

TRZY GĘSI

MENU

Executive Chef *Tomasz Smoczyk*

Appetizer

* Goose tapas: ⁽²⁾goose chorizo, ⁽²⁾lard, slices of dried fermented goose, ⁽²⁾goose paprikash, creamy smoked pate, mustard pear, fresh baked bread
31 pln

*

^(1/2)dumplings stuffed with bundz (regional mountain cheese) / roasted potato / sour cream / lovage oil / ⁽²⁾mountain pepper / ⁽²⁾ripening smoked bacon
23 pln

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⁽²⁾goose meat in jelly / ⁽²⁾pickled root vegetables / ⁽¹⁾homemade mustard / red onion vinegar
26 pln

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mushrooms from Polish forests / slow-cooked in 62 deg egg / butter sauce / mustard / slices of smoked Mulard duck breast
26 pln

*

⁽²⁾tartare of goose breast studded with salt / pickles / ^(1/2)pickled saffron milk cup / mayonnaise from smoked Baltic sprat
28 pln

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* Kukielka Krakowska- Krakow regional roll / ⁽²⁾goose stomach / mushrooms from Polish forests / raisins in a brandy / ⁽²⁾honeydew honey from Małopolska region / herbs
28 pln

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*goose breast smoked with chestnut / ^(1/2)roasted apple from Raciechowice / apple pie / pickled swede / ⁽²⁾wild flower honey from Podksiężna
29 pln

Our menu refers to the best culinary traditions and only reaches for the best regional ingredients.

(1) - BIO product

(2) - regional product

* flagship dishes

Salads

fresh cottage cheese / cress / marinated kohlrabi / romaine lettuce / hazelnuts /
chive oil / mountain pepper

25 pln

*

slices of Mulard smoked duck / ⁽²⁾goat's halva from Łomnice / smoked cherry / mari-
nated walnut / herb oil / ⁽²⁾toasted bagel

27 pln

Own production pasta

homemade pasta / ⁽²⁾mushrooms from Polish forests / royal oyster mushroom /
wild garlic / parsley / ⁽²⁾Polish Sary Giewont ripening cheese / herbs

35 pln

*

* ⁽²⁾pasta filled with wildfowl / young spinach / Polish parmesan cheese from Łomnice
/ herbs

37pln

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Soups

* sour rye soup of smoked goose / roasted potato / slow-boiled in 62 degrees egg /
pickled saffron milk cup^(1/2) / offal / sour cream

22 pln

*

Gorzowska Chrzanówka made on goose meat / potato / goose liver with marjoram
/ crayfish oil

22 pln

*

roasted vegetable broth / parsley dumplings / mushrooms / olive oil from roasted
vegetables

22 pln

*

wildfowl broth / home-made noodles / root vegetables / lovage

24 pln

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Main course

* ⁽²⁾ pulled goose plucked with roasted onion and salt / wheat grain ^(1/2) / salad from regional pickled cucumbers / apple from Raciechowice ^(1/2) / regional dried fruits in Łazowska tincture

44 pln

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quail 8 hours slow-roasted / Krakowian blood sausage / roasted grain / roasted potato with bryndza - Podhale sheep cheese / Romaine lettuce / chestnuts ⁽²⁾

51 pln

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goose breast on pink / beetroot / Polish cherry Nefris / roasted apple from Raciechowice ⁽²⁾ / dumpling from Prądnicki bread / boletus / pear

52 pln

*

* Three Geese - goose prepared on three ways

⁽²⁾ goose stomachs / pink breast slices / roulade / cherry / dumplings made from potatoes flour, eggs and with smoked cottage cheese / bacon / red cabbage / marinated blackberry

53 pln

*

mulard duck breast / kashotto ^(1/2) / pumpkin / sea buckthorn ^(1/2) / roasted in regional honey carrot

54 pln

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Roulade of five types of bird kinds

goose, duck, idyllic chicken, pheasant, partridge / Jewish kugel / skrzenera roasted / mustard ⁽²⁾ / Polish mountain Sary Giewont cheese / cranberry in regional wodka

