

SALADS



VINEGRET SALAD WITH PORCINI MUSHROOMS

Filled with flavored oil (320 r)

187.00



FROM VEAL

Dressed with nutty sauce (310 g)

234.00



SALAD THAT'S WORTH IT!

A combination of fresh vegetables, onions and soft sheep cheese from our own polonyna. Dressed with herb and garlic infused oil (250 g)

189.00



DON'T LET HIM FREEZE

Hearty fur coat made of herring and boiled vegetables, eggs and onions. Spread with mayonnaise sauce (250 g)

213.00



VITAMIN BEET

With the softest cream cheese and nut sauce (230 g)

167.00



SALAD WITH CHICKEN AND PORK RINDS

With juicy tomatoes, quail eggs and lettuce leaves. Blended with signature dressing (255 g)

224.00



OLIVIER SALAD

With chicken and smoked pork loin (260 r)

198.00



PORCINI MUSHROOMS SALAD

With pickled onions. Sprinkled with pumpkin seeds (270 g)

238.00



FARM DUCK SALAD

With greens, tomatoes and young cheese. Stirred with sweet and sour sauce, topped with nuts (270 g)

276.00

RURAL FLAVORS



PORCINI MUSHROOMS WITH VINEGAR

Fresh mushrooms and onions.
Seasoned with fragrant oil (190 g)

297.00



SALO RACING

Platter with three types of
homemade cured slabs of fatback.
Served with beetroot & horseradish
purée and spring onions (140 g)

216.00



HALF A KILO OF PICKLES

A hearty portion of homemade
pickled vegetables (540 g)

248.00



DRIED MEAT

Assorted cheese and meat
delicacies (160 g)

398.00



CHICKEN LIVER PATE WITH GRINKA (180 g)

189.00



KURKUL'S PLATTER

A hearty portion of cold cut platter - not bought. Served with beetroot & horseradish purée and fresh adjika (230 g)

283.00



HERRING WITH CAVIAR

Served under potatoes, with pickled onions (300 g)

224.00



SAUERKRAUT

Crispy sauerkraut with mushrooms and home-grown onions. According to Aunt Hania's recipe (285 g)

164.00

FIRST DISHES



SOLIANKA

Served with sour elderberry
and sour cream bubble (340 g)

172.00



SORREL BORSCHT

Made with vitamin nettle and farm
eggs. Served in a bread baked
in a wood-fired oven (480 g)

173.00



YESTERDAY'S BORSCHT

Rich red borscht with ribs.
Served with sour cream
and fried kolobok (450 g)

168.00



CHICKEN BOUILLON

Stock cooked from farm chicken,
homemade dough and farm
eggs (380 g)

143.00



MUSHROOM SOUP

From real porcini mushrooms.
Served with garlic crepes (350 g)

157.00

GARNISHES



ROASTED POTATOES

Potatoes, cut with onions and garlic.
Roasted on a fermented lard of
Mangalica pigs (350 g)

156.00



MASHED POTATOES

Mashed with homemade
butter (260 g)

128.00



VEGETABLES SMOKED IN THE OVEN

Served with wine sauce (250 g)

186.00



TERNOPIL STYLE POTATOES

Specialty potatoes in their skins,
fried in oil. Coated with
with garlic watering (350 g)

126.00

GARNISHES



BAKED POTATOES

Sprinkled with cheese (310 g)

127.00



STEWED BEANS

It is stewed until soft in meat broth (260 g)

118.00

DISHES FROM THE FIRE PIT



PORK RIBS

Baked on a live fire. Served with wild plum (for 100 g)

110.00



MARBLE CATFISH

Baked over a live fire (for 100 g)

209.00



PORK STEAK

Served with potatoe gravy (for 100 g)

128.00



VEAL SHASHLIK

Baked in a Cossack pit (200 g)

267.00



BONE-IN MEAT

An impressive piece of boar meat.
Served with baked potatoes and
spicy berry sauce (3a 100 g)

114.00



PORK TENDERLOIN

Tender fillet baked on fire, served
with pepper sauce (for 100 g)

158.00



OINK OINK SHASHLIK

Selected pieces of pork, baked in
a Cossack pit, served on homemade
pita bread (200 g)

248.00



CHICKEN SHASHLIK

Served with sour cream sauce
(170 g)

227.00

VARENYKS



WITH LAMB

With the addition of cilantro. Served with mint sauce (220 g)

