



KANIA LODGE



Poland's GREAT escape

M E N U

At Kania Lodge, we focus on seasonality and freshness. We are pleased to present a selection of our signature dishes – creations that best reflect the character of our cuisine and our style of cooking.

Many of them were inspired by the extensive travels of the owners of Kania Lodge, the Borrell family.

From this selection, we compose a concise daily menu based on the availability of fresh ingredients and the rhythm of the seasons. Each day's menu features several main courses, along with starters, soups, and desserts. This approach allows us to ensure the highest quality, a diversity of flavors, and dishes prepared fresh to order with attention to every detail.

Our culinary philosophy has been recognized by the Gaul & Millau guide and Slow Food. We believe that a shorter, ever-changing menu enables us to focus on what matters most – flavor, freshness, and delivering a truly exceptional dining experience for our Guests.

Gault & Millau
L'expert gourmand


Slow Food[®]

Starters

Tuna salad with an hard-boiled egg, tomatoes, olives and onions.

Baby spinach salad with sautéed bacon, roasted walnuts, poached egg, and balsamic vinaigrette.

Salad with grilled vegetables served with egg vinaigrette.

Fennel and apple salad served on watermelon wedges with smoked trout and balsamic dressing.

Pumpkin pâté wrapped in bacon, served with celery salad in a yogurt-mayonnaise sauce.

Moroccan style roasted aubergine slices, stuffed with tomatoes and white cheese.

Mediterranean grilled carrot salad with chickpeas pomegranate seeds, herbs, orange juice and Greek feta cheese.

Zucchini pancakes served with smoked salmon and crème fraîche.

Spicy Thai-style corn pancakes with chive and hot chilli sauce.

Leek and bacon tart, baked with goat cheese, served with homemade zucchini pickles.

Mixed green salad with pears and caramelized walnuts served with a blue cheese sauce.

Beetroot pancakes served with smoked salmon and yougurt and garlic sauce.

Green asparagus sformato with Gruyere cheese sauce.

Mixed green salad with herbs, tomatoes and cucumber served with a vinegrette sauce.

Grilled pumpkin salad with balsamic tomato vinaigrette and roasted pumpkin seeds.

Herring salad with apple, cucumber, dill and capers served with cohlrabi carpaccio and cucumber slices.

Quiche with tomatoes and green asparagus served with a green salad with vinegret sauce.

Beby peeled broad beans in butter with cumin, garlic, green parsley and lemon zest.

Baked, interlayerd slices of eggplant, zucchini, tomato, layered with yellow cheese served with a green basil-lemon sauce in olive oil.

Chanterelles in cream served on toast.

Smoked european white fish served on toast.

Lebanese salad (green lettuce, cucumber, tomato, radish, onion slices, watered vinegrette sauce with sumac and pomegranate molasses).

Nettle frittata served with spicy tomato sauce.

Grilled green asparagus with red wine sabayon sauce.

Salad with grilled pumpkin, tomatoes, roasted pumpkin seeds, tomato, balsamic vinegar and honey dressing.

Grilled zucchini slices with an apple and caper sauce, sprinkled with feta cheese and tarragon.

Cauliflower tempura with coconut sauce, lemongrass and sprinkled with spicy peppers.

Mixed green salad with tomatoes, cucumber, radish, basil, served with vinaigrette sauce.

Fried slipery jack mushrooms with hot chilli sauce.

Pan-fried in breadcrumbs Kania mushrooms served with hot chilli sauce.

Soups

Creamed soup of tomato and bell pepper served with crumbled feta cheese and leaf parsley dressing.

Cream of zucchini soup with coconut milk served with milk foam and schinus pepper berries.

Nettle cream soup with wild garlic and lovage, served with sprinkled nettle flowers and olive oil drizzle.

Portuguese soup with chorizo, potatoes, cabbage, and kale.

Cream soup of pumpkin with garlic sauce.

Sorrel soup served with hard-boiled egg halves.

Creamy parsnip soup, oriental style, with cumin, a dollop of yogurt, olive oil, and a sprinkle of red chili pepper and coriander.

Italian minestrone soup.

Cream of kohlrabi soup, served with an olive oil and dill dressing.

Thai fish soup with pumpkin and prawns.

Barley krupnik with Kashubian lamb.

Chickpea soup with coconut milk.

Colombian-style "Ajiaco" soup cooked on chicken thighs, three types of potatoes, corn, yolk (guascas) served with avocado slices, yogurt and capers.

Cream of leek, pear, and potato soup served with grilled pear slices and a topping of fried leek and bacon.

Pickled cucumber soup.

Piedmont style cream of bean soup served with crispy bacon bits and Taleggio cheese cubes.

Spicy creamy lentil and carrot soup served with cashew nut sauce.

Mushroom soup made with Kashubian mushrooms.

Chicken broth with homemade noodles, served with carrots and parsley.

Sour rye soup made with homemade sourdough and white sausage, served with a hard-boiled egg and horseradish.

Spicy Thai fish soup with coconut milk and seasonal vegetables.

Kashubian turnip soup with goose meat.

Borsch made with new beetroot greens served with hardboiled egg halves.

Carrot and ginger cream, served with a yogurt star.

Spicy fish soup with chickpeas, spinach, peppers, and shrimp.

Mains

Penne rigate with Kashubian chantarelle mushrooms, baby spinach and grana padano.

