

THE TASTE OF AUTUMN AND WINTER IN THE “SEVEN TREES” RESTAURANT



Autumn and winter came to the „Seven Trees” Restaurant and brought the warming and flavorful dishes.

After visiting our beautiful Botanical Park, we invite you for a tasty meal in magnificent interiors of the Restaurant. We serve original seasonal snacks and dishes. Our food is prepared from fresh ingredients by our Head Chef to please our dear Guests.

In this season we offer special dishes made of root vegetables, game from the nearby forest, homemade dumplings with different fillings, tasty fish, some delicious propositions for vegetarians and warming winter beverages!

SEASONAL BEVERAGES

Perfect for the wintertime!



HOT TEA

SEASONAL RICHMONT TEA

- Raspberry tea with blackcurrant preserves
 - Ginger tea served with ginger syrup and lemon
 - Cinnamon tea with orange and honey
 - Spiced tea with orange, cloves and honey
- 13,00

TEA WITH THE FLOW

Tea with lemon, orange slices and a cup of rum

16,00

SWEET MOMENTS

HOT CHOCOLATE

Thick and sweet hot chocolate: classic or with syrup

13,00

HOT CHOCOLATE WITH KIRSCH

Delicious hot chocolate enriched with kirsch

16,00

BIRD MILK

Hot foamy milk with sweet syrup of your choice

8,00

COOKIE MONSTER'S SHAKE

Creamy dessert for children and adults: milk, ice cream, cookie syrup and crushed cookies

14,00

HOME-MADE APPLE-PLUM COMPOTE

The taste of summer fruits caught in the winter compote

12,00

ORIGINAL MULLED WINE

MULLED WINE „SEVEN TREES”

Aromatic hot red wine with fruits, dried fruits and spices

15,00

MULLED WINE „BONEBREAKER”

Strong mulled wine enriched with kirsch and mead

18,00

COLD AND HOT STARTERS

CHUMMY BOARD OF THE DANTIES „SEVEN TREES” (for 2 persons)

Choice of handpicked snacks in extraordinary flavors:

Polish farmhouse cheeses, home-made pâté, composition of our jams and preserves, three original flavored olive oils, home-made baguette, seasonal fruits and flowers

Gourmet suggestion: to balance out the flavor of the snacks we highly recommend Polish wine Solaris from the Turnau Vineyard

48,00

WELL DONE TARTAR STEAK

Made of raw beef loin, served with free-range egg yolk and classic additives

30,00

TARTAR STEAK IN A BASKET

Classic tartar steak served in a crunchy parmesan cheese basket with choice of additives

35,00

DELICACY OF THE WANDERER

Basket of 6 home-made herbal rolls with delicious additions:

Home-made hummus: with beetroot and horseradish and nettle,

home-made pâté with blueberry marmalade

26,00

AUTUMN IN THE COUNTRYSIDE *Vege*

A bit spicy paste made of baked vegetables, served in half of bell pepper baked with salty cheese and served with homemade herbal baguette

21,00

FOREST CHANTERELLE MUSHROOMS IN CREAMY SAUCE *Vege*

Gifts of the forest in creamy sauce with bear leek, served with home-made bread

26,00

SOUPS

TRADITIONAL POLISH CHICKEN SOUP (available only on Sunday)

Boiled on a free-range hen with vegetables and baked onion, served with homemade pasta, carrot and minced parsley

13,00

YUMMY BETROOT SOUP

Polish soup made of beetroot, served with slices of garlic roasted on butter and crispy pie stuffed with deer meat

15,00

GREATER POLISH CZERNINA: DUCK BLOOD SOUP

Traditional sweet and sour soup made of duck blood, served with home-made noodles

16,00

POTATO TORNADO

Creamy soup made of regional potatoes and baked garlic, served with sour cream, chives and salmon smoked in Seven Trees smokehouse
15,00

WOODCUTTER'S SOUP

Rich and spicy goulash soup served with homemade rolls
Smaller 0,25l 14,00
Bigger 0,4l 17,00

TRADITIONAL POLISH WHITE BORSCH SERVED IN A STONEWARE

Made from homemade leaven, with roasted white sausage and egg
Smaller 0,25l 14,00
Bigger 0,4l 17,00

