


STARTERS

- Spicy marinated herring with grated milt served with potato* 28 zł
Smoked carrot tartar with avocado and cashew mousse  38 zł
Old-fashioned steak tartare with anchovy 49 zł
Taste of tartar will be enhanced with set of 3 vodkas 40 zł
BELVEDERE, BELVEDERE LAKE BARTĘŻEK, BELVEDERE SMOGÓRY FOREST
Carpaccio of duck breast with mix of greens drizzled with balsamic & wild strawberries sauce 28 zł
Sirloin carpaccio with baked celeriac and celery with Parmesan cheese 52 zł

WARM STARTERS

- Argentinian prawns sprinkled with parsley pesto with chilli* 46 zł
Dumplings field with roasted goose 28 zł
Dumplings selection: stuffed with 'black pudding' & cinnamon, veal & mushrooms, cottage cheese & potato, spinach & gorgonzola, veal ravioli 38 zł
Crispy potato cakes with smoked salmon and caviar 50 zł
Foie gras with blackberries on butter brioche 85 zł

SALADS

- Green salad with baked goat cheese, spinach leaves, avocado, roasted garlic & parmesan cheese* 44 zł
Salad with baby spinach leaves, asparagus, shrimps sprinkled with fruit Vinaigrette 48 zł

SOUPS

- Broth with lamb meet noodles* 24 zł
Red borscht cooked on raspberry vinegar with raspberries and potato dumplings 26 zł
White borsch with poached egg and crispy bacon 26 zł
Lobster cream soup with baked fishes and shrimps sprinkled with parsley 44 zł

RESTAURACJA
Ale Gloria
mopob Gessler

MAIN COURSES

Loin served on hot stone


POLISH *
200g – 95 zł

ARGENTYNIAN *
200g – 119 zł

KOBE **
150g – 249 zł

**With fries and roasted vegetables and 3 sauces (mushroom, pesto and Thousand Island)*

***With shitake mushrooms and Soba noodles with soy sauce and coriander*

Wellington beetroot with pesto and mushrooms  40 zł

Veal liver with sage and onion chutney 46 zł

Pink duck breast in strawberry sauce served with Silesian potato dumplings and plums salad with cinnamon 68 zł

Polish-style half of duck stuffed with sour apples, with red cabbage 72 zł

Confit goose leg with cherry and horseradish sauce served with potato dumplings and baked apple stuffed with beetroot 72 zł

Viennese schnitzel with lemon and fried egg 78 zł

Rosemary marinated lamb chops served with roasted garlic and gnocchi with gorgonzola cheese served on shallot sauce 90 zł

FISH

Crispy fillet of sea trout with creamy & velvety risotto with seafood 82 zł

Fresh halibut served with butter sauce & steamed tomato fillets 82 zł

DESSERTS

Homemade vanilla & raspberry ice cream 18 zł

Orange & walnut crème brûlée 28 zł

Meringue with espresso cream with Jack Daniel's and bananas 34 zł

Royal Gateau Strawberry Pavlova with amaretto cream & meringue 38 zł

Chocolate Truffle Gateau 38 zł