



Workshop menu January-March 2019 - Twój Kucharz

Starter

- Smoked salmon, roasted beetroot, cucumber, fromage, dill leaves, radish
- Scalloped conference pear with cheese, ginger and walnuts
- Winter salad with grilled pear, gorgonzola, pumpkin seeds and rocket lettuce
- Mushroom casserole, portobello mushrooms, avocado, parmesan cheese
- Free range chicken, cherry tomatoes, nuts, lamb's lettuce, radish, dressing
- Beef tenderloin tartare, pickled cucumber, onion, mushroom, Dijon mustard
- Mussels in wheat beer, smoked bacon, parsley
- Mussels in white wine with tomatoes and coriander
- Thai-style mussels with curry and coconut milk
- Baked dumplings with ricotta and tomatoes
- Baked dumplings with lamb meat, green peas and garam masala
- Goose gizzards, pickled red cabbage, ginger, sesame
- St. Jacob mussels, Gawor's black pudding, russet apple
- St. Jacob mussels, creamy spinach, chorizo
- St. Jacob mussels, Jerusalem mashed artichoke, prosciutto, rocket lettuce
- Crispy pouches with goat cheese and pear chutney with chili
- King prawns, smoked pork fat, blackberries, lamb's lettuce
- Shrimp cocktail with home-made





- sea food mayonnaise
- Crispy pouches with well-baked pork and shrimps
- Goose livers, thyme, cherry preserve, Lithuanian bread
- Free-range chicken skewers in satay sauce with jasmine rice and green onion
- Stir-fry beef, vegetable salad, honey, sesame, coriander
- Grilled country bacon, mozzarella and nut salad
- Squids, spianata, chili, celery, coriander, garlic
- Smoked trout, sour cream, russet apple, currant
- Trout tartare, honey, lime, green cucumber, multigrain toast
- Spicy buffalo chicken drumsticks





Main dish

- Free-range chicken from Podlasie region, stewed savoy cabbage with coriander seeds, pearl barley, cherry sauce
- Tub gurnard fillet, winter vegetables, fish sauce, Jerusalem artichoke
- Pork loins, roasted winter vegetables, fried potatoes, thyme or mustard sauce
- Gnocchi with brown butter, bay boletes, carrot, parsley, goose gizzards
- Pork loin, linseed, blueberry preserve, roasted potatoes in rosemary, broccoli
- Duck fillet, grilled vegetables, port sauce, caramelised apple
- Duck fillet, sweet brussels sprouts with maple syrup, chestnuts, potatoes with rosemary and cranberry
- Fresh pasta, shrimps, garlic, white wine, parsley, chilli
- Fresh pasta, goat cheese, artichokes, dried tomatoes, pesto
- Fresh pasta, stewed goose meat, green peas, caramelised carrot
- Risotto with wild mushroom, pumpkin, spinach and parmesan cheese
- Polish lamb meat, lentils, beetroot, mint sauce
- Indian curry (3 different strengths), jasmine rice with kaffir lime,
- The Baltic Sea cod, mashed green peas with mint, baked potatoes, tartar sauce
- Cod loin, spinach with dried tomatoes, mashed potatoes, saffron sauce with stewed white onion
- Pork neck, pearl barley, butternut squash, smoked plums, fennel, sauce 5 tastes
- Long baked pork with fennel seeds, grilled fennel, baked pumpkin, sauce 5 tastes





- Long baked pork, soybean salad with teriyaki sauce
- Seasoned beef steak, roasted potatoes with goose fat, creamy spinach, gorgonzola and port sauce, grilled cherry tomatoes
- Thai salad with stir fried beef
- Roasted pork chop, mashed cabbage with bolete mushrooms, buckwheat, raspberries
- Pearl barley risotto, butternut squash, sage, gorgonzola, bay boletes
- sea salt baked mackerel, vegetable pappardelle, lentils, spicy tomato salsa
- Beef tenderloin, roasted cauliflower, caramelised carrot, mashed potatoes with truffle, red wine sauce
- Deer haunch, potatoes, roasted parsnip and beetroot with thyme, red wine sauce
- sea bass, fennel salad, oranges, lamb's lettuce, coriander, jacket potatoes, olive oil (boning course)
- bream, saffron risotto, green peas, smoked trout sauce or saffron sauce (boning course)
- Pad Thai chicken, peanuts, ginger, lemon grass, rice noodles
- Thai stir fry noodles, baby vegetables, plum sauce, roasted sesame seeds, spring onion





Dessert

- Passion fruit gateau in a goblet, manga mousse
- Plums in earl grey tea, brandy, ginger ice cream
- Variation on Polish apples, sous vide apples, apples in caramel, apple mousse, apple chips,
- Apple crumble, almond crunch vanilla ice cream
Lime mousse, raspberry ,nuts
- Plum crumble with honey and rosemary, home - made crumble, ice cream
- Salty caramel gateau
- Apple strudel with dried tropical fruit, vanilla ice cream
- Pear ice cream, dark chocolate, brandy
- Blueberry mousse, country cream , French pastry
- Blackberry mousse, country cream, French pastry ,
- grandmother's vanilla cream cake
- Mille-feuille, seasonal fruit, whipped cream
- Chocolate gateau in a goblet, red currant preserve

