

Soups

1

Soup of the day

Seasonal, fresh ingredients

29 PLN2
Vitamin A and Phosphorus**Fish soup with fish and seafood broth**

Seasonal vegetables, fresh herbs

~ Kcal 378 • Protein 15 g • Carbohydrates 2 g • Fats 7 g • Fiber 2 g

38 PLN

Starters

1
Iodine and Selenium**Smoked trout**

Roasted onion, pickled caviar, chive mayonnaise, pumpernickel

~ Kcal 250 • Protein 16 g • Carbohydrates 10 g • Fats 16 g • Fiber 2 g

42 PLN2
Vitamin B12 and Selenium**Mushroom parfait** 🌿

Homemade brioche, shallot jam, sea buckthorn gel, toasted buckwheat, pickles

~ Kcal 330 • Protein 13 g • Carbohydrates 37 g • Fats 14 g • Fiber 3 g

38 PLN3
Vitamin C i E**Tomato and raspberry tartare** 🌿

Gzik with lemon oil, Kalamata olives

~ Kcal 120 • Protein 6 g • Carbohydrates 9 g • Fats 7 g • Fiber 3 g

36 PLN4
Folate and Manganese**Campfire-roasted potatoes** 🌿

Kale, béarnaise sauce, buttermilk, smoked cheese

~ Kcal 428 • Protein 11 g • Carbohydrates 25 g • Fats 32 g • Fiber 3 g

36 PLN5
Vitamin E and G**Kalamata olives** 🌿

Green pesto

~ Kcal 210 • Protein 2 g • Carbohydrates 5 g • Fats 20 g • Fiber 1 g

20 PLN

6

Cheese of the day 🌿

Selection by our chef, always fresh and full of character

32 PLN

7

Homemade bread 🌿

Freshly baked on-site, served with creamy butter

12 PLN

Salads

**NAMI Salad** **32 PLN**

Mixed greens, seasonal vegetables, pickles, seeds, herbs, vinaigrette, cracker

~ Kcal 247 • Protein 10 g • Carbohydrates 21 g • Fats 16 g • Fiber 10 g



Add-on: Trout smoked with fruit wood

+ 8 PLN

~ Kcal 103 • Protein 16 g • Carbohydrates 0 g • Fats 5 g • Fiber 0 g



Add-on: Trout baked with lemon & thyme

+ 16 PLN

~ Kcal 130 • Protein 26 g • Carbohydrates 0 g • Fats 3 g • Fiber 0 g



Add-on: Grilled corn-fed chicken breast

+ 16 PLN

~ Kcal 142 • Protein 17 g • Carbohydrates 0 g • Fats 8 g • Fiber 0 g

Main courses

**Lamb stew****78 PLN**

Potato and horseradish puree, root vegetables with smoked sheep's cheese and cranberries

~ Kcal 590 • Protein 40 g • Carbohydrates 25 g • Fats 38 g • Fiber 5 g

**Beef tenderloin****97 PLN**

Pumpkin dumplings, beetroot with cherries, green salad with vinaigrette, pepper sauce

~ Kcal 560 • Protein 59 g • Carbohydrates 34 g • Fats 21 g • Fiber 4 g

**Trout fillet****74 PLN**

Horseradish and potato puree, fish brine with yogurt, fresh herbs with sour cream

~ Kcal 304 • Protein 31 g • Carbohydrates 21 g • Fats 9 g • Fiber 3 g

**Zander fillet****82 PLN**

Roasted leek in sour apple sauce, horseradish mousse, Jerusalem artichoke chips

~ Kcal 310 • Protein 31 g • Carbohydrates 25 g • Fats 10 g • Fiber 3 g

**Pumpkin dumplings** **48 PLN**

Sour cream, brown butter, root vegetables

~ Kcal 460 • Protein 15 g • Carbohydrates 41 g • Fats 28 g • Fiber 4 g

**Open Cabbage Roll** **44 PLN**

Brown rice with pistachios, chestnuts and cranberries, pickles, tomato sauce, chive aioli

~ Kcal 260 • Protein 7 g • Carbohydrates 40 g • Fats 10 g • Fiber 4 g

**Mushroom dumplings** **48 PLN**

Sauerkraut foam, smoked farmer's cheese

~ Kcal 550 • Protein 19 g • Carbohydrates 72 g • Fats 20 g • Fiber 14 g

Desserts

**Ricotta cheesecake** **36 zł**

Raspberry crumble, caramelized fig, plum coulis

~ Kcal 220 • Protein 6 g • Carbohydrates 29 g • Fats 10 g • Fiber 6

**Lemon posset** **36 zł**

Autumn fruit jam with rosemary, meringue

~ Kcal 165 • Protein 3 g • Carbohydrates 18 g • Fats 9 g • Fiber 3

**Ice Cream of the Day** **34 zł**

Crumble, coulis, seasonal fruits