

# ZIELONA RESTAURANT

## SEASONAL MENU



### Starter:

COMPOSITION OF CARAMELISED  
LIVER WITH CHESTNUTS IN BUTTER  
AND CHERRY SAUCE

#### Ingredients:

liver 100 g, puff pastry, nut syrup,  
strawberry-cherry concentrate, lime,  
mayonnaise, wasabi, butter,  
fresh raspberries

#### Allergens:

1, 2, 3, 4, 5, 6, 7, 9, 10, 11, 12

170 g

40 PLN

### Soup:

DELICATE POTATO CREAM  
WITH SMOKED SALO (PORK FAT)  
AND TOPINAMBUR CRISPS

#### Ingredients:

potatoes 75 g, smoked salo (pork fat) 50 g,  
onion 30 g, topinambur 20 g, cream 30% 20 g,  
pumpkin seeds, garlic

#### Allergens:

1, 5, 6, 7, 10, 12

350 ml

20 PLN



### Main course:

LONG-ROASTED BEEF CHEEKS  
IN GINGERBREAD SAUCE  
WITH MASHED POTATOES  
AND VEGETABLES

#### Ingredients:

beef cheeks 180 g, potatoes 160 g, kale 25 g,  
carrots 20 g, celery 20 g, parsley root 20 g,  
kale 25 g, radishes, red wine, pistachios,  
butter, red onion

#### Allergens:

1, 3, 5, 6, 7, 8, 9, 10, 11, 12

390 g

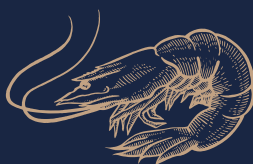
68 PLN





### **Allergens**

1 - gluten, 2 - crustaceans, 3 - eggs,  
4 - fish, 5 - soy, 9 - mustard, 6 - milk,  
7 - nuts, 8 - celery, 9 - mustard, 10 - sesame,  
11 - sulphites, 12 - lupine



*Hotel Golebiewski*  
WISŁA