SALADS

AUTUMN SALAD *Vege*

Salad with grilled chicken in honey-pepper marinade, grilled smoked cheese and cranberry (vegetarian version with feta cheese smoked in our smokehouse available)
26,00

WINTER HEALTHY BOWL *Vege*

Bowl full of the healthy delicacies: millet with chickpeas with herbs, baked root vegetables in peanut butter sauce, kale crisps, spicy home-made hummus with pumpkin, ginger and honey-mustard vinaigrette, served with graham baguette
26,00

COMPOSITION OF HOMEMADE RAW SALADS *Vege*

Delicate celeriac raw salad with walnuts, freshly grated carrot, white cabbage raw salad
7,00

BOILED VEGETABLES *Vege*

Composition of underdone seasonal vegetables with breadcrumbs
8,00

GRILLED VEGETABLES *Vege*

Seasonal vegetables grilled with flavored oil and herbs
8,00

HOMEMADE BAKED DUMPLINGS 8 pieces

RUSSIAN DUMPLINGS OF MUMMY ELA *Vege*

The best shape of classic: dumplings with cottage cheese and potato filling, garnished with chopped onion fried in butter

20,00

YELLOW IRINA'S DUMPLINGS *Vege*

Dumplings filled with pumpkin and blue cheese, served with roasted walnuts and creamy sauce with white wine

20,00

WILD DUMPLINGS

Dumplings filled with the wild boar meat with a drop of gin, served with hot creamy sauce with herbs

20,00

MIXED DUMPLINGS

22,00

MAIN DISHES

COURTLY FEAST

Guinea hen breast marinated in mead, wrapped in bacon, served with creamy parsley root puree, home-made cherry sauce and baked carrot with thyme

55,00

DEER STEAK

Deer saddle wrapped in smoked lard, served with potato and mushroom gratin, beets and creamy sauce with white wine and roasted hazelnuts

72,00

AUTUMN COURTYARD

Juicy goose drumstick filled with smoked plum, served with pumpkin gnocchi, creamy sauce with fresh sage, and apple-plum casserole

58,00

BEEF STEAK

Beef steak with homemade baked potato slices, green pepper sauce and grilled vegetables

72,00

CHOP HOP!

Traditional Greater Poland beef roulade, filled with bacon and cucumber in brine, served with buckwheat, wholemeal sauce and beetroot

40,00

PORK LOIN "SEVEN TREES"

Delicious meat filled with champignons and tomatoes, served with fried noodles with bacon and salad with raw salad made of apple and cucumber in brine

40,00

POTATO PANCAKE TOWER *Vege*

Crispy, browned potato pancakes with aromatic goulash made from meat, pepper, herbs and spices, served with thick cream (vegetarian version available)

35,00

POLISH PORK CHUMP CHOP

Classic Polish pork chop with bone, served with baked potatoes, stewed cabbage and cucumber in brine

34,00

JARDINIERE BREAST

Chicken breast marinated in flavored oil, filled with smoked ham and spinach with garlic, accompanied by dried tomato cream sauce, potatoes and mixed salad with the garden sauce

36,00

CHICKEN KIEV

Crispy chicken Kiev filled with green herbal butter, served with French fries and composition of raw salads

30,00

ECCENTRIC DUCK

Duck filet with filling made of wild mushrooms, served with homemade yeast dumplings and stewed red cabbage

42,00

FISH DISH

Crunchy fish roulade filled with butter with dill, served with lemon, french fries with herbs and red cabbage coleslaw salad

30,00

FISHERMAN'S STEW

Aromatic and warming stew with big pieces of salmon, zander and cod, mixed with vegetables: potatoes, pumpkin, carrot, parsley root and pepper, served with thick cream and home-made bread

53,00

SPRING SALMON

Grilled salmon with garlic spinach and French sauce, served with potatoes and mixed salad with the garden sauce

46,00

AROMATIC HERBAL WAFFLE WITH SALMON FROM OUR SMOKEHOUSE

Home-made waffle with herbs and spinach, served with salmon, smoke in a special way by our Chef, with caviar and French sauce

36,00

CASSEROLE FOR COLD DAY

Curly kale roasted in stoneware with potatoes, chicken breast, goat cheese and herbs, served with sweet carrot raw salad (available also in vegetarian way)
28,00

TIGER SNACK

Chicken bites served with French fries and salad from raw cabbage and carrot
(*Meal for kids*)
26,00

PASTA BOWL

(*Meal for kids*)
Penne pasta with mild tomato sauce and minced poultry meat
22,00

DESSERTS

THE QUEEN PAVLOVA

Delicious meringue with amaretto cream, blackcurrant marmalade, whipped cream, fruits and chocolate
17,00

HUNT THE THIMBLE

Delicious vanilla ice-creams baked in coconut crust, served with home-made lemon sauce
15,00

SUMMER, STAY WITH US!

