

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

- Sour rye soup with king oyster mushroom, goose breast and baked potato – 26
- Guinea fowl broth with corn noodles, kale and Jerusalem artichoke – 22
- Baked beetroots cream with Pijana Koza cheese and walnuts – 18

Starters

- Beef tartare with mustard with apple, saffron milk cup, pickled Jerusalem artichoke and pickled cucumber – 39
- Slices of beef sirloin dried in mushroom powder with king oyster mushroom and pear mustard – 38
- Veal's sweetbreads with black currant jam and a spiced baguette – 32
- Herring marinated in apple juice with dried cranberry mousse and pickled red cabbage – 32
- Pickled red cabbage with pumpkin seeds brittle and Pieczona Rita cheese – 28
- Veal and beef pate with pickles – 19

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 bear's garlic, mushrooms and flakes of Stary Giewont cheese – 44
- Cabbage stuffed with mushrooms and potatoes with roasted carrots sauce – 41
- Yellow beetroot with fennel, grapefruit, pumpkin mousse, pistachios and Jerusalem artichoke chips – 35

Fish

- Sturgeon with creamy buckwheat, caramelized beetroot and young garlic – 75
- Whitefish with kale, mushrooms and lemon gel – 60

Main courses

- Rib-Eye steak with fried mushrooms with bear's garlic, Rennet apple mousse and baked apple – 110
- Shoulder and loin of Uhruska lamb with potato casserole, rhubarb and young beetroot – 74
- Veal's tongue with Jerusalem artichoke and brussels sprouts – 59
- Loin of Zlotnicka's pig marinated in herbs with baked potato, herbal curd cheese, Jerusalem artichoke and pumpkin mousse – 49
- Pork cheeks with Jerusalem artichoke puree, red beans and carmalized carrots – 48
- Duck leg with celery and apple puree, roasted kohlrabi, rhubarb and silver beets dressing – 47

Desserts

- Chocolate with apricot, almonds and rose gel – 26
- 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, Jura Blue, Stary Giewont*



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

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.

