



MENU DOWOLI (breakfast and dinner)



BREAKFASTS

Here's what you might find on our breakfast buffet, depending on the season:

- Our locally baked **bread**, fresh and springy, sometimes baked 4 times a week, yeasty or sourdough. You can find our spelt bread, wheat-rye bread, 100% wheat bread or focaccia.
- country-style cold cuts (ham, sirloin, sausages)
- cheeses (yellow mazdamer, blue cheese, mould cheese, cottage cheese)
- **pastes (2-5)**: sunflower paste with garlic; broad bean paste with roasted peanuts, a hint of mint and cranberries; pumpkin paste from Hokkaido pumpkin with French mustard; fish paste with mackerel, country cottage cheese, mayonnaise, pickled cucumber and red onion; red beans, sun-dried tomatoes and prunes; lentils with young onions and mushrooms; vegan "beautiful jas" bean spread (because only this variety tastes the best!); baba ghanoush - a paste from the Middle East made of roasted aubergines; grilled courgettes with feta; our own maize paste (seasonal) - made of fresh maize, roasted coconut and roasted peanuts
- pesto of roasted almonds and parsley
- spring pesto of bear garlic and sunflower seeds
- cottage cheese with spring onions/ cottage cheese with cream and garlic
- confit garlic (roasted in oil)
- home-made Arabic hummus
- a salad bouquet with avocado or olives with a proprietary olive-honey-lemon dressing.
- **Vegetables and fruit**, if possible from our garden
- vegetables: tomatoes, cucumbers, red peppers, chives, radishes, sprouts of various vegetables

- fruit: apples, plums, blueberries, watermelons, melons, mangoes, apricots, oranges, etc.
- local **honeys**, e.g. phacelia, lime, buckwheat, rapeseed, multiflower (from the surrounding meadows)
- home-made jams: blueberry, cherry with cardamom, plumelle (Hungarian plums with real chocolate); apricot; strawberry with vanilla; pumpkin, orange and ginger marmalade
- sweet spreads (nutella, peanut butter)
- breakfast cereals.
- creamy semolina with fruit

Hot dishes (1-2), including:

- scrambled eggs from Mrs Teresa's free-range hens
- sausages
- 4 cheese and oregano casserole
- shakshuka with tomatoes
- savoury/sweet pancakes
- French toast
- Oatmeal on rice milk with figs, bananas and nuts
- American pancakes

One of the cocktails. Raspberry-berry, mango-banana-orange, non-alcoholic Piña Colada - i.e. orange-coconut-pineapple, spinach-banana-apple-cranberry, kale-banana-sunflower-orange

Lemonade: elderflowers with orange slices, green tea and summer herbs from the garden (e.g. lemon balm, verbena, mint, rosemary)

Hot drinks: coffee beans from the espresso machine, black or green tea



DINNERS

Our dinners are 3-course dinners. It is usually a soup, a main course and a dessert. Drinks are served in the package (tea, coffee beans from the espresso machine, water with lemon).

Soups

cauliflower soup in coconut milk with fresh ginger, original miso soup, pumpkin cream, oyster mushroom tripe, tomato cream with roasted almonds and truffle oil, French onion soup, borscht, cream of white vegetables with truffle oil, cream of yam with rosemary, beetroot soup

Second course

WEGE version:

baked yams stuffed with goat's cheese and spinach, penne in mushroom and gorgonzola sauce, risotto with boletus, spinach tart, risotto with baby spinach and gorgonzola, chickpea/eggplant cutlets with side dishes, fire chop, medley, baked aubergines stuffed with tomatoes, lentils and feta; Russian dumplings or with cabbage and mushrooms or buckwheat and cottage cheese

meat version:

breaded chicken fillet, stuffed thighs, duck stuffed with apples and cranberries, pork neck in sauce, meatballs in mushroom sauce, fireball cutlet, Russian or cabbage and mushroom dumplings, pork chop, chicken fillets in Black Forest ham, turkey in citrus.

side dishes: potatoes with butter and dill, Silesian dumplings, jasmine rice royal dencer, buckwheat groats, spelt groats.

salads: mixed salads with avocado or olives, Chinese cabbage with leek, coleslaw, fried beetroot, carrots with apple, cucumbers, pickled cucumbers, sauerkraut salad

Desserts:

tiramisu, chocolate cheesecake with ginger glaze, raspberry cloud, pecan pie, apple cider, brownie with cherries, pie with seasonal fruit, tofurkey.

