APPETIZERS

Hermelin with honey - 34,-

[traditional Czech soft cheese baked with honey, served on wholemeal toast with cranberry jam]

Hummus with beet greens-37,-

[homemade chickpea hummus, served with beet green salsa, goat's cheese, zaatar, kale crisp and grilled flat bread]

Toast with BBO beef - 34.

[smoked beef with butter bun, baked bell pepper, blue cheese, sorrel and almond flakes]

Zucchini fritters - 33,

[homemade zucchini firtters with smoked salmon and marinated vegetables]

SOUPS

Cream of tomato soup - 27,-

Bernard's beet green soup - 28,

[beet green soup with young beetroot and seasonal vegetables, served with boiled egg]

SALADS

(served with homebaked bread)

Salad with beef-59.

[mixed salad leaves with fried beef sirloin, farmhouse cheese, marinated asparagus, potatoes baked in sea salt and raspberry tomatoes, served with gorgonzola sauce]

Salad with goose-59,

[mixed salad leaves with pulled goose, farmhouse cheese, orange, baked pumpkin, raspberry tomatoes, red onion chutney, hazelnuts and kale crisp]

Salad with chicken - 49,-

[rocket with pulled chicken, marinated asparagus salsa, edamame, cherry tomatoes, spinach dumplings, roasted sunflower seeds and bread crumbs, served vinaigrette sauce]

200 calories salad - 38,

[baked pumpkin, cauliflower, cucumber, baby spinach, quinoa, orange sauce, watermelon and vegan parmesan, served orange sauce]

MAIN COURSES

Vegan Bernard's chicken - 54,-

\vegan dish/

[homemade corn breaded Bernard's seitan, served with young cabbage, vegan demi glace sauce, marinated cucumber and mashed potatoes]

Chefs dumplings - 59,

[handmade dumplings with Polish curd cheese from Serotonina, potato and onion, served with brown butter and sour cream]

Chicken with beet greens-55,

[grilled chicken fillet, served with beet green salsa, goat's curd cheese from Serotonina, mascarpone mousse, beetroot dumplings and almond flakes]

Seasonal schnitzel - 62-

 $[\ Bernard's\ schnitzel,\ served\ with\ young\ cabbage,\ marinated\ cucumber$ $and\ potatoes]$

Pork sirloin with young cabbage - 61,-

 $[\ pork\ sirloin, served\ with\ stewed\ young\ cabbage,\ marinated\ tomatoes$ $and\ potatoes]$

Duck with beetroot - 75,-

[dry aged duck fillet, served medium with beetroot with Żubrówka, baked beetroot puree, Silesian dumplings and demi glace sauce]

Salmon with sorrel - 89,

[grilled salkmon fillet, served with young sorrel sauce, chives oil and homemade dumplings with young potatoes and sorrel]

Beef medallions with puff pastry - 119,

[grilled beef sirlion medallions in puff pastry, served with truffle mousse, cured ham, marinated vegetables and blue cheese sauce]

Steak – 149 ,-

[beef sirloin steak, served with grilled vegetables, mixed salad leaves with vinaigrette sauce, black pepper sauce and potato wedges]

KIDS MENU

Chicken strips - 33,-

[chicken strips in breadcrumbs, served with salad and chips]

Curd cheese fritters-33,-

[curd cheese fritters with vanilla sauce]

Ask Your waiter for information about allergens

Our Chefs formulate all of our delicious meals with carefully selected ingredients to maximize the flavours. Any changes to the original recipes may result in changes to the flavours and taste of the dish. BERNARD highly recommends to stick to the original recipes.



CESKÉ PRÍCHUTE

CZECH CUISINE

Smažený sýr - 49.

[fried cheese in breadcrumbs, served with tartare sauce, mixed salad leaves and chips]

Hově zí guláš na pivě Bernard - 61,-

[beef stewed in Bernard beer, served with traditional Czech yeast knedel]

Svíčková na smetaně – 65,-

 $[{\it roast beef, served with cream sauce, cranberry jam} \\[0.2cm] {\it and traditional Czech yeast knedel}]$

Velké koleno - 85,

[pork knuckle stewed in beer sauce, served with red cabbage and baked potato with fromage frais and roasted onion]

Králík na smetaně -68,

[rabbit stewed in cream, served with red cabbage and baked traditional Czech yeast knedel]

SNACKS

Fried cheese - 28,-

 $[{\it camembert, mozzarella\ and\ hermelin, served\ with\ tartare\ sauce}]$

Plum bacon rolls - 28,

[oven baked bacon rolls stuffed with plum, served with BBQ sauce]

Sausages in puff pastry - 28,

[sausages baked in puff pastry, served with BBQ sauce]

Toast with homemade chorizo - 28,

[toast with homemde chorizo and cheddar cheese, served with spicy mayonnaise]

COMPOSE YOUR OWN SNACK MIX

Snack platter for 2 - 46,

 $[choice \ of \ 3 \ snacks, served \ with \ chips \ and \ onion \ rings]$

Snack platter for 4 - 88,-

[choice of 4 snacks, served with chips and onion rings]

DESSERT

Bernard's cake - 28 ,-

[homebaked cake selection - ask Your waiter for today's specials]

Rynek 35, 50-102 Wrocław tel. 508 054 037