

## APPETIZERS

### Hermelin with honey – 35,-

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

### Burrata with tomatoes – 43,-

[burrata with fried tomatoes, chevril pesto, baked tomato mousse,  
asparagus salsa, young herbs, mixed seeds and focaccia]

### Chicken liver pâté -39,-

[chicken liver mousse with wild strawberry ketchup, challah crisp,  
raspberries and blueberries]

### Salmon with gazpacho – 41,-

[confit salmon with avocado gazpacho, marinated peppers,  
cucumber, olive oli and croutons]

### Waffle with chanterelles– 49,-

[waffle with fried chanterelles, broad bean salsa,  
wild garlic local cheese and mascarpone mousse]

## SOUPS

### Cream of tomato soup – 31,-

### Chanterelle soup with dumplings – 33,-

## SALADS

[served with bread]

### Salad with beef – 59,-

[mixed salad leaves with fried beef sirloin, local blue cheese, potatoes baked in sea  
salt, raspberry tomato, roasted sunflower seeds  
and young beetroot salsa, served with vinaigrette sauce]

### Salad with burrata – 58,-

[mixed salad leaves with smoked burrata, fried chanterelles, baked watermelon,  
marinated peppers and raspberry tomato, served with balsamic sauce]

### Salad with duck– 58,-

[ mixed salad leaves with pulled duck, brie cheese, young beetroot,  
wild strawberry ketchup, marinated peppers, cherry tomatoes  
and almond flakes, served with and honey & mustard sauce ]

### Ala Caesar Salad– 54,-

[mixed leaves ssalad with chicken fillet, croutons, romaine lettuce  
and Polish parmesan cheese, served with Caesar sauce]

### Nicoise Vegan salad – 54,-

[romaine lettuce with plant-based tuna, snap beans, potatos, Polish dogberry  
olives, vegan egg, red onion and raspberry tomato, served vinaigrette sauce]



## MAIN COURSES

### Dumplings with chanterelles– 62,-

\vegetarian dish/

[ homemade dumplings with chanterreles, curd cheese, fried onion,  
brown butter and sour cream]

### Bernard's chicken – 59,-

[grilled chicken fillet with parma ham, served with gorgonzola mousse,  
chervil pesto, grilled vegetables, potatoes and mixed seeds]

### Vegan schnitzel– 59,-

\vegan dish/

[homemade breaded seitan, served with snap beans,  
young potatoes and fresh herbs]

### Green lasagne with broad beans– 57,-

\vegetarian dish/

[homemade lasagne with zucchini, fennel, asparagus, spinach,  
basil pesto and ricotta, served with fried broad beans, chanterelles,  
fresh herbs and parmesan]

### Czech burger- 69,-

[pulled beef, champignons stewed with Bernard beer, marinated hermelin  
cheese, tomato, salad, mayo and bun, served with french fries ]

### Bernard's duck– 81,-

[dry aged shallot glazed duck fillet, served with young beetroot salsa,  
wild strawberry ketchup, demi glace sauce, homemade Silesian  
dumplings and breadcrumbs]

### Bernard's schnitzel– 65,-

[Bernard's schnitzel, served with semi-pickled cucumber salad  
and young potatoes]

### Bernard's trout– 79,-

[grilled trout fillet, served with pinsa with baked watermelon, avocado  
salad and burrata]

### Steak– 149,-

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

\available 3D printed vegan steak/

## KIDS MENU

### Chicken strips –33,-

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

### Waffles – 34,-

[waffles with seasonal fruits and whipped cream]

# BERNARD

## ČESKÉ PRÍCHUTE

CZECH CUISINE

### Smažený sýr – 49,-

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

### Hovězí guláš na pivě Bernard – 63,-

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

### Svičková na smetaně – 68,-

[roast beef, served with cream sauce, cranberry jam  
and traditional Czech yeast knedel]

### Velké koleno – 95,-

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

### Králík na smetaně –69,-

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

## SNACKS

### Fried cheese – 31,-

[camembert, mozzarella and hermelin, served with tartare sauce]

### Plum bacon rolls – 31,-

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

### Sausages in puff pastry – 31,-

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

### Toast with homemade chorizo – 31,-

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

## DESSERT

### Bernard's cake – 31,-

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

### Bernard's ice cream - 31,-

[vanilla ice cream with seasonal fruits and whipped cream]

### 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.

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