

CHRISTMAS LUNCH

sample menu

COLD APPETIZERS

Matias herring with cream sauce, pickles, and French mustard; traditional in linseed oil
Herring in tomato sauce with raisins and cranberries *GF*
Cod with braised root vegetables in tomato sauce *LF*
Sea fish pâté with grated horseradish sauce or with fennel and lime salad *GF/LF*
Kulebiak with braised cabbage and mushrooms *vege*
Mushrooms stuffed with red onion confit, anchovies, and a fried quail egg *GF/LF*
Selection of roasted meats and pâtés/Selection of vegan pâtés *GF/LF*

Pickled Vegetables: mushrooms, peppers, red onion confit | Sauces: tartar, horseradish mousse, cranberry | Artisan bread selection

SALADS

Traditional salad of cooked root vegetables with mayonnaise and green peas *GF*
Matias herring salad with potatoes, pickled cucumber, dual beans, and mustard dressing *GF/LF*
Mixed greens with spinach, oyster mushrooms, feta, bean sprouts, walnuts, and pepperoni dressing *vegan/LF*

SOUPS

Mushroom soup with pasta squares *vegan/LF*
Traditional red borscht with wine, apples, marjoram, and dumplings filled with cabbage and mushrooms *vegan/LF*

DUMPLINGS

Traditional pierogi stuffed with sauerkraut, porcini mushrooms, and shallots, drizzled with linseed oil *vegan/LF*

MAIN COURSES

Beef cheeks marinated in rosemary, served in demi - glace *GF/LF*
Sous - vide Mangalica pork tenderloin in a creamy wine and mushroom sauce with fresh thyme *GF*
Oven-baked red snapper fillet on leek mousse with crushed red pepper
Spinach gnocchi with sage butter *vege*
Herb - roasted potatoes *vege*
Festive braised cabbage with linseed oil *vege*
Steamed duo of cauliflower and romanesco with herb butter and toasted almonds

DESSERTS

Poppy seed roll with nuts and dried fruits
Traditional spiced gingerbread with freeze - dried raspberry
Fruit and nut cake
Honey cake with walnuts

CHRISTMAS DINNER

sample menu

COLD APPETIZERS

Herring: with sour cream sauce, pickles, and French mustard;
traditional in linseed oil; in tomato sauce with raisins and cranberries *GF/LF*

Cod with braised root vegetables in tomato sauce *LF*

Sea fish pâté with grated horseradish sauce or fennel and lime salad *GF/LF*

Salmon tartare with caperberries *LF*

Choux pastry filled with sauerkraut, wild mushrooms, and shallots in linseed oil *vege*

Kulebyak with braised cabbage and mushrooms *vege*

Mushrooms stuffed with red onion marmalade, anchovies, and quail egg *GF/LF*

Selection of roasted meats and pâtés / Selection of vegan pâtés *vegan/GF*

Pickled Vegetables: mushrooms, peppers, red onion confit | Sauces: tartar, horseradish mousse, cranberry | Artisan bread selection

SALADS

Traditional vegetable salad with root vegetables, mayonnaise, and green peas *vege/GF*

Potato salad with smoked eel, gherkins, capers, and spring onions *vegan/GF/LF*

Arugula and radicchio with caramelized beetroot, sheep's cheese, cranberries, and creamy dressing

SOUPS

Traditional red borscht with wine, apples, marjoram, and dumplings stuffed with cabbage and wild mushrooms *vegan/LF*

Carp broth with spring onions and black ravioli filled with shrimp

DUMPLINGS

Traditional pierogi with sauerkraut, wild mushrooms, and shallots in linseed oil *vegan*

Old Polish pierogi with roasted goose, liver, challah bread, and onion, served with parsley salsa, dried apricots,

Worcester sauce, and rowanberry preserve *LF*

MAIN COURSES

Slow - roasted beef roulade marinated in red wine, filled with spiced pork cheeks from Mangalica *GF/LF*

Mangalica pork tenderloin sous-vide with creamy wine and wild mushroom sauce, fresh thyme *GF/LF*

Carp meatballs flavored with orange, walnuts, and prunes, served with almond sauce

Spinach gnocchi stuffed with wild mushrooms, sage butter

Roasted baby potatoes with herbs *vegan*

Braised festive cabbage with linseed oil

Baby beets marinated in balsamic vinegar with honey and cranberries *vege/GF/LF*

DESSERTS

Poppy seed roll with nuts and dried fruits

Traditional spiced gingerbread with freeze - dried raspberry

Fruit and nut cake

Honey cake with walnuts