



*Culinary craftsmanship*  
Goose, Lamb, Game meat





## *Cold snacks*

Carpaccio of "Golden Half-Goose" on arugula, served with pickles from the palace pantry, drizzled with Northern olive oil. (150g)

(homemade sourdough bread)

(goose cured meat 100 g, arugula, pickles 50 g, bread 50 g)

(allergens: gluten)

49zł

Traditional beef tartare with egg, onion, cucumber, and a pickled mushroom from the palace pantry. (180 g)

(sourdough bread, garlic butter) (beef 130 g, cucumber 25 g, onion 25 g, bread 50 g) (allergens: gluten, egg)

49zł

Salmon tartare in a spring-inspired composition (180g)

Add-ons: avocado, cucumber, capers, dill, homemade sourdough bread

(allergens: gluten, egg)

55zł

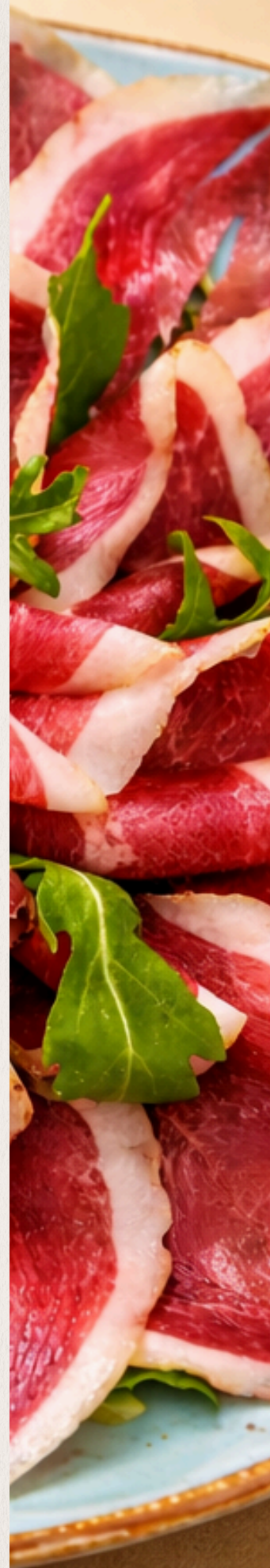
Carpaccio of cold-smoked venison haunch on mixed greens, with aged hard cheese and a pickled pear from the palace pantry (150g)

(homemade sourdough bread)

(venison cured meat 100 g, lamb's lettuce (mâche), cheese 50 g, bread 50 g)

(allergens: gluten)

49zł



# Soup



Kuyavian duck blood soup with grey  
potato noodles (450ml) 27zł  
(allergens: gluten, egg)

**NEW**

Venison goulash soup (350 ml) 30zł  
(allergens: gluten, egg)

Lemon soup with lamb dumplings (350ml) 27zł  
(allergens: gluten, egg)

**NEW**

Dobrzyń-style sour rye soup with palace  
whit a sausage and egg 32zł  
(allergens: gluten, egg)

Chicken and beef broth with homemade  
noodles (350 ml) 20zł  
(allergens: gluten, egg)

Red borscht with a pastry (350 ml) 26zł  
(allergens: gluten, egg)

Seasonal vegetable cream soup (350 ml) 24zł  
(allergens: milk)

Onion soup with a crouton topped with  
a melted cheese crust (350 ml) 25zł  
(allergens: gluten, egg)





# Flavours of the Region

*Koluda goose and free-range farm goose from the Dobrzyń Land*

## Portion of roasted free-range goose

served with dumplings filled with Hungarian plum

50zł

Choice of sides: pearl barley or pan-roasted potato  
warm beetroot, pickles, red cabbage or braised cabbage

(goose portion 250 g, pearl barley 150 g or beetroot 150 g)

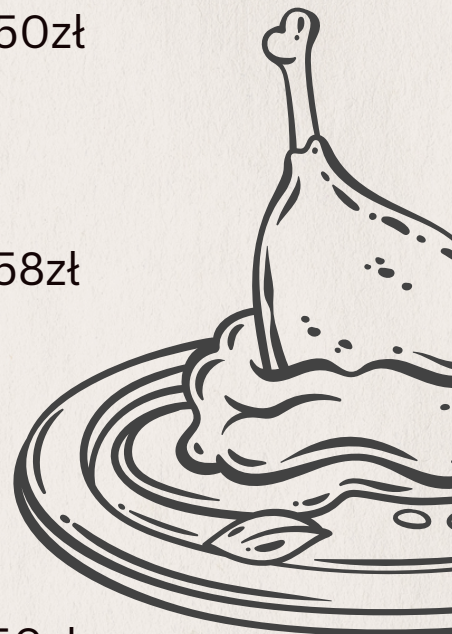
(allergens: gluten, milk)

## Pierogi with goose and caramelised apple (7 pcs.).

(pierogi 350 g)

(allergens: gluten, egg)

58zł



## Dobrzyń duck

### Portion of roasted duck

50zł

Add-ons to choose from: baked potato, warm beets /  
braised cabbage / salad of the day.

