

Karczma Lwowska

— Restauracja —

Unique Valentine's Day Menu for a Meeting in Candlelight

*Specially composed by our Head Chef
for this special occasion!*

This is in addition to our regular offer, which, of course, you can still use on this day as well.

We offer a choice between our traditional Polish cuisine specialties and a special set for two prepared for a romantic dinner.

We would like to emphasize that by choosing this menu, you can also order other dishes, so as to satisfy your every culinary desire on this special day of love and joy.

We invite you to take a look at the offer and to make a reservation through the website: www.lwowska.com.pl or by phone +48713439887

I cordially invite you!!!

Head Chef - Aleksander Rybiński

Karczma Lwowska

— Restauracja —

Unique Valentine's Day Menu - Candlelight Dinner

Starting the evening, inspired by the warmth and charm of Italy:

A glass of Italian Prosecco to strengthen appetite

An appetizer for two, made for sharing between those in love:

*Beetroot carpaccio with brined feta cheese, olive oil,
balsamic cream, walnuts, pumpkin seeds and fresh herbs*

*Beef tenderloin carpaccio with Italian olive oil, black olives, capers
and flakes of hard parmesan cheese*

Rucola (rocket, arugula) - slightly spicy and nutty in its flavor

Fresh hot bread served with country-style butter

Main course

served together for two on a platter to share a unique taste:

*Salmon fillet (boneless) from a real charcoal grill with an aromatic caper sauce
Beefsteak of grilled Polish sirloin of beef, served with chanterelles stewed in cream*

Also on a platter served:

Silesian dumplings with a hole - handmade, fried

Grilled potatoes with herb butter

Pan-fried potatoes with smoky, rosemary, oregano and paprika flavours

Essential vegetables:

Traditional salads - mix on a platter

*(red cabbage salad, cucumber with cream and chive, carrot and apple salad,
red beetroot salad, lettuce with vinaigrette ...)*

Sweet finale for lovers in one cup given:

*Flaming Cup of Ice Creams: vanilla, strawberry, cherry, blueberry ...
with fresh fruit, vanilla glaze, nuts and whipped cream ...*

*Genuine Italian coffee (Lavazza) to choose from according to your taste
(espresso, macchiato, latte etc.)*

Price for set: 249 pln/person



I warmly recommend!!!

Head Chef- Aleksander Rybiński