

VILLA EVA

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Starters

Beef Tenderloin Tartare 59 PLN

egg yolk / porcini mushrooms / capers / red onion / artisan bread and butter

Gdańsk-Style Gingerbread Herring 39 PLN

gingerbread spices / toasted homemade bread

Crayfish & Caviar Salad 48 PLN

crème fraîche / dill / chicory / toast

Potato Pancakes 36 PLN

sour cream / wild blueberries

Wild Boar Dumplings 39 PLN

porcini mushroom sauce

Wine Snack Board 79 PLN

Soups

Tripe Soup 45 PLN

caraway / pepper / tomatoes / crispy baguette
(G. Grass, Turbot)

Dumplings in Broth or Borscht 39 PLN

pork / lamb

Porcini Mushroom Soup 39 PLN

laned dumplings

Salads

Goat Cheese with Roasted Vegetables 54 PLN

chickpeas / honey / roasted nuts and seeds / honey dressing

Ewa's Salad with Grilled Chicken 58 PLN

tangerines / grapes / walnuts / celery / yoghurt dressing

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Main Courses

Duck Leg Confit 85 PLN

silesian dumplings / cranberries / apricot purée / red cabbage / Grey Renette apple

Turkey Knuckle 78 PLN

dried fruit / mashed potatoes / caramelized vegetables

Wild Boar Ribs with Juniper, Honey & Red Wine 80 PLN

mashed potatoes / pear / vegetables / wild blueberries

Pulawy-Style Breaded Pork Chop 75 PLN

cabbage with mushrooms / mashed potatoes / fried egg / bacon

Beef Tenderloin Steak 139 PLN

baked potato / vegetables / pepper sauce

Sizzling Tiger Prawns 75 PLN

olive oil / white wine / garlic / parsley

Pan-Fried Royal Zander Fillet 79 PLN

porcini mushroom sauce / mashed potatoes / vegetables

Halibut Fillet with Crayfish Mousse 95 PLN

fennel with dill / green pea purée

Gdańsk-Style Cepeliny 54 PLN

pork / lamb / wild mushroom sauce / crispy bacon

Lamb Dumplings 70 PLN

sage-infused butter

Vegan Cabbage Rolls with Nut Sauce 65 PLN

porcini mushrooms / vegetables / millet

Nutritional and allergen information is available at the bar.

VAT is included in all prices.

A 10% service charge is added to the bill.

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Children's Menu

Homemade Chicken Broth with Noodles 30 PLN

Tomato Soup with Noodles 30 PLN

Breaded Chicken Breast 40 PLN
fries / vegetables

Ice Cream 30 PLN
2 scoops / whipped cream / fruit / wafer

Desserts

Dark Chocolate Fondant 38 PLN
cherries / scoop of vanilla ice cream

Spiced Pear with Marzipan 38 PLN
orange & brandy sauce / almonds

Pascha 35 PLN
farmer's cheese / dried fruit & nuts / chocolate / strawberry mousse

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Cold Drinks

Mineral Water “Kropla Beskidu” — 0.3 / 0.7 L | 13 PLN / 20 PLN

Mineral Water “Kropla Delice” — 0.3 / 0.7 L | 13 PLN / 20 PLN

Coca-Cola, Fanta, Sprite, Kinley Tonic Water — 0.25 L | 13 PLN

Cappy Fruit Juices — 0.25 L | 13 PLN

Freshly Squeezed Orange Juice — 0.25 L | 20 PLN

Hot Drinks

Loose-Leaf Tea Served in a Pot — 15 PLN

Warming Winter Tea — 19 PLN

Citrus & Ginger Infusion — 0.25 / 1 L | 16 PLN / 32 PLN

Rosemary & Orange Infusion — 0.25 / 1 L | 16 PLN / 32 PLN

Mint & Lime Infusion — 0.25 / 1 L | 16 PLN / 32 PLN

Mulled Wine with Spices & Honey — 22 PLN

Black / White Coffee / Espresso — 12 PLN

Espresso Doppio — 15 PLN

Kulczycki’s Original Coffee — 20 PLN
milk / honey / croissant

Latte Macchiato — 17 PLN

Cappuccino — 15 PLN

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Cocktails

Mojito — 29 PLN

Bacardi Carta Blanca / lime / mint / brown sugar / soda water

Margarita — 29 PLN

Sierra Tequila / Cointreau / lemon

Aperol Spritz — 30 PLN

Aperol / Prosecco / soda water / orange

Gin & Tonic — 27 PLN

Strange Luve Gin / Kinley Tonic / cucumber

Old Fashioned — 32 PLN

Kinehan's / sugar syrup / Angostura / orange peel

Negroni — 34 PLN

Strange Luve Gin / Campari / Martini Rosso

Long Island Iced Tea — 40 PLN

Ogiński Vodka / Strange Luve Gin / Sierra Tequila / Cointreau / lime / lemon / sugar syrup / Coca-Cola

Beer

Amber Brewery — 0.5 L | 18 PLN

Złote Lwy / Koźlak / Pszenicznik / Grand Porter

Lech 0.0% — 0.33 L | 14 PLN

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