

RESTAURACJA



MAJOLIKA
VILLA UPHAGENA

Barwy Polskiej Kuchni

CUKIERNIA



MAJOLIKA
VILLA UPHAGENA

RZEŹNIK



MAJOLIKA
VILLA UPHAGENA

SPIŻARNIA



MAJOLIKA
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GARMAŻ



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ZANDER	35 PLN
Marinated zander with celery root, green apple and mint	
BUTCHER RIPENING MEATS	49 PLN
Ripening meats with dogwood jam and low-salt veggies. Ask waiter about today's choice	
BEEF TATARE	39 PLN
Chopped beef loin with marinated veggies and homemade bread	
ASPARAGUS	39 PLN
Grilled asparágus with 6 months ripened Coppa, poche egg and Baernaise sauce	
SALAD	37 PLN
Young veggies with oak lettuce, goat cheese and black lilac vinaigrette	
COLD BORSCH	19 PLN
Classic cold borsh with beet leaves and egg	
SORREL SOUP	24 PLN
Served with young potatoes and grease	
POLISH BORSCH	21 PLN
Fowl borsch with home made dumplings and young vegetables	
DUCK	44 PLN
Duck leg confit with beetroot dumplings, apple and Amarena cherry, thyme sauce	
HALIBUT	54 PLN
Fried halibut fillet with tatar sauce, bulgur wheats and young vegetables	
SIRLOIN	79 PLN
Sirloin steak with grilled asparagus, young potatoes and Baernaise sause	
DUMPLINGS	35 PLN
Homemade. Ask waiter about today's choice	

Everyday you can try our confectionery.
Ask waiter about today's choice