



MASURIA ARTE
DWÓR & RESTAURACJA & SPA

APPETIZERS

Mathieu herring with rapeseed oil from the top of St. Lawrence and onion

Warm goat cheese with salad, pomegranate, seeds and plum vinaigrette

Kale with roasted carrots, cranberries and roasted almonds

Carpaccio of smoked sea trout

SOUPS

Velvety cream with white vegetables

Cream of pumpkin with spices

Duck broth with dumplings

HOMEMADE DUMPLINGS

Dumplings with sturgeon, sour cream and black pepper

Dumplings with duck, beetroot chutney and caramelized onion

Dumplings with pumpkin, ricotta cheese, roasted butter and emilgrana cheese

MEAT DISHES

Roast duck breast with parsley puree, beetroot and black lentils

Sirloin steak seasoned with horseradish puree and green salad

Freerange chicken with sage sauce and homemade pumpkin gnocchi

FISH DISHES

Zander on buttery mashed potatoes with porcini mushroom sauce and green salads

Perch in a crispy beer batter with green salad and aioli

DESSERTS

Charlotte with apples from old orchard and vanilla ice cream

Chocolate tart with pear mousse

Cheesecake with white chocolate