



MENU



STARTERS

S.O.S. three kinds of marinated herring Swedish style served with potato.....	33 zł
Salmon tartar with capers and mustard sauce	36 zł
Raraka with red caviar, sour cream and red onions on a bed of grated potatoes	39 zł
Reindeer tartar with horseradish.....	49 zł
Provençal style snails with garlic butter.....	33 zł
Beef tartar Polish style.....	36 zł
Classic beef carpaccio with Parmesan	36 zł
Goat cheese gratinated with honey served on toast and beetroot carpaccio.....	34 zł
Traditional foie gras terrine with truffles flavour	56 zł
Octopus in garlic butter	38 zł

SOUPS

Mushroom soup with ravioli	28 zł
Leek crème with pepper	23 zł
Fish soup à la Bouillabaisse served with aioli	29 zł
Cold young beet greens soup	23 zł

SALADS

Caesar salad the original Caesar salad with grilled chicken or beef sirloin, Parmesan, bacon and garlic croutons served with anchovies dressing.....	36 zł
Grilled scampi served on lettuce with peanut sauce	38 zł
Greek salad with feta cheese and thyme	32 zł
Salad à la Szara with marinated salmon, eggs, shrimp and avocado served with Thousand Island dressing	38 zł

VEGETARIAN DISHES

Risotto with asparagus.....	45 zł
Grilled vegetables with halloumi cheese and tzatziki sauce.....	45 zł

MEAT

Veal tenderloin with creamy Dijon sauce, parmesan and spinach potato croquettes	77 zł
Veal schnitzel with potato salad and red wine sauce.....	74 zł
Beef cheeks with baked potatoes and wine sauce	69 zł

Plankstek beef sirloin on an oak plank served with pommes duchesse, yellow string beans wrapped in slices of bacon, roasted tomato and béarnaise sauce	74 zł
Grilled Tournedos Rossini beef sirloin wrapped in slices of bacon, served with foie gras, and bordelaise sauce	87 zł
Cheeseburger Szara with french fries	59 zł
Rabbit in garlic butter with potato gnocchi	67 zł
Lamb chops with rosemary sauce served with pearl barley with mushrooms	89 zł

POULTRY

Guinea fowl with parsnip mousse and foie gras sauce	59 zł
Grilled duck breast served with parmesan and spinach potato croquettes and red wine sauce with fresh figs	63 zł
Leg of goose with potato casserole, apple coulie and blackcurrant sauce	64 zł
Foie gras escallops with French pastry and fresh grapes	79 zł

FISH

Butter fried pike perch fillet with crawfish Cardinale sauce and potatoes	72 zł
Grilled Label Rouge Scottish salmon served on an oak plank with pommes duchesse, grilled asparagus and hollandaise sauce.....	75 zł
Halibut with ratatouille served with lemon sauce	68 zł
Cod tenderloin with butter and capers sauce served with vegetables.....	68 zł
Gravlax marinated salmon served with potatoes in dill béchamel sauce.....	63 zł

CHEESE

Camembert AOC, St. Nectaire AOC, Comte AOC, St. Maure AOC, Fourme d'Ambert AOC, Agour AOC	45 zł
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DESSERTS

Cheesecake with raspberry sauce	23 zł
Chocolate mousse with mint sauce	23 zł
Crème brûlée	23 zł
Vanilla panna cotta with forest fruits	23 zł
Pistachio semifreddo with caramel and chocolate sauce	23 zł
Fruit sorbet with vodka	23 zł
Vanilla ice cream with fruits and whipped cream	23 zł



IMPRESSIVE CHOICE OF WINES