

# RESTAURANT ALEKSANDER

## MENU

### COLD STARTERS

Beef sirloin steak chopped with adds – 39 zł

Herring in three flavors – 18 zł

Classic beef carpaccio – 32 zł

Salmon gravlax, avocado mousse – 22zł

### HOT STARTERS

Meat dumplings with fried cabbage – 29 zł

Goose dumplings with red cabbage - 32 zł

Vegetarian spinach and feta cheese dumplings – 25 zł

Chicken liver with roasted apple – 27 zł

Boletus in butter and wine sauce, baguette – 28 zł

### SOUPS

Chicken soup with homemade noodles – 15 zł

Red borsch with pastry stuffed with meat – 15 zł

Mediterranean fish soup – 18 zł

Kuyavian traditional soup 'Czernina' potatoe dumplings – 18 zł

Tomatoe cream soup, cheese toast – 15 zł

Kuyavian sour soup served in bread with sausage and boletus – 22 zł

Spicy soup tripe, bread – 18 zł



## SALADS

Mixed salad with chicken, dill sauce – 28 zł

Greek salad – 25 zł

Salad with prawns and salmon – 32 zł

Mixed salad with duck fillet macerated in salt – 28 zł

**\*all salads we serve with baguette**

## MEAT DISHES

Sirloin steak, green pepper, homemade fries,  
grilled vegetables – 89 zł

Roasted duck in honey, breaded toast, glazed apple,  
red cabbage – 69 zł

Pork knuckle, fried potatoes, fried cabbage – 45 zł

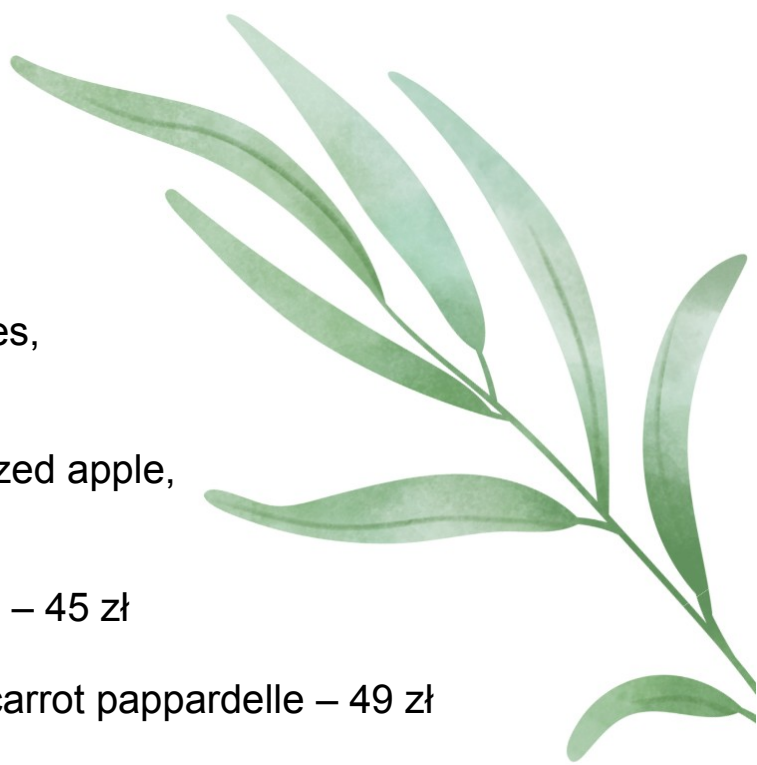
Beef cheeks in porto sauce, truffle puree, carrot pappardelle – 49 zł

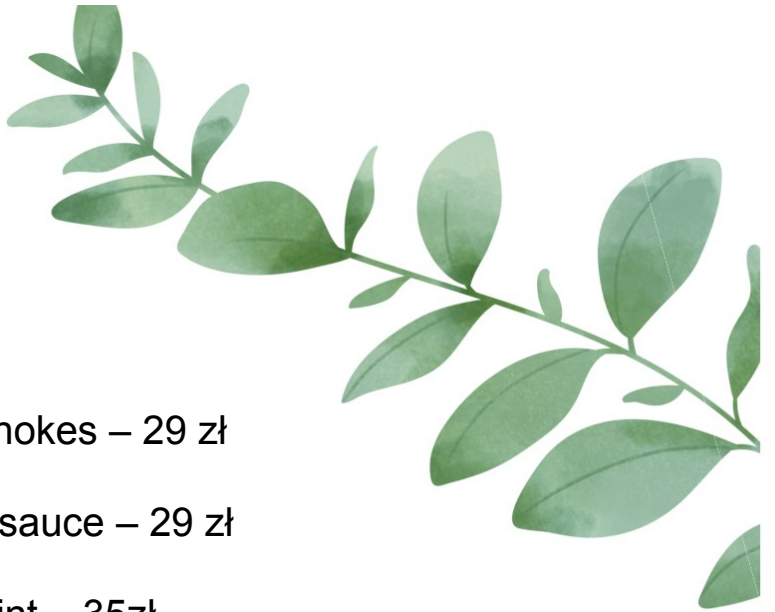
Pork tenderloin escalopes, mustard sauce, silesian dumplings,  
mixed salad – 38 zł

