## SEASONAL MENU SILESIAN TASTES\_\_



| STARTER   |                      |
|---|----------------------|
| Blood sausage starter (150g)<br>onion chutney, bacon powder, mustard jelly, pumpernicke                                 | <b>26</b><br>I bread |
| S O U P   |                      |
| Zabrze sour rye soup (350g)<br>mashed potatoes, egg, smoked fatback crisp   | 26                   |
| MAIN COURSE   |                      |
| Donnersmarck stew (350g) venison, jerusalem artichoke, kale, bay bolete  WERECOMMEND Llama - Belasco de Baquedano 125ml | 68<br>31             |
| Silesian roulade (450g) silesian potato dumplings, red cabbage, gravy  § WERECOMMEND Pilsner Urquell 0,31/0,51          | <b>65</b><br>14/20   |
| DESSERT   |                      |
| Silesian lemon dessert (95g)<br>forest fruits, vanilla cream, mint oil  | 28                   |

The "Silesian Tastes" Culinary Trail was created in 2012 as one of the first culinary routes in Poland.

Only the restaurant that has obtained the "Śląskie Tastes" certificate confirming the quality of the dishes and their regional authenticity can be a member of the Trail. In the Szlaku restaurants, over 100 regional dishes are served: Silesian, Beskid, Jurassic and Zagłębie. Their traditional taste and method of preparation are guaranteed by the "Silesian Tastes" certificate.

