



mamaison

Hotels & Residences

Starters

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| Tuna fish ribbon with grapefruit, beet root and fresh basil | 49 |
| Ragout of scallops with pine nuts, cauliflower and golden raisins macedoine, beurre blanc with capers and spring onion | 52 |
| Foie gras – warm sandwich with tomato and basil, ballotine with duck and marinated pumpkin | 71 |
| Warm salad of lobster with yoghurt, bacon and nuts | 79 |
| Pierogi of goose with dry tomato and baked tomato consommé | 38 |
| Velvet creamy artichokes soup with pike perch and bacon | 32 |

Fish

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| Grilled fillet of sea bass with parsley root essence and tomato fondue | 82 |
| Roasted fillet of turbot with duck liver, caramel noodles with pumpkin and marjoram | 98 |

Meats

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| Roasted loin of venison marinated in vodka with honey, dry morel and shallot jus and beet root mousse | 96 |
| Prime of guinea fowl braised in cabbage leaves, creamy thyme sauce, green peas and sweet garlic ravioli | 79 |

Sweets

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| Pear palette | 28 |
| Parfait of buckwheat with chocolate Gran Couva and Trójniak honey wine | 28 |
| Buttermilk panna cotta with passion fruit, strawberry and Muscatel compote | 28 |
| Cheese assortment or cheese of the day | 28/60 |

All prices are in Polish Złoty and including VAT

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