RESTAURACJA SZYB MACIEJ

ENG

SEASONAL MENU

STARTER

Tatarczuch* with goose liver mousse *(220g)* **48**
porcini mushroom, pickles, mushroom-horseradish butter

SOUP

Mushroom soup *(350g)* **30**
herbed mashed potatoes

Our take on goose ramen *(350g)* **30**
gyoza dumplings, ginger, marinated egg, shimeji mushrooms, bamboo shoots, goose meat, green onion

SEASONAL SET **130**

AMUSE-BOUCHE

Cream puff with goose liver mousse *(40g)*
herbs, vegetable pickles

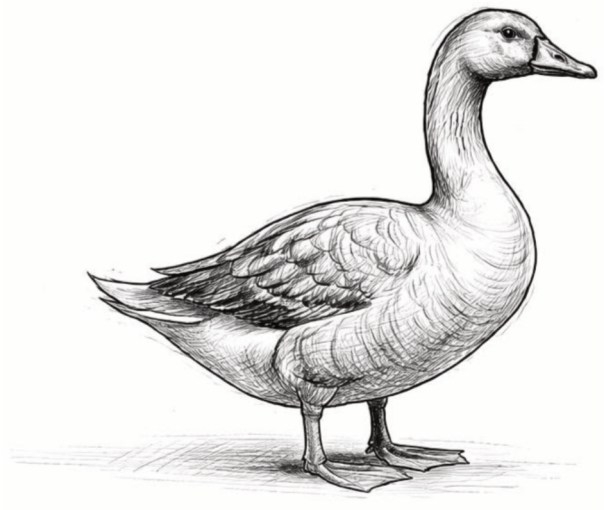
MAIN COURSE

Goose leg *(450g)*
fondant potatoes, porcini mushrooms in butter

WINE

Viña Arpetos Tempranillo Tinto *125ml*
or wine Simply 0% Red 125ml

* **Tah-tarr-chook** - *traditional buckwheat bread from the Kraków-Częstochowa Upland*



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