



HOTEL
BELLOTTO
★★★★★

THE SCENT OF CHRISTMAS AT THE SHARED TABLE

APPETIZERS

Herring in linseed oil with onion and herbs
Greek-style fish
Gravlax salmon with dill and French mustard
Pâté with smoked plum
Selection of roasted meats (roast bacon, pork loin with plum, pork neck roasted with herbs)
Pickles (marinated pumpkin, pear, plum; red onion confiture)

SOUP

Red borscht with mushroom dumplings (uszka)

SALADS

Traditional vegetable salad
Salad with smoked salmon, dill, and cottage cheese

MAIN COURSES

Duck leg in cranberry sauce
Dumplings stuffed with cabbage and mushrooms with onion
Dumplings with goose meat
Dumplings with smoked plum and a hint of orange
Baked pike-perch with pickled tomatoes in lemon sauce
Baked lemon salmon with butter and dill

SIDE DISHES

Roasted potatoes
Homemade potato dumplings
Roasted root vegetables with honey and thyme
Christmas cabbage

DESSERTS

Poppy seed roll with dried fruit and honey
Cheesecake–poppy seed duet
Traditional gingerbread cake
Honey cake with walnuts
Dried fruit compote

CHILDREN'S MENU

Dumplings with white cheese and cream
Crispy pike-perch cutlets in panko
Pasta with tomato sauce and Grana Padano cheese

Price: 450 PLN per person

Time: 6:00 pm – 10:00 pm

Children up to 3 years old – free of charge

Ages 3 to 9 – 50% of the price

From 10 years old – full price