

MENU

Ask waiter which courses are also available in
vegan / vegetarian version. Inform service about
your food allergy or another food restrictions.
We will implement it while preparing meal for you.

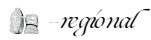


Kitchen inspired with Jura..

Summer 511 menu merges our best classics with fresh season ingredients. Best meats, fishes, mushrooms and cheeses from local suppliers seasoned with fresh herbs from Jura's meadows.

Thyme and red blueberries, which Poziom is famous for, couldn't have been left out.

Make yourself comfortable and relish in Jura.



APERITIF

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

APPETIZERS

BREAD AND BUTTER	12,-
BROAD BEAN AND MINT PASTE cherry, scones, sesame	28,-
SELER ROOT jurassic pesto, vegan mayonnaise, cashew nut, watermelon turnip	39,-
FJORD SEA TROUT marinated watermelon, fresh cucumber, ponzu, watermelon caviar	48,-
SNAILS FROM SAKOWSCY stewed in white wine, butter and honey	54,-
BEEF FILLET TARTARE white turnip, pickled shimeji mushrooms, chives, chive mayonnaise	56,-
SELECTIONS OF ITALIAN HAM AND CHEESE olives, apple capers, marinated artichokes, grissini	90,- / 2 os

JURASSIC CHEESES AND HONEY	100,- / 2 os 60,- / 1 os
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SALADS

CEZAR Parmesan cheese, homesteaded chicken, herb croutons, white anchovy	43,-
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JURASSIC WITH SMOKED TROUT egg, cherry tomato and green beans	45,-
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SALAD WITH GOAT CHEESE marinated beetroot, pecan nuts, cranberry and pears	49,-
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SOUPS

LITHUANIAN COLD SOUP dill, quail egg, beetroot, garlic	28,-
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WHEY BROTH Caramelized bacon, cottage cheese dumplings, chives, Pearl onion	32,-
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SPICY FISH SOUP sturgeon, Jurassic salmon, pepper, celery	35,-
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MAIN COURSES

HERBAL RISOTTO parmesan chips, scorzonera, crème fraiche	48,-
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TAGLIATELLE WITH PRAWNS white wine, shallots, butter, lime	56,-
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POLISH DUMPLINGS with goose sun-dried tomato	58,-
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PHEASANT WRAPPED IN CABBAGE with buckwheat sauerkraut parsley root puree and saute oyster mushroom	68,-
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JURASSIC TROUT Pearl couscous, butter emulsion with herbs, Young cabbage, ricotta, burre blanc sauce	72,-
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DUCK BREAST Herb dumplings, green beans, carrot puree Red wine sauce	86,-
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JURASSIC STURGEON Broccoli puree, lemon polenta, Pickled radish, rhubarb, hazelnut	89,-
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PORK LOIN WITH BONE Roasted potatoes, pickled cucumber, roasted garlic sauce	92,-
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BEEF FILLET campfire potato spinach, oyster mushroom, and green pepper sauce	129,-
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JURASSIC ROAST POTATOES Cauldron for two Cauldron for one person	110,- 60,-
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MEAT SELECTION

Served with green pepper sauce

ROSTBEF Dry cured 35 days Price for 100g/ minimum 300g	100g/ 46,-
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ANTRIKOTE Dry cured 35 days Price for 100g/ minimum 300g	100g/ 52,-
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EXTRAS

Salad with olive oil	12,-
Green beans with garlic and parsley	16,-
Sauté spinach with Garlic	16,-
Sweeter potato fries	16,-
Crispy potatoes	18,-
Sauté oyster mushroom with garlic and parsley	22,-

DESSERTS

CREME BRULEE red bilberry	27,-
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MERINGUE mascarpone cream with mint and, rhubarb	30,-
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COLD CHEESECAKE blueberry, fruit sorbet, amaretii cookies	28,-
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DIGESTIVE

BONEROWA	20,-
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PIGWÓWKA	15,-
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