284.00



WITH POTATOES

Served with mushroom sauce, sprinkled with chipped meat (250 g)

206.00



WITH SMOKED MOUNTAIN TROUT

Floating in a creamy sauce (250 g)

338.00



WITH POTATOES AND COTTAGE CHEESE

Sprinkled with homemade pork rinds and served with sour cream (250 g)

214.00



SWEET DUMPLINGS WITH CHERRIES

Served with honey sour cream
(250 g)

217.00



WITH JUICY MEAT

Made of dough with greens.
Served in creamy and spicy
dipping sauce, sprinkled with
potato worms (320 g)

224.00



WITH SAUERKRAUT

Sprinkle with stewed
onions with bacon (300 g)

197.00



WITH CHEESE AND BERRIES

(330 g)

208.00

FOLK DISHES



CARPATHIAN BANUSH

Served with pork rinds, cold smoked pork, sheep bryndza cheese and Solomacha porridge (330 g)

228.00



ROAST IN A JUG

Spicy, browning in a cast iron cauldron with pork, vegetables and homemade adjika (400 g)

278.00



POTATO ZRAZY

Stuffed with mushroom caviar. Served in a sauce of Ukrainian elderberry sauce (250 g)

217.00



COOL GAIZY-BUBEL

A signature potato pie, baked on a frying pan in an oven. Served with porcini mushroom gravy (250 g)

236.00



FLATBREAD WITH CHEESE

Baked in an oven with farm
cheeses (375 g)

229.00



GAIZY-BUBEL WITH CHICKEN AND MUSHROOMS

Potato pie with the addition of
chicken and mushrooms, sprinkled
with cheese (250 g)

238.00



FROM OUR OWN FARM

Meat from mangalica, baked
with mashed potatoes (for 100 g)

138.00



STEWED MUSHROOMS WITH DUMPLINGS

This year's Carpathian mushrooms,
browning in a creamy sauce
on the fire (300 g)

267.00



MEATY CABBAGE ROLLS

Served with porcini mushroom sauce
(280 g)

248.00



MOO-MOO

Delicate veal, braised with onions
and cream (230 g)

253.00



FRESH MEAT FROM A DOMESTIC PIG

Finely chopped pieces of domestic
pork stewed with onions in our
oven (215 g)

321.00



TRANSCARPATHIAN TROUT

Baked in the oven on fire
with cream sauce (for 100 g)

172.00



CARACASES

From local water bodies, fried
until crispy (110 g)

226.00



VEAL CHEEKS

Braised in meat sauce with spices.
Served on a potato pillow (300 g)

273.00



FARM DUCK

Delicate duck breast, served with
berry sauce and pickled apples
(for 100 g)

276.00



LAMBS IN HERBS

Stewed gently in mountain spices.
Served with stewed potatoes and
creamy sauce made from sour
elderberry sauce (for 100 g)

312.00



ZUCCHINI HASHBROWNS

Served with poached egg, with
smoked trout and sauce
with greens (370 g)

253.00



HOMEMADE SMOKED MEATS

Homemade pork sausage. Served with beetroot & horseradish sauce (for 100 g)

91.00



LAMB SAUSAGE

With fragrant spices, served with strong horseradish (for 100 g)

116.00



BLOOD SAUSAGE

Savoury baked blood sausage. Served with horseradish sauce. Dribbled with homemade pork rinds (230 g)

186.00



CHICKEN SAUSAGES

Served with creamy garlic sauce (for 100 g)

118.00

SWEET DELICACIES



FESTIVE DONUTS

Your choice, generously filled:
condensed milk/strawberry jam/
cream brulee (1 pc)

67.00



"MOIST" NAPOLEON CAKE

Using the recipe dated 1820 (140 g)

156.00



HONEY CAKE THAT MELTS IN YOUR MOUTH

Honey cake with walnuts, layered
with thick sour cream (110 g)

148.00



BUTTER CHEESECAKE

(140 g)

163.00



THE MOST CHOCOLATE CAKE

Served with a scoop of vanilla ice cream and sprinkled with hazelnuts (140 g)

165.00



YUM - YUM ICE CREAM

Three scoops of homemade ice cream: cream, chocolate and blueberry (120 g)

*this dish can be tasted only in the establishment

109.00



WALNUT SHAPED COOKIES

With salted caramel and whole hazelnuts (220 g)

164.00



SWEET CHEESECAKES

Floating in strawberry fruit drink (260 g)

194.00