Beetroot salad or the salad of the day (150 g)

(allergens: milk).

### Duck breast sous vide with a dry orange mousse.

Side dishes to choose from: baked potato, pumpkin purée. 58zł

Hot beetroot / mixed green salad mix

(Duck portion 200 g, baked potatoes 150 g, beetroot or mixed green salad 150 g)

(allergens: milk)

## Pierogi with duck and caramelised apple (7 pcs.).

44zł

(pierogi 350 g)

(allergens: gluten, egg)



# Flavours of the Region

## Game



**Hunter's goulash with potato pancake 54zł**  
(Cervid game meat (200 g), potato pancake (150 g)  
(allergens: gluten, egg)

**Wild game meatballs served in juniper berry sauce 52zł**

(Cervid game meat (200 g) served with groats (100 g)

Choice of side: pearl barley or Silesian potato dumplings  
Warm beetroot / palace-style pickled vegetables

**Venison steaks in wild mushroom sauce 58zł**  
Choice of sides: traditional potato dumplings /  
pumpkin dumplings, warm beetroot / braised  
cabbage / palace-style pickled vegetables

### *The truffle among meats – lamb*

NEW

**Truffle among meats – lamb**

Braised lamb with shallots, served with vegetable risotto  
(Lamb 200 g, vegetable risotto 150 g)  
(Allergens: gluten and egg) **85zł**

**Braised lamb with shallots, served  
with vegetable risotto 75zł**

(braised lamb 200 g, vegetable risotto 150 g)  
(Allergens: gluten, egg, milk)

**Dumplings with lamb and mint butter, 7 pcs 45zł**  
(Dumplings 350 g) (Allergens: gluten and egg)



# Manor Life



## Angus beef steak (rostbef, ribeye)

Sides: grilled vegetables, baked potato / fries, red onion jam, peppercorn sauce. **78zł**

(200 g beef steak, 150 g potatoes / fries, 100 g grilled vegetables, 50 g sauces)  
(allergens: gluten, egg)

## Pork tenderloin in a wine-butter sauce

Served with pear purée and mixed salad **54 zł**

pork tenderloin 200 g, purée 150 g, mixed salad 50 g  
(allergens: gluten, egg)

## Oven-baked long beef rib, BBQ-glazed

Sides: grilled vegetables, fries, BBQ sauce and garlic sauce. **58 zł**

(200 g rib, 100 g fries, 100 g grilled vegetables)  
(allergens: gluten, egg)

## Traditional bone-in pork chop

Sides: pan-fried potatoes or boiled potatoes.  
braised cabbage (also: fried cabbage / cabbage with roux) **42 zł**

(200 g pork chop, 150 g potatoes, 100 g cabbage / salad)  
(allergens: gluten, egg)

Oven-baked pork knuckle in a honey-and-beer marinade,  
served with horseradish.

Sides: pan-fried potatoes, braised cabbage/bigos (Polish hunter's stew). **65zł**  
(pork knuckle 450 g, potatoes 150 g, cabbage 150 g) (allergens: gluten)





## *Pierogi and homemade dumplings*

Green dumplings with spinach and cottage cheese, 7 pieces. 46zł  
(350 g portion)  
(allergens: gluten, egg, milk)

Dumplings with goose, served with caramelized apple, 7 pieces. 44zł  
(350 g portion)  
(allergens: gluten, egg, milk)

Dumplings with lamb and mint butter, 7 pcs. 48zł  
(dumplings: 350 g)  
(allergens: gluten, egg, milk)

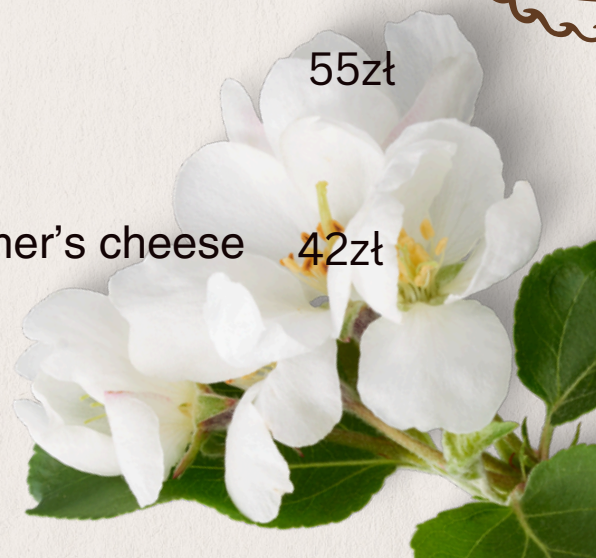
Dumplings with game meat and mushroom sauce. 46zł  
(350 g portion)  
(allergens: gluten, egg, milk)

Russian dumplings with fried bacon and onions 7 pcs. 40zł  
(350 g portion)  
(allergens: gluten, egg, milk)

