

Soups 13 PLN

- Tomato soup (vegan)
- Sour rye soup (with meat) (a traditional Polish soup made from fermented rye flour, usually served with sausage and hard-boiled eggs)

Vegetarian dishes 30 PLN

- Potatoes with cottage cheese (gluten-free) (a traditional dish from the Greater Poland region, consisting of boiled potatoes (pyry) served with a creamy, tangy quark cheese mixture (gzik) typically seasoned with sour cream, onions, and chives)
- Lazy dumplings (soft dumplings made from a mixture of cottage cheese (or quark), eggs, and flour, often served with butter, breadcrumbs, or sugar, and sometimes topped with cinnamon or sour cream)
- Blueberry dumplings (vegan if served without sour cream)

Dishes with meat 36 PLN

- Pork schnitzel with sautéed mushrooms and cooked potatoes (served with grated beets or stewed fried cabbage) (gluten-free)
- Grilled chicken breast with olives and cooked potatoes (served with grated beets or stewed fried cabbage) (gluten-free)
- Dumplings with meat
- Dumplings with cabbage and mushrooms
- Pasta with Bolognese sauce
- Penne with pesto and spinach

For drinks, I recommend “kompot,” which is made from mixed berries.

We check the cakes available for dessert that day when we are there 😊