

Workshop menu Twój Kucharz



Starter

1. Mashroom casserole, portobello mushrooms, avocado, parmesan cheese
2. Free range chicken, cherry tomatoes, nuts, lamb's lettuce, radish, dressing
3. Beef tenderloin tartare, pickled cucumber, onion, mashroom, dijon mustard
4. Mussels in wheat beer, smoked bacon, parsley
5. Mussels in white wine with tomatoes and coriander
6. Thai-style mussels with curry and coconut milk
7. Baked dumplings with riccota and tomatoes
8. Baked dumplings with lamb meat, green peas and garam masala
9. Goose gizzards, pickled red cabbage, ginger, sesame
10. St. Jacob mussels, Gawor's black pudding, russet apple
11. St. Jacob mussels, creamy spinach, chorizo
12. St. Jacob mussels, Jerusalem mashed artichoke, prosciutto, rocket lettuce
13. Crispy pouches with goat cheese and pear chutney with chilli
14. King prawns, smoked pork fat, blackberries, lamb's lettuce
15. Shrimp cocktail with home-made sea food mayonaise
16. Crispy pouches with well-baked pork and shrimps
17. Goose livers, thyme, cherry preserve, Lithuanian bread
18. Free-range chicken skewers in satay sauce with jasmine rice and green onion
19. Stir-fry beef, vegetable salad, honey, sesame, coriander
20. Grilled country bacon, mozzarella and nut salad
21. Squids, spianata, chilli, celery, corriander, garlic
22. Smoked trout, sour cream, russet apple, currant
23. Trout tartare, honey, lime, green cucumber, multigrain toast
24. Spicy buffalo chicken drumsticks
25. Broccoli tempura with ponzu dipping sauce
26. Mozzarella sticks with spicy dipping sauce
27. Asparagus with butter, balsamic and capers
28. Green peas capopucino with spring mint
29. Red peppers, cucumber, tomato and basil gazpacho
30. spacy Chicken wings with blue cheese sauce
31. Thai red curry mussels
32. Griddled avocados with chorizo, tomato and coriander olive oil
33. Tomatoes and lardo on toast with basil oil
34. Baked portobello mushrooms with red onions, goat's cheese and rocket salad
35. Chargrilled mackerel with sweet & sour beetroot





36. Runner bean samosas with sweet chilli sauce
37. Minted melon, tomato & prosciutto salad
38. Cauliflower steaks with roasted red pepper, peanut butter sauce
39. Stuffed peppers with feta and ricotta cheese,
40. Clementine, feta & winter leaf salad
41. Best tapas menu: hummus, spicy sardines pate, tapenade, honey and mustard chicken (big groups)
42. Courgette carpaccio
43. Vegetable tartlets with tomato sauce
44. Fennel & orange salad with smoke salmon or choriso
45. Horiatiki Greeg salad
46. Boiled prawn wontons with chilli dressing
47. Epic vegy egg salad with cesar dressing
48. Roasted chicory salad with parma ham, spianata or cheese
49. Beef empanadas BBQ sauce
50. asparagus and spring onions frittata, with salad
51. Tabbouleh salad
52. Baked veggie samosas
53. Korean veg Spring rolls
54. Korean duck Spring rolls
55. Vietnamese prawn spring rolls
56. Vegan winter rolls
57. Moroccan lamb cigars with mint yoghurt sauce
58. Sicilian arancini with arrabiata sauce
59. Vegan siu mai dumplings
60. Pork and chive dumplings
61. Ceviche salad

62. Bacon and black pudding salad with walnuts and mozzarella
63. Crispy vegetable pakoras (tempura coulfiflower and broccoli) with salsa
64. Smoked mackerel pâté on tost with fruts and tomato salsa
65. Zucchini tempura with garlic and cappers mayo
66. Sicilian fish soup
67. Italian-style antipasti plate
68. Hungarian-style antipasti plate
69. Vegan mushroom rolls & jaruselem artichoke sauce
70. Roast peach & Parma ham salad
71. Sicilian-style tuna carpaccio