Green dumplings with spinach and cottage cheese 42zł  
(350 g portion)  
(allergens: gluten, egg, milk)

Mix pierogów 10szt. 55zł  
*Mix & match (450 g portion)*  
(allergens: gluten, egg, milk)

Kuyavian grey potato dumplings with farmer's cheese and crispy bacon topping 42zł  
(350 g portion)  
(allergens: gluten, egg, milk)





## Macarons

### Spaghetti carbonara

(350 g portion)

(allergens: gluten, egg, milk)

42zł

### Tagliatelle with shrimp

(350 g portion)

(allergens: gluten, egg, milk)

55zł

## Menu for children

### Chicken Kiev with fries

(chicken cutlet 200 g, fries 100 g, salad 100 g)

(allergens: gluten, egg, milk)

42zł

### Chicken nuggets with fries

(allergens: gluten, egg)

36zł

### Pancakes filled with cottage cheese and jam

((allergens: gluten, egg, milk)

32zł



# Fishes



Baked zander fillet on roasted vegetables  
with béchamel

58zł

Pike-perch fillet 200 g | Cooked vegetables 150 g

allergens: gluten, fish

Steamed salmon with sesame sauce

58zł

(potato and celeriac purée 150 g, sesame sauce 50 g

(mixed green salad 100 g)

allergens: gluten, fish

Fresh lake fish — ask your server!

58zł

Salmon trout, Pike, Sturgeon

60zł

(fish 200 g, potato and celeriac purée or sweet  
potato purée 150 g, mixed green salad 50 g)

64zł

(allergens: gluten, fish)

# Salads

Mixed green salad with fresh vegetables,  
Sous-vide duck breast with balsamic sauce,  
sprinkled with Parmesan flakes, served with 2  
croutons (300 g)

54zł

Dobrzyńska salad with blue cheeses

44zł

Mixed green salad, blue cheese, grilled pear,  
caramelized walnut, vinaigrette, 2 croutons (300 g)

(Allergens: gluten, mustard, milk)



# Sweets

*from the palace patisserie*



“Floating” apple pie in vanilla sauce, served with a scoop of ice cream.

32 zł

(portion 180 g)  
allergens: gluten, egg, milk

The Chef’s Cake — ask your server!

25zł

(portion 180 g)  
(alergeny: gluten, jajko, mleko)



# *Cold drinks* *and juices*

- Lemonade – 1 L – **18ZŁ**  
(rhubarb / strawberry / lemon – ask the waiter)
- Freshly Squeezed Juice – 220 ml – **27ZŁ**  
orange, spinach, beetroot, apple, mixed
- Thick Blueberry Nectar – 220 ml – **17ZŁ**
- Bracia Sadownicy Pressed Juice – 250 ml – **12ZŁ**  
(apple-mint, apple-mango, apple-lemon – ask the waiter)
- Toma Nectar – 330 ml – **12 PLN**  
blackcurrant, orange, apple
- Apple / Orange Juice (jug) – 1 L – **20ZŁ**
- Still Water with Lemon (jug) – 1 L – **12ZŁ**
- Still Water with Lemon – 250 ml – **6ZŁ**
- Sparkling Water – 250 ml – **6ZŁ**
- Mineral water from Ciechocinek
- Krystynka – 330 ml – **10ZŁ**
- Pepsi – 200 ml – **10ZŁ**
- Pepsi / Coca-Cola (regular or zero sugar) – 0.8 L – **20ZŁ**
- Sprite – 0.8 L – **20ZŁ**

## *Milkshake*

- Milkshake – milk cocktail with ice cream and a syrup of your choice – **30 PLN**  
strawberry / orange / kiwi / chocolate



# Hot drinks

## Tea



Richmont Premium Teas – 300 ml – **16ZŁ**

(Ceylon Gold – black tea, Mexican Dream – fruit tea, Ginger Paradise – ginger tea,  
Green Jasmine – jasmine green tea)

Richmont Warming Tea – 300 ml – **22ZŁ**

(with orange, honey, ginger, cinnamon and rosemary)

Lipton Black Tea – 250 ml – **13ZŁ**

Lipton Warming Tea – 300 ml – **16ZŁ**

(with orange, apple, ginger and rosemary)

Herbal Tea / Mint Tea – 250 ml – **10ZŁ**



## Cofe

Iced coffee with whipped cream – 250 ml – **28ZŁ**

Affogato coffee (with a scoop of ice cream) – 220 ml – **25ZŁ**

Espresso – 50 ml – **12ZŁ**

Double espresso (Doppio) – 100 ml – **20ZŁ**

Small black coffee – 120 ml – **15ZŁ**

Large black coffee – 220 ml – **20ZŁ**

Latte – 220 ml – **22ZŁ**

Latte macchiato with syrups – 220 ml – **24ZŁ**

(gingerbread syrup, apple with cinnamon)

Large cappuccino – 220 ml – **22ZŁ**

