

FOR THE LITTLE ONES

at your choice 19 zł

Chicken Goujons

with freshly grated carrot and French fries

Homemade pasta

with a tomato sauce

EXTRAS

selection at 7 zł each

Roast potatoes • Boiled potatoes • Purée potatoes • French fries
Home made dumplings • Wild rice • Millet • Silesian dumplings
Steamed vegetables • Refried cabbage • Pan finished beetroot
Sliced cucumber in cream (mizeria)

DESSERTS

Our cakes and pastries are hand made and artistically
decorated according to traditional home made recipes
using only dairy butter

Apple pie	15,-
Fudge mazurek	18,-
Home made cheesecake	19,-
Chocolate-praline torte	25,-
Coffee meringue torte	21,-
Vanilla meringue torte	21,-
Pistachio meringue torte	25,-
Cake of the day	19,-

BOARD OF FARM CHEESE

Carefully produced by the Caseus cheese
press from the milk of sheep, cows and goats
grazed on high mountains pasture in the Pieniny,
maturing in natural, limestone grotto
on Jura Krakowska near Ojców.

49,-

POLISH BOTTLED BEERS

0,5 liter at 15 zł each

Złote Lwy

Pale lager brewed according to a century-old method.

Pszenicznik

Pale wheat beer, naturally cloudy with a distinct flavour of ripening cereal.

Grand Imperial Porter

Deep and dark porter beer. Characteristic for its Baltic style.

Johannes

Pale, full and mature lager from the region of Pomerania.

DRAUGHT BEERS

Okocim Lager	0,3 litra	10,-
Okocim Lager	0,5 litra	13,-
Okocim Weizen	0,5 litra	15,-
Grimbergen (<i>Blonde, Double or Blanche</i>)	0,3 litra	15,-
Grimbergen (<i>tasting tray</i>)	3 x 0,15 litra	19,-

HOUSE WINE (CARAFE)

Saint Marc Reserve (<i>white</i>)	0,25 litra	17,-
Sauvignon Blanc	0,50 litra	29,-
Languedoc - France	1 litr	55,-

Sangiovese del Rubicone (<i>red</i>)	0,25 litra	17,-
Cevico	0,50 litra	29,-
IGT Rubicone - Italy	1 litr	55,-

VODKAS

Żubrówka Black	40 ml	9,-
Żubrówka Black	0,5 litra	109,-
Żubrówka Black	0,7 litra	149,-
Żubrówka White	40 ml	7,-
Żubrówka White	0,5 litra	79,-
Żubrówka White	0,7 litra	109,-
Żubrówka Bison Grass	40 ml	9,-
Soplica Polish tinctures	40 ml	8,-
Chopin Vodka	40 ml	17,-
Chopin Vodka	0,7 litra	279,-

HOT DRINKS

Café Americano	9,-
Espresso	9,-
Cappuccino	11,-
Latte	12,-
Coffee Stary Dom style	17,-
Iced coffee	15,-
Irish coffee	17,-
Hot Chocolate	11,-
Leaf teas	11,-
Teas	9,-

COLD DRINKS

Coca Cola, Coca Cola Zero	0,25 l	8,-
Fanta, Sprite, Tonic Kinley	0,25 l	8,-
Kropla Délice / Kropla Beskidu	0,33 l	8,-
Kropla Délice / Kropla Beskidu	0,75 l	12,-
Woda Borjomi	0,3 l	11,-
Woda Borjomi	0,5 l	14,-
Cisowianka Perlage / Classique	0,3 l	8,-
Cisowianka Perlage / Classique	0,7 l	12,-
Fruit juice	0,2 l	8,-
(orange, apple, black currant, grapefruit, tomato, cranberry)		
Fresh orange or grapefruit juice	0,2 l	13,-
Nestea	0,25 l	8,-
Red Bull	0,25 l	13,-

WEEKEND MENU



STARY DOM

TOWARZYSTWO GASTRONOMICZNE

Recommended by  Slow Food®

COLD BUFFET

*which includes complimentary pre dinner snacks
and dishes to keep you going until the main course*

Traditional herring

served in linseed oil with finely chopped onion and salted gherkin
23,-

Kaschubian style herring

with tomatoes, baked bell pepper and parsley
27,-

Tartare of seasoned beef fillet

expertly prepared and seasoned at your table by a Senior Chef
(house special)
39,-

Jellied pig trotters

the trotters are simmered over a gentle heat to ensure
that the resultant broth remains clear
25,-

Slices of marinated salmon

29,-

Baked bell pepper stuffed with goat cheese

27,-

Platter of Polish charcuterie

venison sausage, home made smoked pork neck, wild boar sausage
home style brawn, marinades from Hajnówka village
37,-

Platter of baked meats

pork loin well seasoned with garlic and marjoram, pork shoulder
and bacon all baked daily served with horseradish
and pickles straight from the barrel
39,-

Platter of freshly baked pâtés

wild boar, duck, veal and pork pâtés served with home made preserves
from Podlasie region
43,-

SOUPS

Free range chicken broth with home made noodles

15,-

Lithuanian chilled beetroot soup

Soup of the day
19,-

Traditional zur made with boletus mushrooms

21,-

* * *

*All our meat, poultry, charcuterie, vegetables and pickles
are sourced from farms know personally to us*

HOT STARTERS

Golabki as mum makes

classical home made
stuffed cabbage golabki in a tomato sauce
with fresh thyme
25,-

Pierogi stuffed with veal

fine, made from a well kneaded dough,
mixed with deglazed onion
27,-

Pan fried prawns in a butter sauce

with garlic and fresh parsley
43,-

Silesian cepelinai

potato dumplings filled with veal, dressed
with onion and bacon relish
31,-

Pierogi with fruit

25,-

"Lazy" pierogi

with cream cheese, served sweet
and dressed with butter and breadcrumbs
23,-

SALADS

Bouquet of raw vegetables

11,-

Greek salad

with feta cheese, tomato, cucumber, bell pepper and red onion
29,-

Crunchy rucola

with roasted pine nuts and sun dried tomatoes
35,-

Spring salad

with hard-boiled egg, string bean and boiled potatoes
27,-

Salad with grilled free range chicken breast

37,-

* * *

*Our staff are hand picked and we believe
they deserve the 10% service charge*

HOT BUFFET

*dishes created in accordance with recipes gathered
over the years and flavoured by our own experience*

Fish of the day

(please ask for price)

Free range chicken

served with green salad leaves
35,-

Boiled beef in a horseradish sauce

large chunk of meat always well finished
33,-

Pork cutlet on the bone

31,-

Oven baked pikeperch

with wild rice and fresh herbs
47,-

Hind leg of rabbit

braised in Polish cider
49,-

Golonka (pork knuckle)

the crackling being honey glazed,
served with refried cabbage
43,-

Spare ribs straight from the oven

significant portion, served with grated horseradish
on an oak platter
49,-

Roast wild boar

served in a juniper berry sauce and sliwowica from Lacko
55,-

Oven roasted duck

with a potato purée and red cabbage
59,-

Lamb shank

with seasonal vegetables and a potato purée
(house special)

* * *

*For prices of house specials, dishes of the day
and new starters please ask your waiter*