GREEN MENU

Basil&leek cream soup 29
tomato concassé 9

Vegetarian tempura 39
sseasonal vegetables | burrata and mushroom sauce | sesame | spring onion 1,11,7

Pinsa with roasted vegetables and burrata 39
tomato | bell pepper | Kalamata olives | basil oil 1,7

Burrata dumplings 42
potato | parmesan | smoked cottage cheese | parsley spring onion | fennel and apple purée | crispy fried onion 1,7

Grey dumplings 34
roasted shallots | horseradish | butter emulsion quark mousse 7,3

Cauliflower steak 42
citrus jelly | cauliflower puree | cauliflower crunch 8

Stuffed zucchini 42
oyster mushroom | garlic | truffle | parmesan| sweet potato purée | wine | butter 7

Regional Stuffed Cabbage Rolls 44
savoy cabbage leaves | traditional groats | parmesan smoked curd cheese | tomato sauce 7

Rigatoni with roasted morels 44
porcini mushrooms | burrata | tomato | thyme garlic | parmesan 1,7

Salad with caramelized goat cheese 42
nectarine vinaigrette | candied beetroot cherry tomatoes | cucumber | almonds 7,8

Do you know that with us you eat locally and healthily?
Most of the vegetables on the menu come from our castle crops.

RED MENU

Sour rye soup 31
breaded potato | white sausage | egg yolk powder mushrooms 1,7,3,9

Hunter's soup 32
porcini mushroom | beef rib | parsley | root vegetables 9

Beef carpaccio 49
capers | melba toast | truffle mayonnaise | rocket | crispy onion | garlic oil | parmesan 1,3

Steak tartare 54
beef tenderloin | egg yolk | pickled cucumber | marinated mushrooms | shallot | French mustard | parmesan 3,1

Marinated beef tenderloin 49
salad mix | walnut sauce | pickles | cherry tomatoes | cucumber | nut powder | radish 1,4,7

Romaine lettuce 39/42
choice: chicken/shrimp | romaine lettuce | caesar dressing | parmesan | pinsa | capers | bacon 1,2,3,7

Seafood with bread 46
shrimp | mussels | parsley | garlic wine and butter emulsion | chorizo | tomato 2,14,1,7

Crispy chicken with salad 59
chicken breast | campfire potato capers | parmesan | anchovy mayonnaise | pickles 1,4,7

Janów regional meat "dumplings" 69
beef cheek | venison | potato purée | parmesan seasonal vegetables | demi-glace sauce 9,7

Roasted duck 69
ginger glaze | baby vegetables | pickles | demi-glace sauce potato purée 9,7

Trout fillet 59
salmon trout | regional cabbage roll | mushroom sauce currant 4,7

Beef tenderloin steak 119
beef tenderloin | caramelized sweet potato | parmesan | chimichurri | pepper sauce 7,9

Chef recommends:: Surf&Turf with seafood 139 2,14,7

Masztalerz Burger 59
beef chuck | brioche bun | jalapeño mayonnaise | lettuce pickled cucumber | tomato | cheddar cheese | bacon | choice: fries/sweet potato fries 7,1,11

DESSERTS

Panna cotta matcha 31
lemon sorbet | coconut milk | fruit coffee jelly | kataifi 1

Creamy blueberry cheesecake 31
white chocolate | blueberries | rosemary cream ice cream 7,1

Chocolate souffle 31
warm fondant with liquid centre | vanilla ice cream thyme cream | fruit 1,3,7

Cake „Marcinek" 31
regional layer cream cake | vanilla sauce | fruits 1,3,7

MASZTALERZ
RESTAURACJA

Allergen legend

1. Gluten – wheat, rye, barley, oats **2.** Crustaceans **3.** Eggs **4.** Fish **5.** Peanuts **6.** Soy **7.** Milk and dairy products, including lactose **8.** Nuts – hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios, macadamia nuts, almonds **9.** Celery **10.** Mustard **11.** Sesame seeds **12.** Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l **13.** Lupin **14.** Molluscs

Green menu – vegetarian and vegan dishes
Red menu – meat dishes
All prices are given in PLN.