

TO START

Lard with Apple and Butter <sup>Ⓟ</sup> 15  
Crustly potato roll

Trout Butter with Caviar 28  
Crustly potato roll

SOUPS

Sour Rye Soup with Roasted Garlic <sup>Ⓟ</sup> 35  
Smoked bacon, white sausage, chili oil, herbs

Cold Beet Soup <sup>Ⓟ</sup> 35  
Grated egg yolk, horseradish

STARTERS

Stuffed Baby Potatoes <sup>Ⓟ</sup> 44  
Sour cream, peanut crumble, chives, dill oil

Beef Tartare 68  
Potato bread, capers, gherkin, parsley, chive aioli

Herring 48  
Trout caviar, horseradish, apple

Duck Liver Paté 55  
Apricot, prune, potato bread

Celeriac & Truffle Cheesecake <sup>Ⓟ</sup> 48  
Pine nut crumble, herb salad, pickled mushroom

Summer Salad <sup>Ⓟ</sup> 44  
Smoked cottage cheese, baby vegetables, citrus and herbs vinegrette, pickled beets

MAIN DISHES

Lamb Rack <sup>Ⓐ</sup> 115  
Broad beans, bryndza cheese, nuts, black currant, lamb jus

Slow Cooked Wild Boar Belly 85  
Apple vinegar sauce, summer vegetables, house pickles

Wild Rice & Mushroom <sup>Ⓟ</sup> 65  
Cabbage Roll  
Wild rice, mushrooms, tomato reduction

Pan Fried Rainbow Trout Fillet 76  
Flamed baby potatoes, sauce tartare, cod caviar

Breaded Pork Chop <sup>Ⓟ</sup> 75  
Egg, capers, anchovies, red cabbage, potato purée

Truffle Dumplings <sup>Ⓟ</sup> 58  
Potato, onion, sour cream

Dumplings with Duck 58  
Sage, apple, duck crisps

SIDES <sup>Ⓟ</sup>

Mizeria Cucumber Salad with Sour Cream 28

Pickled Red Cabbage 28

Roasted Potatoes with Polish Cheese and Truffle 28


Charred Broccoli with Toasted Almonds and Brown Butter 28


Selection of House Pickles 28


A service charge of 12,5% will be added to the bill.  
The price includes VAT at the currently applicable rate.  
For the allergen card please ask our restaurant staff.

TASTING MENU


A refined journey through modern Polish flavours, featuring signature dishes in smaller tasting portions, with an optional curated wine & spirits pairing.


Trout Butter with Caviar  
Vegetarian Alternative: Butter with Summer Truffles  
 Pickled sauerkraut juice  
Poland

Cold Beet Soup <sup>Ⓟ</sup>  
Grated egg yolk, horseradish  
 Wilkus Mead  
Wodzisław, Poland

Stuffed Baby Potatoes <sup>Ⓟ</sup>  
Sour cream, peanuts, crumble, chives, dill oil  
 GostArt Brut Sparkling Wine  
Zielona Góra, Poland

Dumplings with Duck  
Sage, apple, duck crisps  
Vegetarian Alternative: Truffle Dumplings <sup>Ⓟ</sup>  
 Winnica Wieliczka, Jantar  
Wieliczka, Poland

Slow Cooked Wild Boar Belly  
Apple vinegar sauce, summer vegetables, house pickles  
Vegetarian Alternative: Wild Rice & Mushroom Cabbage Roll <sup>Ⓟ</sup>  
 Winnica Moderna Cabernet Cortis  
Krakowiany, Poland

Cheesecake <sup>Ⓟ</sup>  
Orange & raspberries  
 Polish Sloe Liqueur  
Podkarpacie, Poland

TASTING MENU 235

WINE & SPIRITS PAIRING 139

Each tasting wine pour: 70ml / Digestif: 20ml

# *stradomska* 12

MODERN POLISH CUISINE

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