



RESTAURACJA

GALICYJSKA

*unforgettable taste
of Polish cuisine*





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GALICYJSKA

Option I

On the tables: mineral water with lemon, bread, lard

Starter:

*Dumplings with cottage cheese and potato filling
served with fried onion*

Soup:

Traditional beetroot soup with polish ravioli

Main dish:

*Pork medallions with natural sauce
served with roast potatoes in skins and grilled vegetable*

Dessert:

*Ice cream pralines in chocolate, almond flakes and coconut
served with strawberry and chocolate sauce*

Beverages:

Segafredo Coffee, Tea Dilmah,

Wine:

House wine red or white 150 ml



The cost of dinner per person: 90,00 zł



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Option II

On the tables: mineral water with lemon, bread, lard

Starter:

*Smoked salmon with feta cheese filling
salad mix, tomato, cucumber, red onion marmalade*

Soup:

Galician rye meal soup with sausage and egg (żurek)

Main dish:

*Duck breast in porcini mushroom sauce
served with buckwheat groats and fried red cabbage*

Dessert:

*Hot apple pie in a composition of two sauces
served with whipped cream and ice cream*

Beverages:

Segafredo Coffee, Tea Dilmah,

Wine:

House wine red or white 150 ml



The cost of dinner per person: 100,00 zł



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Option III

On the tables: mineral water with lemon, bread, lard

Starter:

A platter of regional delicacies

*Venison tenderloin, fallow deer ham, wild boar schnitzel, oscypek,
wild boar kabanos and sausage, hare pâté, wild boar bacon,
rillettes, cranberry sauce and marinated mushrooms.*

Soup:

Mushroom soup with noodles

Main dish:

*Salmon in white wine sauce baked in cabbage
served with rice and boiled vegetables*

Dessert:

*Pear in caramel sauce
served with raspberry sorbet and whipped cream*

Beverages:

Segafredo Coffee, Tea Dilmah,

Wine:

House wine red or white 150 ml



The cost of dinner per person: 110,00 zł



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Option IV

On the tables: mineral water with lemon, bread, lard

Starter:

*Grilled sheep cheese
served with grilled zucchini and cranberries*

Soup:

Porcini mushroom cream soup served in a bread bowl

Main dish:

*Veal tenderloin in cherry vodka sauce
served with potato dumplings (kopytka) and spinach*

Dessert:

*White chocolate cream
served with hazelnuts and caramelized cherries*

Beverages:

Segafredo Coffee, Tea Dilmah,

Wine:

House wine red or white 150 ml



The cost of dinner per person: 120,00 zł



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COLD MENU

Prunes in bacon
Platter of cold cuts
Platter of roasted meat
Pate with cranberry
The Galician herring in cream or oil
Plate of Cheese
Pickled cucumbers with oak barrels
Lard "Smalec"
Bread

Salads:

'Ceprowska' salad with bryndza cheese and walnuts
Caesar salad with grilled chicken and bacon

Sauces:

garlic sauce
cranberry sauce

Something sweet:

Apple pie
Cheececake



The cost of cold plates per person is: 40,00 zł