Hot pear filled with raspberries with the red wine and honey, served with vanilla ice-cream
17,00

IN THE PLUM ORCHARD

Perfect composition of plum mousse, Belgian milk chocolate mousse and white chocolate sauce with an orange liquor
15,00

RIGHT FROM THE GRANNY'S OVEN

Fluffy yeast cake baked in ramekin with seasonal fruits, served warm with cinnamon ice cream
14,00

RADEK'S WEEKEND CAKE

Please ask the waiter, which delicacy we prepared today
14,00

COTTON CANDY ON A STICK

Beloved taste of the childhood
5,00

COLD BAVERAGES

Mineral water sparkling or still

Glass 0,25l 5,00

Mineral water still

Jug 1,3l 10,00

Natural juices Seven Trees (apple, apple-pear)

pressed of fresh fruits from our orchard

Glass 0,33l 8,00

Jug 1,3l 20,00

Freshly squeezed juices (orange, grapefruit, mixed)

Glass 0,33l 13,00

Fruit juices Cappy

Apple, orange, grapefruit, blackcurrant, tomato

Glass 0,2l 5,00

Soda

Coca Cola, Coca Cola zero, Fanta, Sprite, Kinley

Bottle 0,2l 5,00

Energy drinks

Burn, Red Bull 10,00

HOT DRINKS

LEAF TEA served in a jug 10,00

Rosebud

Black tea with rosebuds served with wild rose marmalade) 10,00

Sunshine 10,00

Composition of green tea Assam and Sencha of rhubarb and mango taste, with addition of sunflower, cornflower (bluebottle) and rose

Source of Wisdom 10,00

Mix of white and green tea of lemon taste with lychee, tea flower, peony petals, lemon grass and pieces of pressed tea

Fruit orchard 10,00

Aromatic mix of dried fruits

DILMAH TEAS served in pots 8,00

Different flavors

YERBA MATE 14,00

Stimulating infusion of Paraguay holly leaves, served in a gourd

Tea additives 2,00

Sweet preserves (rose, cherry, blackcurrant) honey, fresh ginger

COFFEES

Classic or with flavored syrup

Espresso	8,00
Double espresso	10,00
Espresso with whipped cream	9,00
Espresso with a scoop of vanilla ice-cream	9,00
Black coffee	8,00
Coffee with milk	8,00
Cappuccino	9,00
Latte macchiato	10,00

ALCOHOL COCKTAILS GOOD FOR EACH SEASON OF THE YEAR

Kir <i>dry aperitif of unique taste</i>	15,00
40ml white dry wine, 20ml blackcurrant liqueur	
Aperol Spritz <i>refreshing Italian cocktail</i>	18,00
60ml Aperol, 80ml white wine, sparkling water, orange	
Cuba Libre <i>drink with over hundred years history</i>	16,00
40ml rum, Coca-Cola, lime	
Forest wolf's yelp <i>famous strong drink</i>	24,00
20 ml vodka, 20 ml gin, 20 ml rum, 20 ml tequila, 20 ml triple sec, lemon juice, Coca-Cola, lemon	
Mojito <i>refreshing drink with peppermint</i>	18,00
40ml white rum, brown sugar, peppermint, lemon, sparkling water	
Gin&tonic <i>classic cocktail</i>	
40ml gin, tonic, lemon	15,00

COMMERCIAL BEERS

Lech Premium bot. 0,5l	8,00
Lech Pils bot. 0,5l	8,00
Lech Free bot 0,33l	8,00
Tyskie draft 0,5l	8,00
Tyskie bot. 0,5l	8,00
Książęce wheat beer 0,5l	8,00
Beer with cherry liquor 0,5l	14,00
Syrup: raspberry	1,00

CRAFT REGIONAL BEERS

Miłosław Brewery– Marcowe Beer

11,00

Marcowe beer is a traditional European lager, most popular at the Oktoberfest. It is an excellent alternative to lager. The full and malty flavor of Miłosław Marcowe is attributed to a combination of several fine varieties of malt. The beer's slight hoppy bitterness ideally balances the malty note, making Marcowe a pleasant refresher.

