



Starters

Herring fish a local delicacy, served in aromatic oil dressing or with sour cream, apple and onion	38.00
Polish-style steak tartare hand-chopped beef served with onion and runny egg yolk	48.00
Beef Carpaccio served with a rocket and Parmesan cheese	49.00
Pig's trotter meat in mustard jelly pickled with porcini vinegar and mushrooms	34.00
Board of Polish goat cheese for two, to pair with wine or the way you like	120.00
Salmon tartare the finest salmon seasoned with sesame snaps and freshly grated horseradish root and Guacamole salsa	68.00
Game meat pâté oven-baked in aromatic sauce and horseradish	36.00

A service charge of 10% will be added to the bill.
Please ask your waiter if you require any information regarding allergies or intolerances.



Magnolia Osteria



Hot starters

Lithuanian stuffed dumplings served in zabaglione with lovage or topped with butter	35.00
Crispy veal kidney with vibrant garlic sauce	31.00
Hot prawns sautéed in oil infused with garlic	69.00
Sauteed foie gras served on an apple pie with Calvados applesauce	89.00
Crispy hash browns made of seasoned shredded potatoes cooked to golden brown, served with smoked salmon	65.00
Meat dumplings stuffed with seasoned ground veal and sprinkled with pork scratchings	41.00
Boletus mushrooms in cream flambéed with alcohol and fragrant fresh dill	65.00

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Mugabe Oster



Soups

Warsaw-style beef tripe broth with delicate beef giblets	29.00
Żurek ryemeal sour soup Polish hearty soup made on smoked meat served with sausage	31.00
Solianka soup by Magda with sour-pickled cucumber juice	34.00
Golden consommé made by simmering best quality meat and vegetables	27.00
Ruby-red beetroot soup cooked with delicious apples, served with a meat pasty	29.00

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Salads

Caesar's lettuce with Parmesan cheese served with chicken or shrimp	58.00
Provence salad with tomato and rosemary & honey grilled goat cheese	45.00
Green garden salad with avocado, spinach, mushrooms and rocket, sprinkled with crispy bacon	56.00
Romantic salad with smoked goose breast and raspberry vinaigrette	51.00

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Our best Polish fish

Zander fish served on spinach with leeks braised in cream	78.00
Salmon grilled with aromatic vegetables	69.00
Sturgeon with citrus salad accompanied by velvety Dutch sauce and caviar	99.00

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Main courses

Veal chops	87.00
cooked Polish-style, served with quail eggs and green cucumber salad with creamy dressing	
Beef sirloin	99.00
in wine and wild mushroom sauce, with potato dumplings	
Veal shank	91.00
served with homemade Silesian dumplings and leek	
Roasted shoulder of lamb	98.00
in red wine sauce with rosemary & thyme	
Roast half duck	99.00
with apple stuffing	
Duck breast	79.00
served with potato gratin and braised red beets	
Venison tenderloin roast	109.00
Traditional pork chop	62.00
served with braised cabbage	
Sirloin on a skewer	145.00
spiced with laurel, served with tomato salad	



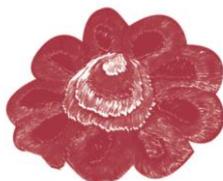
Magnolia Osteria



Desserts

Floating island meringue floating on crème anglaise with a topping of red berries	39.00
Moelleux au chocolat deliciously chocolaty Molten lava cake with blueberries	31.00
Halva parfait with pistachio meringue on orange syrup	34.00
Fudge cake with nuts and homemade milk fudge	34.00
Jelly on red wine rich in red forest fruits	31.00
Ruby apple pie baked with meringue with cinnamon and a scoop of vanilla ice cream	28.00
Traditional cheesecake from Cracow, on the way to Vienna	29.00
Ice cream	28.00

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Mugler & Coeur