI PIZZA 36,-

Crème fraîche | ricotta | broad beans |
brown mushrooms | Parmesan