

## CAVIARS

- Siberian sturgeon 330 pln
- Salmon 80 pln
- Pike 80 pln
- Caviar set 460/230 pln

COLD  
APPETIZERS

- Herring with a campfire potato 43 pln
- Jewish forshmak 42 pln
- Tomatoes with local stracciatella 38 pln
- Roasted pepper stuffed with goat cheese 40 pln
- Goose liver pate 42 pln
- Composition of salads and vegetables  
with guinea fowl 70 pln
- Composition of salads and vegetables  
with cream cheese 40 pln
- Fjord trout tartare 60 pln
- Deer tartare 60 pln
- Beef tenderloin tartare 60 pln
- Three tartare set 160 pln
- Homemade meats specialties plate 85 pln
- Selection of local farm cheese 100 g/80 pln

## HOT STARTERS

- Stuffed cabbage rolls with lamb 48 pln
- Snails with local Jersey cheese 75 pln
- Smoked eel dumplings 55 pln
- Duck dumplings 47 pln
- Smoked cheese dumplings 47 pln
- Seasonal dumplings 47 pln

