



## Specials

# Three Emperors Kitchen

<b>Śledź po cesarsku - Herring</b>	150g	<b>12,00 zł</b>
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*Herring with salad and cream*

## Starters

<b>Tatar</b>	100g	<b>19,00 zł</b>
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*Beef steak Tatar style*

<b>Gęsie żołądki</b>	80g	<b>8,00 zł</b>
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*Stewed with leek and oregano*

<b>Borowiki w śmietanie</b>	100g	<b>14,00 zł</b>
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*Boletuses in cream - mushrooms*



## Soups

<b>Żur śląski</b>	300ml	<b>9,00 zł</b>
<i>Sour soup cooked with flour and garlic</i>		
<b>Rosół z makaronem</b>	250ml	<b>8,00 zł</b>
<i>Soup on Sunday silesian dinner</i>		
<b>Barszcz</b>	200ml	<b>5,00 zł</b>
<i>Soup with red beets</i>		
<b>Bulion</b>	200ml	<b>6,00 zł</b>
<i>Meat bouillon</i>		
<b>Wodzionka - Silesian soup</b>	300ml	<b>7,00 zł</b>
<i>Bouillon with garlic and bread</i>		

## Halfmeat dishes

<b>Pierogi - ravioli in 3 variety</b>	330g	<b>14,00 zł</b>
<i>Fry with eat, cabbage with mushrooms and rusish</i>		
<b>Krokiet - croquet with meat</b>	100g	<b>6,00 zł</b>
<i>Best served with borsch</i>		
<b>Kolduny - dumplings for soups</b>	60g	<b>5,00 zł</b>
<i>For bouillon and borsch</i>		
<b>Naleśniki - fried pancakes</b>	1 szt /130g	<b>6,00 zł</b>
<i>With cheese, jam or fruits</i>		



## Meat

<b>Polędwiczki - pork filets</b>	130g	<b>22,00 zł</b>
<i>Succulent pork tenderlin with ceps sauce</i>		
<b>Kotlet - pork chop</b>	230g	<b>16,00 zł</b>
<i>Traditional pork chop with breadcrumbs</i>		
<b>Pieczeń - roasted porcine</b>	150g	<b>18,00 zł</b>
<i>Neck filled with bacon, onion and garlic</i>		
<b>Rolada śląska - Silesian roller</b>	160g	<b>19,00 zł</b>
<i>Bacon, onion and mustard wrappings in sappy beef fillet</i>		
<b>Stek z polędwicy - steak with sirloin</b>	200/170g	<b>39,00 zł</b>
<i>Sirloin marinaded in oil and rosemary</i>		
<b>Wiener schnitzel</b>	170g	<b>27,00 zł</b>
<i>Veal cutlet with lemon</i>		
<b>Rumsztyk - rumpsteak with onion</b>	140g	<b>18,00 zł</b>
<i>Slashed beef with coriander</i>		
<b>Ozor - tongue in horse – radish sauce</b>	150g	<b>15,00 zł</b>
<i>Stices marinaded beef tongue</i>		
<b>Kaczka - roasted duck</b>	½ szt.	<b>29,00 zł</b>
<i>Half duck with glazed apples</i>		
<b>Chicken fillet</b>	130g	<b>12,00 zł</b>
<i>Grilled chickens chest with cuted uot paprika</i>		



## Fish

<b>Dorsz - hake a'la parisian</b>	wg wagi	<b>6,90 zł</b>
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*Fillet roasted with egg*

<b>Pstrąg - trout saute</b>	wg wagi	<b>7,90 zł</b>
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*With bacon and herb butter*

## Salads

<b>„Municipality” salad - „Magistracka”</b>	250g	<b>13,00 zł</b>
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*Ice salad, paprika, tomato, cucumber, olives, feta cheese*

<b>Three emperiors salad - „Trzech Cesarzy”</b>	250g	<b>13,00 zł</b>
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*Mixed salads, liver, pineapple, croutons*

