

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

LINGUINE 59

linguine with lobster bisque, marinated prawns,
chicory in orange dressing
and Parmesan foam

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

LAMB KOFTA 69

lamb kofta with confit garlic hummus, grilled
aubergine salsa, za'atar pita and pickled onion

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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

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