

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

Guinea fowl broth with corn noodles, kale and Jerusalem artichoke – 22

Baked beetroots cream with Pijana Koza cheese and walnuts – 18

Blood soup with baked potato and cherries – 24

Starters

Beef tartare with candied egg yolk, mustard with apple, honey fungus, pickled Jerusalem artichoke and pickled cucumber – 39

Chicory with pumpkin seeds praline, Pieczona Rita cheese and orange sauce – 36

Veal's sweetbreads with black currant jam and a spiced baguette – 32

Veal's pate with pickles – 24

Baltic herrings with dried cranberries and red wine mousse and pickled red onion – 27

Polish farm cold cuts

Platter of Polish farm cold cuts – 55

matured sausage from mangalica,, game's sausage, smoked ham, dried Zlotnicka's pig sausage

Vegetarian dishes

Homemade pumpkin noodles with beanwith, mushrooms consomme, mushrooms, kale and roasted leek – 44

Cabbage stuffed with spelled with pickled yellow beetroot and lovage with pumpkin sauce – 41

Yellow beetroot with fennel, grapefruit, pumpkin mousse, pistachios and Jerusalem artichoke chips – 35

Fish

Zander with roasted pumpkin and pumpkin puree, mushrooms and roasted fennel – 75

Main courses

Fallow deer sirloin with cabbage stuffed with spelled, Jerusalem artichoke and poultry jus – 105

Shoulder of Uhuska lamb with Jerusalem artichoke, brussels sprouts and buckwheat – 74

Guinea fowl with kale, celery puree, oyster mushrooms and cranberry – 72

Veal's tongue with potato and pumpkin gratin, pickled cucumber gel, horseradish and caramelized carrot – 59

Loin of Zlotnicka's pig marinated in herbs with baked potato, pumpkin and pumpkin mousse – 49

Desserts

Creamy cheesecake with seasonal fruit – 23

Pear in spices with vanilla ice cream and a chip of Jerusalem artichoke – 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 Biłgoraj*

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

Beer

Sulewski Brewery 500ml – 18

Pils

Lager

Marcowe

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.