<b>Passion salad - „Namiętność”</b>	250g	<b>13,00 zł</b>
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*Mixed salads, grilled chicken, camembert, corn, croutons*

## Dishes for children

<b>Chciken fillets in crunches</b>	100g	<b>9,00 zł</b>
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## Extras

<b>Kluski śląskie - Silesian noodle</b>	200g	<b>6,00 zł</b>
<b>Kopytka - dumplings</b>	200g	<b>6,00 zł</b>
<b>Ziemniaki - warmed-up potatoes</b>	200g	<b>5,00 zł</b>
<b>Ziemniaki - boiled potatoes</b>	200g	<b>4,00 zł</b>
<b>Frytki - chips</b>	150g	<b>7,00 zł</b>
<b>Kasza - cereal</b>	200g	<b>6,00 zł</b>
<b>Kapusta zasmażana - brown sauer kraut</b>	200g	<b>8,00 zł</b>
<b>Kapusta czerwona - warm red cabbage</b>	200g	<b>8,00 zł</b>
<b>Jarzyнки gotowane - boiled vegetables</b>	200g	<b>9,00 zł</b>
<b>Zestaw surówek - mixed salads</b>	150g	<b>7,00 zł</b>
<b>Trade salad with vinaigrette sauce</b>	120g	<b>8,00 zł</b>
<b>Masło - butter</b>	20g	<b>2,00 zł</b>
<b>Masło smakowe - herb butter</b>	20g	<b>3,00 zł</b>
<b>Pieczywo - bread</b>	100g	<b>3,00 zł</b>
<b>Horse-radish, mustard, ketchup, mayonnaise</b>	30g	<b>2,00 zł</b>
<b>Sauces: gravy, mushrooms</b>	100g	<b>5,00 zł</b>



## Desserts

<b>Szarlotka - apple-pie – restaurant cake</b>	100g	<b>7,00 zł</b>
<b>Szarlotka - apple-pie with ice-cream and vanilia sauce</b>	130g	<b>10,00 zł</b>
<b>Trufle - Chocolate truffles filled plum marinaded in rum</b>	90g	<b>15,00 zł</b>
<b>Lody - „Melba” ice-cream with liquer</b>	150g	<b>14,00 zł</b>

## Cold drinks and beers

<b>Mineral water „Perrier” - sparkling</b>	33 cl	<b>7,00 zł</b>
<b>Mineral water „Perrier” - non sparkling</b>	50 cl	<b>6,00 zł</b>
<b>Mineral water „Kropla Beskidu” - sparkling / non sparkling</b>	25 cl	<b>4,00 zł</b>
<b>Pepsi Cola / Mirinda / 7up</b>	20 cl	<b>4,00 zł</b>
<b>„Tymbark” juice</b>	30 cl	<b>4,00 zł</b>
<b>„Żywiec” beer</b>	50 cl	<b>7,00 zł</b>
<b>„Żywiec” beer</b>	30 cl	<b>5,00 zł</b>



## Hot drinks

<b>Lavazza creme / espresso - coffee</b>	10/4 cl	<b>5,00 zł</b>
<b>Coffee milk</b>	4 cl	<b>1,00 zł</b>
<b>Coffee latte - macchiato</b>	25 cl	<b>8,00 zł</b>
<b>Freezed coffee with ice-cream</b>	25 cl	<b>12,00 zł</b>
<b>Cappuccino</b>	10 cl	<b>6,00 zł</b>
<b>Irish coffee</b>	15 cl	<b>13,00 zł</b>
<b>Hot chocolate</b>	15 cl	<b>6,00 zł</b>
<b>„Dilmah” tea</b>	15 cl	<b>7,00 zł</b>
<b>„Dilmah” fruit tea</b>	20 cl	<b>8,00 zł</b>
<b>„Dilmah Exceptional”</b>	20 cl	<b>9,00 zł</b>