Jarzębiak Izdebnicki

59 pln

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* ⁽²⁾ goose thigh confit for 48 h / buckwheat popcorn / baked potatoes in Cracow /
mangalica bacon / root vegetables / sunflower / quince / apple from Raciechowice ^(1/2)

72 pln

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bulgur / root vegetables / baby spinach / king oyster mushroom / bear's garlic

43 pln

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zander from Zalew Szczeciński / chickpeas / root vegetables / baby spinach /
lemon verbena sauce

52 pln

Desserts

Cracow cream / ^(1/2) pear sorbet / mountain pepper

21 pln

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meringue / lemon cream / seasonal fruit

22 pln

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⁽²⁾ cake of suski honeydew honey / chocolate

21 pln

*

white truffle chocolate / truffle ice cream

24 pln

*

* dessert Three geese

22 pln

*

⁽²⁾ selected ripening Polish cheese

28 pln

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Karta Napojów

Homemade lemonade 0,4 l	12,-
Pepsi / Pepsi Max / Mirinda / 7 Up / Tonic 0,2 l	7,-
Toma juice orange / apple / grapefruit / tomatoe / black currant 0,2 l	7,-
Lipton lemon / peach 0,2 l	7,-
Fresh orange / grapefruit juice 0,25 l	14,-
Water Cisowianka Classique, Perlage small 0,3 l	9,- / 16,-
Energy Drink	12,-

Kawa

Espresso	8,-
Espresso doppio	10,-
Czarna	8,-
Biała	9,-
Cappuccino	10,-
Latte	12,-

Herbata

Black tea - English Breakfast/ Earl Grey Imperiale	10,-
Green tea - Special Gunpowder	10,-
Mint tea - Marrakech Mint	10,-
Fruit tea – Sogno d'amore	10,-

Piwo Kraftowe

Browar Trzy Korony: Gazda, Chmyz, Kaduk 0,33l	14,-
Browar Trzy Korony: Sędek, Krasa 0,33l	15,-
Sok do piwa malinowy / imbirowy	2,-

Alkohole Mocne

WÓDKA 40 ml		LIKIER 40 ml	
Żubrówka	10,-	Aperol	15,-
Żołądkowa gorzka	10,-	Campari	15,-
Wyborowa	10,-	Cointreau	18,-
Absolut	12,-	Kahlua	18,-
Absolut smakowy Citron / Kurant / Ruby Red / Pears	13,-	Bailey`s	18,-
Wyborowa Exquisite	21,-	Malibu	18,-
Belvedere	21,-	Amaretto	18,-
Carpatia	65,-	Jagermeister	20,-
RUM / GIN / TEQUILA 40 ml		WHISKY I BURBONY 40 ml	
Beefeater	12,-	J.A. Baczewski Whisky	16,-
Tanqueray No. 10	24,-	Ballantine`s	14,-
Havana 3 años	14,-	Ballantine`s 12	20,-
Havana 7 años	16,-	Jameson	14,-
Tequila Olmeca silver	14,-	Jack Daniel`s	16,-
Tequila Olmeca gold	14,-	Gentleman Jack	19,-
		J.D. Single Barrel	25,-
		Chivas Regal 12	21,-
		Chivas Regal 18	32,-
WERMUT 100 ml		Glenfiddich 12	22,-
Martini Bianco	15,-	Monkey Shoulder	21,-
Martini Rosso	15,-	Ardbeg 10 YO	27,-
Martini Rosato	15,-	Lagavulin 16 YO	32,-
Martini Extra Dry	15,-	Oban 14 YO	29,-
		Glenmorangie 10 YO	26,-
		Glenlivet 12 YO	22,-
		Glenlivet 15 YO	32,-
BRANDY I COGNAC 40 ml			
Metaxa 7	18,-		
Martell V.S.	23,-		
Martell XO	82,-		