

# MENU

## Kitchen inspired with Jura..

The spring 511 menu is a combination of our classics with seasonal ingredients. The best vegetables, fish, meat and cheese from local suppliers seasoned with fresh herbs from Jurassic meadows. We couldn't miss thyme and red blueberries, for which Level is famous.

Make yourself comfortable and relish in Jura.

## Enjoy the wines of the Białe Skaly Vineyard

Ask the waiter about wines from the Białe Skaly Vineyard, located right next to the hotel. The waiter will choose the right wine for the dish.

 - regional



## APERITIF

PROSECCO	125ml/ 25,-
CHAMPAGNE	125ml/ 45,-
ROSEMARY VODKA MARTINI	80ml/ 25,-
MACIERZANKA	80ml/ 20,-

## APPETIZERS

BREAD AND BUTTER	16,-
WHITE PUDDING WITH PANKO apricot, plum and onion	38,-
GREEN ASPARAGUS smoked duck, hollandaise sauce with egg and chive	56,-
 SNAILS FROM SAKOWSCY stewed in white wine, butter and honey	54,-
BEEF FILLET TARTARE pickled turnip, lovage	56,-
SCALLOP hazelnut mango and chilli salsa	69,-
SELECTIONS OF HAM AND CHEESE cured meats and ripened cheeses, marinated nuts, nettle honey, cowberry, artichoke	90,- / 2 os
 JURASSIC CHEESES AND HONEY	100,- / 2 os 60,- / 1 os

## SALADS

WITH SHRIMPS salad mix, mango, grana padano, fennel	52,-
 JURASSIC smoked trout, egg, cherry tomato and green beans	48,-
 SALAD WITH GOAT CHEESE marinated beetroot, pecan nuts, cranberry and pears	49,-

## SOUPS

WILD SORREL SOUP quail egg and campfire potato	26,-
JURASSIC SOUP BASED ON BUTTERMILK bacon mashed potato and salted cucumber salsa	30,-
 SPICY FISH SOUP sturgeon, jura salmon, pepper, celery	35,-

## MAIN COURSES

	<b>RISOTTO</b> asparagus, parmesan and mascarpone, fresh herbs	54,-
	<b>POLISH DUMPLINGS</b> with goose sun-dried tomato	58,-
	<b>TAGLIATELLE</b> blue mussels, white wine, chilli and lemon	62,-
	<b>LAMB AND PORK MEATBALLS</b> parsley root, cucumber, cream, dill	68,-
	<b>JURASSIC TROUT</b> young cabbage, dill, buckwheat pancakes	72,-
	<b>DUCK BREAST</b> green asparagus, Silesian dumplings, swiss chard with preserved foxberry	86,-
	<b>JURASSIC STURGEON</b> creamy chive polenta, spring onion and rhubarb	92,-
	<b>BEEF FILLET</b> potato fondant, green beans, wild garlic pesto	129,-
	<b>JURASSIC ROAST POTATOES</b> cauldron for two cauldron for one person	110,- 60,-

## MEAT SELECTION

Served with green pepper sauce

<b>ROASTBEEF</b> dry seasoned 35 days price for 100g/ minimum 300g	100g/ 49,-
<b>ENTRECOTE</b> dry seasoned 35 days price for 100g/ minimum 300g	100g/ 58,-
<b>PORK COMBER WITH BONE</b> weight approx. 500g	100g/ 24,-

## EXTRAS

Salad with olive oil	12,-
Sauté spinach with Garlic	16,-
Sweet potato fries	16,-
Crispy potatoes	18,-
Sauté oyster mushroom with garlic and parsley	22,-
Salad mix with fennel and vinaigrette sauce	26,-
Green asparagus in butter emulsion	26,-

## DESSERTS

<b>CREME BRULEE</b> red blueberries	27,-
<b>RHUBARB PARFAIT</b> marinated rhubarb, mint sauce	30,-
<b>PUFF</b> matcha cream, strawberries	32,-

## DIGESTIVE

<b>BONEROWA</b>	20,-
 <b>PIGWÓWKA</b>	15,-