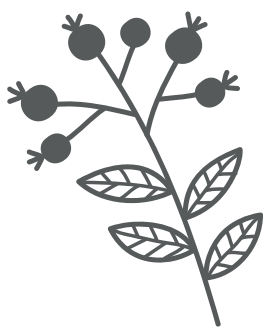




APPETIZERS



SOUPS



MAIN COURSES



SALIO'S CLASSICS

Tartare from under the saddle, 100g/100g..... 56pln

Chopped beef shank with shallot, shimeji mushrooms, marinated cucumber, smoked egg yolk emulsion, herb butter, and mushroom dust, served with bread



Ride by the sea, 300g..... 55pln

Shrimps in a buttery emulsion with shallots, sambal paste, cherry tomatoes, parsley, served with a baguette



The horses ran across the concrete in the gray fog, 100g/120g..... 45pln

Matjas herring with new potatoes from the fire, linseed oil, apple carpaccio and sour cream



Rough ride, 350g..... 58pln

A mix of grilled vegetables with beef marinated in spicy ajvar dressing, topped with roasted sesame seeds



Barbant's delicacy, 250g..... 29pln

Belgian style fries with cheddar cheese sauce, crispy bacon bits, and chives

**Don't put the cart before the horse, danie w 2 wersjach
Goose broth in two ways :**

• with homemade noodles, carrot and parsley..... 26pln

• with goose dumplings, carrot and parsley..... 36pln

Rider's fantasy, 500g..... 42pln

Sour rye soup with horseradish mashed potatoes, crispy egg and fresh herbs

Pierogi gone wild, 450g..... 58pln

Boiled artisanal dumplings stuffed with goose, served with lard, chives and sour cream

Joker's britchers, 500g/300g..... 76pln

Roasted pork knuckle in a beer marinade served with venison bigos and herb potatoes



The Great Pardubice Steeplachase, 250g/350g..... 156pln

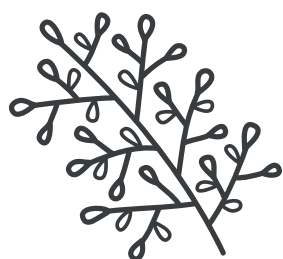
Beef tenderloin steak with thyme butter, country fries, mixed salad and peppercorn sauce.

Saddler's girth, 400g/250g..... 69pln

Pork ribs in plum and chili glaze, with onion rings and a mixed salad with fresh vegetables



MAIN COURSES



DISHES FOR THE YOUNGEST



DESSERTS



SALIO'S CLASSICS



To ride or to not ride, is a stupid question, 200g/250g.....56pln

Classic burger: brioche bun, entrecote beef, cheddar, lettuce, marinated cucumber, red onion, bacon, American sauce, rustic fries and coleslaw

Additional fried egg5pln

The masters eye fattens the horse , 200g/250g58pln

Roquefort Burger: brioche bun, beef ribeye, Roquefort cheese, red onion jam, chili-pickled pear, arugula, American sauce and rustic fries



**Why jump over an obstacle,
when you can go past it, 450g.....64pln**

Fish & chips in beer batter from our own vat with tartar and lemon sauce

Horse's treat, 250g..... 18pln

Chicken broth with batter noodles



May horse be with you, 250g..... 20pln

Tomato soup on vegetable broth with sour cream

Our stable, 150g/200g..... 30pln

De volaille z masłem, frytkami i surówką z białej kapusty



Clatter of hooves 250g29pln

Dumplings stuffed with cheese, covered with sweet icing and crumble

Throw your heart over the obstacle, 150g30pln

Chocolate fondant with creamy ice cream



If you're going to fall, off a good horse, 150g..... 26pln

A cup of ice cream with fruits and icing

The charm of percheron, 150g..... 29pln

Caramel, creamy cheesecake

Meal delivery time from order receipt up to 30 minutes,
with a fully booked room the waiting time is approximate

Before making the payment, please inform us whether you
require a VAT invoice. If no such information is provided,
the invoice can only be issued to a private individual
(in accordance with regulations in force since 2020).



APETIZERS



SOUPS



MAIN COURSES



DESSERTS

WINTER IN SALIO

Italian stallion, 350g.....48pln

Salad with slices of Italian mortadella with pistachios (creamy poache egg, marinated asparagus, chili pickles, grated Bursztyn cheese, croutons, crushed pistachios, anchovy pepper dressing)



Bucéfalo's shadow, 350g.....36pln

Baked Camembert cheese with cherry tomatoes, grapes, cashew nuts in a honey glaze, served with croutons



A horse would laugh, 350g.....40pln

Pan-fried saffron milk cap mushrooms in butter with parsley, white wine, and garlic-herb challah

A kingdom for a horse, 300g.....48pln

Duck roulade with delicacies, beetroot-cranberry mousse, marinated porcini mushrooms, thyme butter, and bread

Hubertus chase, 300g.....49pln

Game meat bigos with a smoky note, rosemary, and juniper, served with bread



Twisted cavalryman, 250g.....30pln

Twisted fries with seasoning

Wind in the mane, magic in the hooves, 350g.....35pln

Seasonal soup - Ask what the chef has prepared for you this time.

The horse is in the yard, but the rump is in the stable, 350g.....36pln

Garlic and cheese soup topped with cracklings from smoked belly, served in bread



A good horse shortens the miles, 300g/300g.....68pln

Chicken breast stuffed with smoked cottage cheese, brown mushrooms, and Highlander cheese, served on a potato-buttermilk mousse with a celery, leek, and apple salad

Whoever mounted the horse, mounted the wind, 200/350g.....78pln

Duck kartacz in panko with a hint of orange, served on sweet potato purée with wild broccoli and blackberry sauce

A word is spoken, the mare is by the fence, 350g/400g.....75pln

Baked trout with garlic butter, herb Bellarosa potatoes, and a yogurt-based salad with tomatoes, pickled cucumber, and greek feta

No stable rank will turn a donkey into a mustang, 400g.....52pln

Pappardelle in truffle sauce with porcini mushrooms and parmesan

Additional beef, 100g.....20pln

There is a foal in each of us, 500g.....59pln

Baked homemade potato dumplings with Highlander sausage, oscypek cheese, green peas, and chives in a tomato-cream sauce

A stableman after a thrill, 250g/400g.....60pln

Pork and beef meat patties with onion braised in marjoram, served with mashed potatoes with chives and grated beets

An ox to the carriage, 500g.....65pln

Italian cannelloni with beef ragout, béchamel sauce, and mozzarella

Galloping sweetness, 150g.....29pln

Banoffee tart