72. Puy lentil, parsnip & walnut salad
73. Sea bass, fennel & grapefruit ceviche
74. Smoked salmon, roasted beetroot, cucumber, fromage, dill leaves, radish
75. Scalloped conference pear with cheese, ginger and walnuts
76. Winter salad with grilled pear, gorgonzola, pumpkin seeds and rocket lettuce





Main dish

1. Salmon, sweet potato & coriander fishcakes with tahini dressing
2. Mexican-style fish cakes with salsa and salad
3. Stuffed cabbage veg rolls
4. Hungarian lecho with pork ribs and spicy sausage and new potato or veg option
5. Epic rib-eye steak with beans and mushrooms casserole
6. Lamb & chickpea curry
7. Spring chicken & citrus stew
8. Roasted salmon & summer veg traybake
9. Chicken 'paella'
10. Spiced sea bass with caramelised fennel
11. Saltimbocca alla Romana
12. Chilli con carne with popped kidney beans
13. Oozy courgette risotto
14. Classic slow food burger with fries and salad (many options)
15. Best Asian hot pot with stir fry veg, chicken, or seafood, rice or noodles
16. Roasted brassicas with puy lentils & halloumi
17. Asian salmon & sweet potato traybake
18. Mash-topped beef & Guinness pie
19. Spring chicken pie
20. Roast chicken with potatoes & carrots
21. Griddled vegetables & feta with tabbouleh
22. Southern Italian-style chicken
23. Sri Lankan-style cod/monkfish curry
24. Ham & peas stew
25. Yellow split pea & aubergine stew
26. Salmon with rhubarb sauce & tarragon mayo
27. Farro, cauliflower & asparagus salad
28. Chicken & lentil salad with caper dressing
29. Butternut squash dal
30. Trout with ham and cider
31. Mexican refried beans
32. Tofu & chickpea curry with spring greens
33. Spiced aubergine & coconut curry
34. Spanish rabbit stew
35. Pork fried noodles
36. Spiced beef & rice hot pot
37. Royal barbecued pork loin
38. One-pot chicken chasseur
39. Lamb biryani
40. Smoked salmon & lemon risotto
41. Baked lemon sole with lemon & caper paste
42. Butternut chilli
43. Grilled miso salmon with rice noodles
44. Seafood paella
45. Fish pie with saffron mash
46. Creamy chicken & pumpkin
47. Roast duck breasts with maple syrup vinaigrette
48. Roast red mullet with courgette fries & saffron aioli
49. Salt cod with root vegetables, cream & bacon
50. Codfish with habanero and roast peppers sauce with new potato and veg
51. Chicken Fajita Chowder
52. Pecan and cranberry pilaf
53. Rabbit tikka masala
54. Warm egg salad with wild asparagus, olive and chilli



