

# ***Restauracja Biała***



## ***Hotel Wojciech***

*Restauracja Biała is a unique place in the heart of the Augustów Forest, located in the Wojciech Hotel, right on the shore of the picturesque Lake Białe. Our restaurant combines elegance with the charming atmosphere of the village, creating the perfect background for special moments.*

*The menu is dominated by the flavors of Polish and regional cuisine, and our specialty is dishes prepared with game, fresh fish from Augustów lakes and seasonal mushrooms - everything that nature gives us in the most beautiful seasons. Our dishes are characterized by freshness, quality and respect for tradition.*

*The restaurant offers a stunning view of the lake, which makes every visit an unforgettable experience. The intimate atmosphere, combined with elegant decor, makes the Biała Restaurant an ideal place for a romantic dinner, family lunch or business meeting.*

*We cordially invite you to discover the flavors of our cuisine in one of the most beautiful corners of Augustów!*

## HOT APPETIZERS

Asparagus Szparagi 33 PLN  
*poached egg/hollandaise sauce/smoked bacon*  
60g/50ml/30g (3,7)

Hot board Deska na ciepło 65 PLN  
*fried kartacze/potato cake/wild boar dumplings*  
*ribs in cabbage*  
100g/110g/2 pcs/100g 🍷 (1,7,3,10)

## COLD APPETIZERS

Beef tartare Tatar wołowy 39 PLN  
*truffle mayonnaise/ marinated boletus*  
140g/10g/20g (1,3,10,4)

Cold board Deska na zimno 45 PLN  
*bread with lard/venison pate/homemade cold cuts*  
*Koryciński cheese/head cheese*  
130g/90g/75g/60g/75g 🍷 (1,3,7,9)

## SOUPS

Żurek 23 PLN  
*egg/mashed potatoes*  
300ml (3,7,9)

Cold soup with a hint of the Orient 29 PLN  
chłodnik  
*Baked potatoes*  
300ml (3,7)

Duck broth Rosół kaczy 22 PLN  
*mini dumplings with duck/ carrot/ celery*  
300ml (1,9,3)

Barley soup with goose Krupnik z gęsi 26 PLN  
300ml (9)

Soup of the day Zupa dnia 18 PLN  
300ml

**\*ask the staff for details**

## SALADS

Salad with burrata <i>Sałata z burrata arugula/cherry tomatoes/cured ham/ balsamic vinegar/parmesan</i>	46 PLN
550g 🍷 (7)	
Cezar Salad with chicken <i>Sałatka Cezar z kurczakiem</i>	40 PLN
450g (7,4,1,3,10,15)	
Cezar salad with prawns <i>Sałatka Cezar z krewetkami</i>	49 PLN
450g (7,4,1,2,10,15)	

## MEAT DISHES

Beef sirloin <i>Polędwica wołowa cauliflower puree/wild broccoli/ demi sauce</i>	150 PLN
200-250g/200g/50g	
„Podlaski” pork chop with bone <i>Schab z kością horseradish puree/ white cabbage salad</i>	55 PLN
230g/200g/150g (1,3,7)	
Pork rib in cabbage <i>Świńskie żebro w kapuście potato waffles/ chanterelles</i>	50 PLN
300g/300g/150g/50g (1,3,7)	
Beef tongue <i>Ozór wołowy horseradish sauce/potato puree/ lightly salted cucumber salad</i>	69 PLN
150g/100g/200g/150g (7)	
Confit duck thigh <i>Konfitowane udo kaczki blackberry-cherry sauce/ mashed potatoes baked apple</i>	52 PLN
180g/60ml/130g/50g (1,7,12)	
Comber from a deer <i>potato sausage with cranberries/ beetroot carpaccio</i>	59 PLN
150g/100g/100g 🍷 (1,3,8)	

## FISH DISHES

Zander Sandacz <i>leek/chanterelle/tomato</i> 200g/100g/50g/50g (1,4)	65 PLN
Baked salmon fillet Pieczony filet z łososia <i>wild garlic pesto/cauliflower puree/vegetable tagliatelle</i> 160g/20g/90g/10g 🍷 (4,7,8)	65 PLN
Cod fillet Filet dorsza <i>mashed potatoes/ cherry tomatoes</i> 160g/200g/100g (4,3,7)	50 PLN

## DUMPLINGS AND PASTA

Dumplings Pierogi ziemniaczane z boczkiem with potato, bacon and butter 7 sztuk (1,7)	35 PLN
Fried wild boar dumplings with cranberries Smażone pierogi z dzika z żurawiną 7 sztuk 🍷 (1,7,9,12,8)	42 PLN
Dumplings with blueberries Pierogi z jagodami <i>vanilla sour cream</i> 7 sztuk 🍷 🌿 (1,7)	35 PLN
Pierogi with beetroot z burakiem <i>fried onion/baked apple</i> 7 sztuk 🌿 (1,7)	39 PLN
Tagliatelle with prawns z krewetkami 200g/6 sztuk 🍷 (1,2,3)	43 PLN

## *KIDS MENU*

Broth with noodles 200ml (1,3,9)	15 PLN
Panko-crusted perch fries <i>fries/ mini carrots</i> 100g/100g/100g (1,3,4)	30 PLN
Chicken nuggets <i>fries/ cucumber salad with sour cream or steamed vegetables</i> 100g/100g/100g (1,3)	30 PLN
Pancakes with cottage cheese and fruit 2 pcs 🌿 (1,3,7)	20 PLN

## *DESSERTS*

Basque Cheesecake <i>fruits</i> 150g/40g 🌿 (1,3,7)	25 PLN
Meringue <i>fruits</i> 120g/40g 🌿 (1,3,7)	25 PLN
Chocolate fondant <i>peach mousse/passion fruit sorbet</i> 60g/30g/50g 🌿 (1,3,7)	25 PLN
Ice cream with fruits 120g/50g 🌿 (1,7,3)	25 PLN

\*Substances and products causing allergies or intolerance reactions:

1. Cereals containing gluten.
2. Crustaceans and derived products.
3. Eggs and derived products.
4. Fish and derived products.
5. Peanuts and related products.
6. Soy and derived products.
7. Milk and derived products.
8. Nuts, i.e. almonds, hazelnuts, walnuts.
9. Celery and related products.
10. Mustard and derived products.
11. Sesame seeds and derived products.
12. Sulfur dioxide and sulphites.
13. Lupine and derived products.
14. Molluscs and derived products.
15. Honey.



Vegetarian dish



Good, because it's regional



Gluten free



Possibility to prepare gluten free dish