

Pioneer Flyfishing Poland Ltd.

Riverside Lodge menu overview

This is a short introduction to the kitchen served at the lodge. Any time you have any dietary requirements please let us know.

At 9 am is breakfast; usually in Poland it is quite significant. There is always some sweets like jam and honey, bread and rolls, butter, yoghurts and something warm, as below, or a salad. We are proud to make our own sausages and smoked hams which are often on the breakfast table.

1. Free range scrambled eggs on homemade polish sausage
2. Toasted bread with ham and crunchy cheese
3. Puff pastry sausage rolls
4. Egg sitting on fried mortadella
5. Warm polish sausages

We leave home after breakfast for fishing and we have lunch on the river bank. Every second day we take sandwiches with us, fruit and some water. Tea and coffee are in the thermos. When we don't have sandwiches we have something warm from the list below:

1. Cabbage noodles casserole
2. Pancakes with sweet cheese and marmalade
3. Fried chicken
4. Beans with sausage in tomato sauce
5. Goulash soup
6. Fried fruit yeast cakes
7. Polish sausage or pork chops on barbecue
8. Mixed vegetables and meat in a cast iron pot cooked on fire on river bank.

In the evening we return to the lodge, and usually around 9 pm, we have a warm and substantial supper, usually consisting of 2 dishes – a soup and the main course. Presence of starters and deserts depends on chef's mood!

Typical soups served:

1. Green split pea soup with croutons
2. Ukrainian classic borsch

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3. Dried boletus soup with barley
4. Polish sour soup
5. Onion soup with garlic bread
6. Polish vegetable-barley soup
7. Tomato soup with home noodles or rice
8. Pickled cucumber soup
9. Garlic soup with croutons
10. Pink fresh vegetables soup
11. Cauliflower soup
12. Polish chicken soup

Main dish is a nicely presented concoction of meat, potatoes or other fillers, and at least one salad. Here are some examples:

1. Spécialité de la maison: venison in 10 different ways.
2. Beef rollups with potato dumplings and braised cabbage
3. Lamb in leeks and creme fresh
4. Pork's neck hunter's style.
5. Pork schnitzel, as big as can be.
6. Pierogi - dumplings with different fillings – Polish ravioli.
7. Aubergine or pepper stuffed with different meat
8. All sorts of barbecued meat with crunchy potatoes
9. Potato pancakes with goulash filling.
10. Roaster trout polish style.

We have a fridge full of beers, few bottles of local stronger fluids and some reasonable wine to go with the food. We usually write down what is being consumed and ask you kindly to pay for the alcoholic drinks at the end of your stay.