Penne rigate with tomato or tomato and zucchini sauce. Grated grana padano cheese.

Vegetable curry served with basmati rice, cucumber salad, and homemade zucchini pickles.

Baked, somosa style pasties with a spicy potato and vegetable filling and turmeric, served with young cabbage salad and paprika sauce.

Baked, pasties stuffed with chicken, served with a young cabbage salad and homemade pickles.

Pie with lentils and spinach, served with pumpkin puree and seasonal vegetables.

Halloumi with spinach in tomato sauce with Indian spices.

Crepes with spinach and feta cheese stuffing served with tomato sauce.

Tofu Italian style in a tomato, onion and bell pepper sauce.

Baked salmon pie with béchamel sauce and spinach, served with pumpkin puree and seasonal vegetables.

Baked salmon with lemon slices, served with young nettle sauce, seasonal vegetables and roasted potato.

Traditional Portuguese cataplana with chorizo, cod and prawns, served with rice.

Pan fried Sielawa european white fish (lake fish) with burnt butter, gribiche sauce, sorrel foam and mashed purple potato.

Salmon baked with vegetables (carrot, root parsley, leeks) butter, thyme and white wine served on a bed of spicy chickpeas with tomatoes, string beans.

Pan-fried perch pike served with three types of beans, pepper and tomato sauce, capers, red onion and olive oil salad.

Zucchini wrapped cod fillet with carrot and ginger stuffing , served with a creamy, fish stock based wine sauce, steamed baby spinach with garlic and new potatoes.

Indian-style cod with tomato and coconut milk sauce, served with basmati rice.

„Fish pie”(cod, salmon, shrimp pieces under a layer bechamel sauce with a topping of mashed potato) served with green pea pods.

Crispy English fish cakes made with cod and Kashubian potatoes with capers and onion in béchamel sauce, served with a salad of grated fresh carrots and apples.

Chicken curry served with basmati rice, cucumber raita and homemade tomato and onion seed pickles (tamartan murumba).

Shish tawouk (grilled chicken pieces in a Lebanese marinade)served with toum sauce (garlic foam) pitta bread and a red bean and onion salad with cumin and vinegette.

Thai-style chicken with oyster sauce, garlic, shallots, peppers and cashew nuts served with jasmine rice and homemade pickles.

Chicken thighs stuffed with seasonal vegetables, locally picked wild mushrooms sauce, mashed potatoes.

Chicken breast rolls stuffed with mozzarella and sun-dried tomatoes wrapped in bacon, served with chanterelle sauce, mashed potatoes and seasonal vegetables.

Golden pan fried, lemon and herb marinated chicken breast fillets served with kuskus, red bean salad with cumin and olive oil.

Oriental cold chicken salad with peaches, ginger, chives, coriander leaves, soy sauce and sesame oil served with couscous and dill.

Roasted chicken thighs marinated in white wine with prunes, capers, olives and herbs served with red bell peppers and onions and baked potatoes.

Roasted chicken thighs stuffed with arugula, raisins and blue cheese, served with roasted potatoes, carrots with maple syrup and duck gravy.

Roast duck breast on a bed of apples, served with blueberry and chilli sauce/ quince sauce, new red cabbage with pears, potato dumplings.

Grilled pork fillet served with rhubarb sauce, potato puree and roasted cauliflower with cumin and turmeric.

Roasted pork tenderloin wrapped in bacon, stuffed with celery and apple, served on local potatoes whipped with horseradish and seasonal vegetables.

Pork fillet slices baked in a sauce with tomatoes, zucchini, raisins and white wine, new potatoes, string beans.

Roast pork neck spiced with cumin and paprika served with gravy, white cabbage with dill and cream, beetroot slices, baked potatoes.

New Zealand style slow cooked beef and mushroom „pie”, green pea and mint pesto, grilled carrot or other seasonal vegetables.

"Cottage pie" slow-cooked beef and pork with sumac and cardamom, baked under mashed potatoes with horseradish and chickpeas with grana padano cheese, served with grilled zucchini and carrots.

Braised pork served ribs with steamed buckwheat and a cabbage salad.

Bone-in beef shank, braised in red wine with mushrooms and thyme, served with mashed potatoes and vegetables.

Lamb meatballs in a bell pepper and tomato sauce served with pasta or potatoes.

Kaszubian lamb with cardamom and spices served with creamy baked leek and potato, carrot and root parsley slices with sesame seeds.

Pulled, roast leg of lamb served with puy lentils with herbs, roast potato slices and cohlrabi greens.

Lamb tagine with dried apricots and roasted almonds served with kuskus and grilled root vegetables.

Spicy lamb and apricot stew, served with rice and grilled baby carrots with pesto.

Roman-style roast lamb (Abbacchio alla Romana) served with roasted potatoes, Brussels sprouts and roasted peppers.

Lamb pie, served with pea puree and roasted parsley and carrots.

Keema Matar beef and pork baked with a topping of mashed potatoes and grana padano cheese and seasonal vegetables.



If you are not hotel guests and would like to visit us, we kindly ask that you make a reservation in advance.

If you are visiting with children, please let us know ahead of time. We will be happy to prepare something special for our youngest Guests.

If you follow a special diet or have any food allergies, please inform our staff. We will do our very best to adjust our menu accordingly.

Reservations

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