

**SPRING/SUMMER 2024**



~ RESTAURANT STARKA ~  
GROUP MENU

# TERMS OF OFFER



**The price includes:**

- three-course menu
- favorite coffee/tea with dessert
- mineral water served in jugs  
with mint and lemon
- welcome flavoured vodka



Below, you will find **two menu options**.  
Please select **SET MENU 1** or **SET MENU 2**  
and inform us via email which set you prefer.

Thank you!

**SET MENU 1 - 180,-**

**SET MENU 2 - 230,-**

**SM 1 + SOUP - 195,-**

**SM 2 + SOUP - 245,-**

# SET MENU

1

## APPETIZER

 **HOMEMADE PIEROGI/DUMPLINGS "RUSKIE"**  
cottage cheese / potatoes / onion / cream

### GRILLED PORK SAUSAGE

marinated mushrooms / pickled cucumber / mustard / krakow bagel

## MAIN COURSE

### PORK TENDERLOIN

#### STUFFED WITH BACON AND HERBS (sous-vide)

young carrot mousse with chili / young cabbage in butter with dill / pepper sauce / Hasselback potatoes with creme fraiche and spring onion / peach|red currant gel / Jerusalem artichoke chips

### BEEF CHEEKS

hunter's sauce with bacon and paprika / pickled beets / potato puree with: celery, parsley, and horseradish / spring onion / pea sprouts / Jerusalem artichoke chips

### SALAD WITH GOAT CHEESE

mixed greens with spinach / strawberries / roasted beetroot / watermelon radish / caramelized walnuts / spring onion / pea sprouts / red currant gel / mini pretzels / lime-honey vinaigrette

## DESSERT

### ICE CREAM SUNDAE WITH MACAROON

vanilla&strawberry ice cream / homemade whipped cream / chocolate sauce / strawberry jelly / almond flakes

### CREAMY CHEESECAKE

#### WITH FRESH STRAWBERRIES

strawberry jelly / salted caramel / chocolate / homemade whipped cream



# SET MENU



## APPETIZER

### SPRING PLATES (TO SHARE)

- **SPRING BEETROOT IN DELICATE CREAM** with whipped feta with lemon, edamame, fresh cucumber, pomegranate caviar, warm radishes, mint, pistachios, chive oil
- **SALMON ROULADE IN DILL** with fresh cucumber, red currant gel, pickled onion, watermelon radish, hollandaise sauce, fried capers, marinated zucchini ribbons, herb-infused olive oil, pomegranate "caviar", onion powder
- **MIX OF PIEROGI** ("ruskie", spinach, beef cheeks)
- **GRILLED PORK SAUSAGE** with marinated mushrooms, pickled cucumber, mustard

## MAIN COURSE

### DUCK BREAST WITH THE AROMA OF ORANGE & BEECH SMOKE

young carrot mousse with chili / red cabbage with orange and cranberries / blackberry sauce / Hasselback potatoes / peach gel / Jerusalem artichoke chips / marjoram

### BEEF TENDERLOIN STEAK WITH BLACK ONION, LEMON ZEST AND OREGANO BUTTER

grilled seasonal vegetables / pepper sauce / Hasselback potatoes with creme fraiche and chives / hollandaise sauce

### DELICATE SALMON WITH PISTACHIO CRUST

green pea puree / hollandaise sauce / watermelon radish salad / Hasselback potatoes with dill / creme fraiche / onion powder

### LENTIL & COULIFLOWER PATTIES

sun-dried tomatoes / spicy young carrot puree / celery leaf sauce / watermelon radish salad (baby spinach, arugula, cucumber, basil, ribbons of pickled carrot and zucchini, pickled onion, lime-honey vinaigrette)

## DESSERT

### WALNUT CAKE

coffee cream / Bailey's liqueur / coconut meringue / homemade whipped cream / vanilla sauce / chocolate sauce

### ICE CREAM SUNDAE WITH MACAROON

vanilla & strawberry ice cream / homemade whipped cream / chocolate sauce / strawberry jelly / almond flakes

### CREAMY CHEESECAKE WITH FRESH STRAWBERRIES

strawberry jelly / salted caramel / chocolate / homemade whipped cream

+ 15 zł

**ADDITIONAL  
OPTION!**

### **SOUP**

#### **"ZALEWAJKA" TRADITIONAL SOUR RYE SOUP**

sausage and bacon / wild mushrooms / egg, mashed potatoes with horseradish / sour cream / dill



#### **CREAM OF YOUNG GREEN PEAS**

watermelon radish / pistachios / creme fraiche / Jerusalem artichoke chips / Krakow bagel

+

### **ADDITIONAL VODKA!**

When ordering the option with an additional soup: A complimentary shot of delicious flavoured liqueur as a farewell **GIFT!**