Rabbit in cream sauce based on white wine, boiled potatoes, beetroots –  
59 zł

Pork ribs in BBQ sauce, baked potatoe, marinated vegetables – 39 zł

Grilled chicken breast stuffed with dry tomatoes and feta cheese,  
rice – 37 zł





## PASTAS

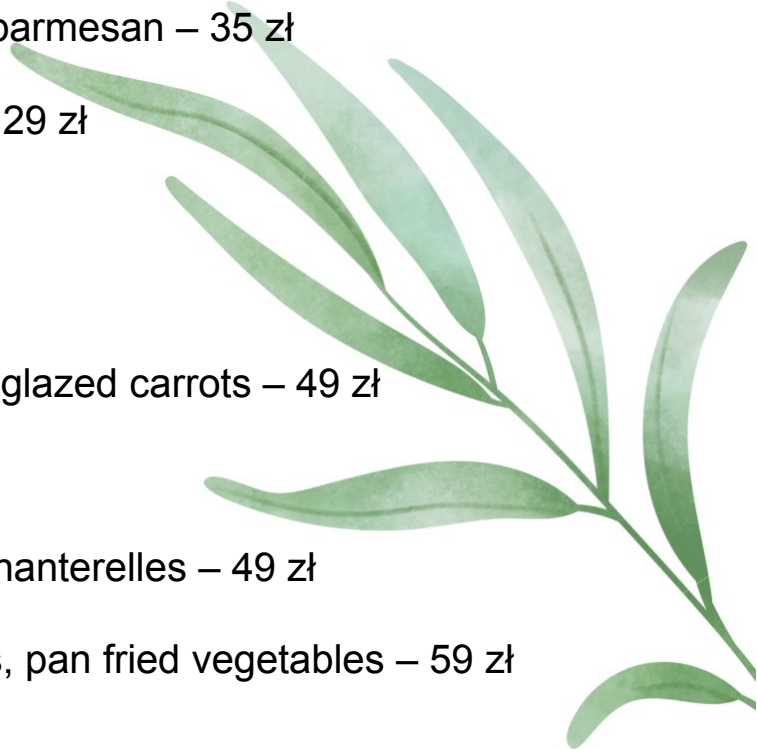
Pappardelle with chanterelles and artichokes – 29 zł

Penne with chicken, tomatoe and basil sauce – 29 zł

Casarecce with prawns zucchini and mint – 35zł

Gnocchi with boletus in cream sauce with parmesan – 35 zł

Pear farfalle with goronzola and peanuts – 29 zł



## FISH DISHES

Salmon fillet, prawn sauce, potatoe puree, glazed carrots – 49 zł

Prawns in Garlic butter, baguette – 89 zł

Halibut with lentils, zucchini pappardelle, chanterelles – 49 zł

Oven cooked sea bream, potatoes wedges, pan fried vegetables – 59 zł

## DESERTS

Warm apple pie, ice cream – 25 zł

Pancakes with raspberries sauce – 28 zł

Ice cream with hot raspberries sauce – 18 zł

Brownie with mint ice cream, seasoned fruits – 28 zł



## DRINKS

Richmont tea (selection of flavours) – 12 zł

Espresso – 8 zł

White coffee – 12 zł

Cappuccino – 12 zł

Latte – 12 zł

Coca-cola, Fanta, Sprite, Tonic water 250 ml – 8 zł

Red bull 250 ml – 15 zł

Fruit juices Cappy 250 ml – 8 zł

Still/sparkling water 300 ml – 8 zł

Still/sparkling water 700 ml – 15 zł



The grammages are available from the Chef.  
Dishes may contain allergents. Ask your waiter for details.  
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