

SEASONAL MENU SILESIAN TASTES

Szlak Kulinaryny



STARTER

Blood sausage starter (150g) 26
onion chutney, bacon powder, mustard jelly, pumpernickel bread

SOUP

Zabrze sour rye soup (350g) 26
mashed potatoes, egg, smoked fatback crisp

MAIN COURSE

Donnersmarck stew (350g) 68
venison, jerusalem artichoke, kale, bay bolete

Silesian roulade (450g) 65
silesian potato dumplings, red cabbage, gravy
🍷 WE RECOMMEND Pilsner Urquell 0,3l/0,5l **14/20**

DESSERT

Ballestremches lemon dessert* (95g) 28
forest fruits, vanilla cream, mint oil

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.

We invite you to taste regional Silesian dishes!

* **Ballestremches lemon dessert** is named after Count Franciszek Ksawery von Ballestrem (d. 1910), an industrial magnate and landowner who founded the "Castellengo" mine in Zabrze (later "Rokitnica") and built a model workers' housing estate for its employees.

Count Ballestrem's great-grandson, invited by the "Gwarek" Mining Group, visited Zabrze in October 2025, also having the opportunity to see the Maciej Shaft firsthand.