Miłosław Brewery – Witbier Beer

11,00

Miłosław Witbier is a Belgian-style, refreshing wheat beer with distinct cereal and citrus notes. It is brewed with sweet and bitter oranges (curaçao) and coriander. The pleasant cereal flavor connects perfectly to the subtle notes of honey, oranges and coriander.

Miłosław Brewery – Piwo Fortuna Wiśniowa (dark cherry beer)

11,00

The beer owes its unique flavor to its fermentation in open vats, long maturation and – most importantly – natural cherry juice. The flavor reveals hints of fruity tartness and sweetness, which skilfully balances the bitterness of the hops.

Grodzisk Wlkp Brewery– Grodzisk Beer

11,00

The original Grodzisk beer has been referred to as a “champagne among beers” for its unique taste and high quality. Brewed according to a traditional recipe from Grodzisk using a local source of water, Grodzisk yeast, aromatic hops from the Lublin region and wheat malt smoked over oak wood.

Miłosław Brewery – Fortuna Czarne (Black

11,00

This beer's extraordinary flavor is a combination of slightly bitter roasted malt balanced with a dose of surprising sweetness. The alcohol content is scarcely noticeable. Fortuna Czarne has highly refreshing qualities, but it can also be drunk as a dessert beer.

POLISH VODKA LIST

Cultivating over the 600 hundred year tradition of the distillery in Poland, we recommend traditional native vodkas and we invite you to enjoy the alcohol which is very important in the Polish culture

Biały Bocian – White Stork

It is the highest quality Premium class vodka, which is marked by exceptional smoothness due to the unique composition of ingredients created by specialists. Biały Bocian is produced exclusively from Polish crops grown in Greater Poland, with Gluten- Free Certificate.

40 ml 6,00
Bot 0,5l 60,00

Wratislavia

Exclusive vodka, produced on the base of grain spirit and crystal clear water. Very fine, doesn't „scratch” the throat during drinking and nicely warms the throat up.

40 ml 6,00
Bot 0,5l 60,00

Ogiński

Ogiński Vodka is an exquisitely pure vodka created in the rhythm of the rules of perfect composition. According to the rules, each grain of the corn is carefully selected in order to give the highest quality spirit, which harmoniously blends with crystal clear water. The masterful combination, interpreted in a virtuosic way of multiple distillation process, becomes a neutral in taste and dimension work of art.

40 ml 6,00
Bot 0,5l 60,00

Chopin Rye

Precisely selected rye from Podlasie and crystal clear water gives the Chopin Rye vodka unusually noble character. Its distinguished design and elegant taste and savor gets recognition of the consumers since 1933.

Bot 0,5l 90,00

Vestal

Polish export good from Pomerania, served in the Ritz Hotel in London or Savoy Hotel in Paris. Produced from selected potatoes varieties such as: Innovator, Asterix and Russet Burbank, single filtered.

Bot 0,7l 119,00

Starka 6YO

The queen of Polish vodkas, the alcohol with an over 500 year tradition. In the past it was produced on the occasion of the birth of the son, then buried in the oak barrel and consumed on the son's wedding party. It has a subtle flavor with the depth given by the rye distillate maturing in the oak barrel for the six years.

Bot 0,7l 179,00

ALCOHOLS

Aperitif 100ml

Martini	14,00
Bianco	
Rossato	
Rosso	
Extra Dry	

Campari 40ml

10,00

Rum 40ml

Bacardi Superior	11,00
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Tequila 40ml

Sierra Silver	10,00
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Whisky 40ml

Johnny Walker Black	17,00
Johnny Walker Red	15,00
Jim Beam	15,00
Ballantines	15,00
Tullamore	12,00
Chivas Regal 12 years	20,00
Jack Daniels	16,00
Glenfiddich 15 years	24,00

Brandy 40ml

Metaxa *****	12,00
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Cognac 40ml

Hennesy	15,00
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Gin 40ml

Gordon's	15,00
Seagram's	10,00

Liquor 40ml

Bailey's	12,00
Cointreau	12,00
Jägermeister	12,00

Mead on ice 100ml

Póltorak	10,00
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