

ZIELONY NIEDŹWIEDŹ

At Zielony Niedźwiedź, you will not find in the menu any dishes based on random ingredients.

We do not use no-name produce coming from high-volume production.

We know our suppliers personally, we know how honest, experienced and passionate about food they are.

It is all thanks to them that we can relate to the best times of the culinary scene in Warsaw and in Poland.

We do not freeze anything, we use only natural products and free-range high welfare meat.



Soups

- Beef broth with beef brisket, carrot, potatoes and lovage – 24
Swedish turnip, pumpkin and sea buckthorn cream with Pieczona Rita cheese
and pistachios – 24
Mushrooms soup with raisins – 24

Starters

- Snails in white wine with lime, lemon verbena, orange and young onion – 44
Duck tongues in red wine with hazelnut and cranberry – 39
Beef tartare with candied egg yolk, mustard with apple, honey fungus, pickled
Jerusalem artichoke and pickled cucumber – 39
Veal pate with pickled cucumber jam and pickles – 32

Polish farm cold cuts

- Platter of Polish farm cold cuts – 55
*matured sausage from mangalica, kabanos, matured ham, dried Pulawska's pig
sausage*

Vegetarian dishes

- Homemade pumpkin noodles with mushrooms consomme, bean, mushrooms, kale
and roasted leek – 44
Cabbage stuffed with mushrooms, potatoes and walnuts with roasted
carrots sauce – 41
Salad with baked tubers, kale, fermented and roasted apples – 35

Fish

- Zander with barley, pistachios, pumpkin and smoked whitefish sauce – 75

Main courses

- Saddle of deer with beetroot, Pijana Koza cheese, beetroot mouse, rosehip gel and
sunflower seeds brittle – 120
Goose breast with potato and walnuts gratin, yellow pickled beetroot, pumpkin
mousse and sea buckthorn sauce – 85
Saddle and marinated loin of Uhruska lamb with Jerusalem artichoke, brussels
sprouts and buckwheat – 74
Quails with red sauerkraut, parsnip, black salsify and cranberry – 74
Veal's tongue with potato and pumpkin gratin, pickled cucumber gel, horseradish
and caramelized carrot – 59
Dumplings with white blood sausage, baked onion broth and pear – 44

Desserts

- Creamy cheesecake with seasonal fruit – 23
Rennet apple in salty caramel with sea buckthorn ice cream and almond cookie – 23

Polish cheese

- Platter of Polish farm cheeses with confiture – 55
Pieczona Rita, Kozi z kozierdką, Frontiera Blue, Winowajca



Water

Kinga Pienińska 700ml sparkling/still – 16
Kinga Pienińska 330ml sparkling/stil – 8
Borjomi 300ml – 9

Juices

Organic apple juice 300 ml – 9
Fresh-squeezed orange/grapefruit juice – 18

Coffe

*Aristocratico - intensive & bitter coffee from Kaffe,
a boutique roasting company in Bilgoraj*

Espresso – 9
Double espresso – 14
Espresso macchiato – 10
Cappuccino – 14
Cafe Latte – 16
Americano - 14

Tea

Brewed in a teapot - 14

*Black
Earl Grey
Green*

Fruit-flavoured green tea (calendula, apricot, apple, raspberry)

*Oolong
Mint
Camomile
Salvia
Melissa*

Cider:

Chyliczki Stary Sad 125ml/750ml – 12/60

Beer

Sulewski Brewery 500ml – 18

*Pils
Lager
Dunkel
Waizen*

Please be advised that food prepared at Zielony Niedźwiedź may contain the following ingredients causing allergic reactions: milk, gluten, alcohol, nuts, shellfish and other sensitizing products.

Please tell the waiter about your allergies.