55. Roasted lamb rump with salsify and wild mushrooms
56. Sous vide Cuban-style pork with mango and pineapple salsa
57. Sous vide jerk pork shoulder with mango salsa and rice and peas
58. Padrón pepper, paneer, carrot and quinoa salad in a teriyaki dressing
59. Quorn and sweet potato curry
60. Mediterranean cod with vegetables
61. Pan-fried sea bass with Brancaster mussels, gnocchi and fennel
62. Moroccan cauliflower couscous
63. Marinated halloumi with a mint, pomegranate and red onion relish and bulgur wheat salad
64. Cauliflower curry with yoghurt and almonds
65. Keralan prawn curry
66. Pork belly, braised red cabbage and apple sauce
67. Barbecued mackerel with celeriac mayonnaise
68. Chicken with rice, sherry and sweet drop peppers
69. Gnocchi (Polish gnocchi) with bacon, savoy cabbage and mushrooms
70. Free-range chicken from Podlasie region, stewed savoy cabbage with coriander seeds, pearl barley, cherry sauce
71. Tub gurnard fillet, winter vegetables, fish sauce, topinambour
72. Pork loins, roasted winter vegetables, fried potatoes, thyme or mustard sauce
73. Gnocchi with brown butter, bay boletes, carrot, parsley, goose gizzards
74. Pork loin, linseed, blueberry preserve, roasted potatoes in rosemary, broccoli
75. Duck fillet, grilled vegetables, porto sauce, caramelised apple
76. Duck fillet, sweet brussel sprouts with maple syrup, chestnuts, potatoes with rosemary and cranberry
77. Fresh pasta, shrimps, garlic, white wine, parsley, chilli
78. Fresh pasta, goat cheese, artichokes, dried tomatoes, pesto
79. Fresh pasta, stewed goose meat, green peas, caramelised carrot
80. Risotto with wild mushroom, pumpkin, spinach and parmesan cheese
81. Polish lamb meat, lentils, beetroot, mint sauce
82. Indian curry (3 different strengths), jasmine rice with kaffir lime
83. The Baltic Sea cod, mashed green peas with mint, baked potatoes, tartar sauce
84. Cod loin, spinach with dried tomatoes, mashed potatoes, saffron sauce with stewed white onion
85. Porkneck, pearl barley, butternut squash, smoked plums, fennel, sauce 5 tastes
86. Long baked pork with fennel seeds, grilled fennel, baked pumpkin, sauce 5 tastes
87. Long baked pork, soybean salad with teriyaki sauce
88. Seasoned beef steak, roasted potatoes with goose fat, creamy spinach, gorgonzola and porto sauce, grilled cherry tomatoes
89. Thai salad with stirr fried beef
90. Roasted pork chop, mashed cabbage with bolete mushrooms, buckwheat, raspberries
91. Pearl barley risotto, butternut squash, sage, gorgonzola, bay boletes
92. Sea salt baked mackerel, vegetable papardelle, lentils, spicy tomatoe salsa
93. Beef tenderloin, roasted cauliflower, caramelised carrot, mashed potatoes with truffle, red wine sauce
94. Deer haunch, potatoes, roasted parsnip and beetroot with thyme, red wine sauce
95. Sea bass, fennel salad, oranges, lamb's lettuce, coriander, jacket potatoes, olive oil (boning course)
96. Bream, saffron risotto, green peas, smoked trout sauce or saffron sauce (boning course)
97. Pad thai chicken, peanuts, ginger, lemon grass, rice noodles
98. Thai stirr fry noodles, baby vegetables, plum sauce, roasted sesame seeds, spring onion



Dessert

1. Snickers bar with sesonal fruits
2. Banana Cheesecake
3. Banana Pudding
4. Tiramisu
5. Easy Pavlova tort with sesonal friuts
6. Peach & almond Alaska
7. Cherry chocolate mouse
8. Chocolate mousse with prunes
9. Home made granita with chocolate flakes and cookies
10. Apple and cinnamome tartalets with wanilla cream
11. Pear & ginger pudding
12. Blackberry & lemon fool
13. Chocolate, peanut butter pudding
14. Pineapple tartin
15. Mojito fruit salad
16. Banoffee sundae
17. Passion fruit gateau in a goblet, manga mousse
18. Plums in earl grey tea, brandy, ginger icecream
19. Variation on Polish apples, sous vide apples, apples in caramel, apple mousse, apple chips,
20. Apple crumble, almond crunch vanilla icecream
21. Lime mousse, raspberry, nuts
22. Plum crumble with honey and rosemary, home made crumble, icecream
23. Salty caramel gateau
24. Apple strudel with dried tropical fruit, vanilla icecream
25. Pear icecream, dark chocolate, brandy
26. Blueberry mousse, country cream , french pastry
27. Blackberry mousse, country cream, frebnch pastry
28. Grandmother's vannila cream cake
29. mille feuille, seasonal fruit, whipped cream
30. Chocolate gateau in a goblet, red currant preserve





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