



FOLWARK

ŁĘKUK

MENU

OGIEŃ I WODA RESTAURANT

The menu we offer combines the flavors of proven regional cuisine and exquisite European cuisine. Surrounding nature suggests to healthy nutrition. We bake the fragrant bread for your breakfast in our place. Fresh herbs, vegetables and fruits to come from our garden or they are supplied by local farmers. Confirmed goat cheeses are obtained from the certified organic farm Kozia Farma Żłotna. The special place on our guest's tables deals with fish, being the wealth of the local lakes, we obtain from the Fisheries Farm in Ełk - included in The Culinary Heritage Warmia Mazury Powiśle.

Our provider of goose meat - Gęsia Chata - can be proud of the same distinction. The selection of meat is based on the traditional rearing of the Masurian countryside, and local smoked meats and sausages are the specialty of our chef.

All dishes are prepared according to a proven recipe, with the use of wholesome ingredients, including rapeseed oil pressed from seeds, or fruit and dairy products, supplied by the Milk Cooperative in Olecko.

The dishes may contain the following allergens: gluten, shellfish, eggs, fish, nuts, soy, lactose, celery, mustard, sesame. A detailed list of allergens is available from the staff.

CHILDREN'S MENU

CHICKEN BROTH with homemade noodles	19 zł 200 g
PANCAKES with homemade jam or cottage cheese	24 zł 180 g
CHICKEN STRIPS fries cucumber in cream	31 zł 280 g
BREADED PORK CHOP mashed potatoes steamed vegetables	29 zł 280 g

SALADS

MIXED SALADS WITH GOAT CHEESE 36 zł
beetroot | walnuts | vinaigrette | cherry dip 320 g

MIXED SALADS WITH CHICKEN AND MANGO MOUSSE 36 zł
cherry tomato | pickled onion | vinaigrette | baguette 350 g

CHOPPED GOOSE ON ARUCOLA SALAD 43 zł
marinades | blueberry | sesame oil | baguette 320 g

STARTERS

BAKED BEETROOT TARTARE caramelized peas local oils toast	29 zł 200 g
LOCAL GOAT & FARM CHEESES bean lard homemade jam honey bread	69 zł 420 g
FISH SAUSAGE green peas horseradish sauce toast	34 zł 120 g
OWN SMOKED & ROSTED MEATS cold cuts roast sausages pates pickles	99 zł 1100 g

SOUPS

DAILY SEASONAL SOUP 21 zł
ask the waiter about today's offer 250 g

MASURIAN SALT FISH SOUP 29 zł
perch | dried tomatoes | capers | dill 250 g

GOOSE & BEEF BROTH WITH EGG 25 zł
served with hand-made herb noodles 250 g

'PIEROGI'

polish-style dumplings

FRIED, STUFFED WITH POTATOES & COTTAGE CHEESE 29 zł
served with chives and leek sauce 6 pcs

STUFFED WITH BURBOT 39 zł
served with spicy tomato sauce 6 pcs

FILLED WITH GOOSE 39 zł
served with greaves, chives and mushroom sauce 6 pcs

MAIN COURSES

OYSTER MUSHROOMS FRIED IN LOCAL CANOLA OIL 42 zł
marinated pumpkin | cherry tomato | garlic | sesame 360 g

SPAGHETTI IN NUT PESTO 39 zł
parmesan | roasted walnut | dill 420 g

MASURIAN POTATO PANCAKES 32 zł
cottage cheese | smoked trout | chives | cream 320 g

TROUT BAKED IN SEA SALT 65 zł
potato | cottage cheese | chives | pink pepper 680 g

FRIED BURBOT IN ITS OWN ESSENCE

mashed potatoes | snap peas | seeds

62 zł

380 g

TENCH IN CREAM & DILL SAUCE

pearl couscous | garlic | spinach | carrot | zucchini

54 zł

430 g

GOOSE STOMACH STEW

pearl barley with cranberries and seeds | pickled beets

49 zł

390 g

STEWED BEEF CHEEK

purple mashed potatoes | pear with cranberry filling

58 zł

480 g

WILD BOAR MEATLOAF

potato sausage | fried mushrooms |
snap peas | mustard sauce

67 zł

380 g

DESSERTS

PIECE OF HOMEMADE CAKE
ask the waiter about today's offer

21 zł
130 g

PAVLOVA MERINGUE
whipped cream | seasonal fruit

26 zł
150 g

MASURIAN SĘKACZ CAKE FRIED IN BUTTER
homemade ice cream | currant sorbet | peanut crumble

34 zł
230 g