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HOTEL
CHOPIN
Business & Spa

*Chopin
menu*

*Polish
&
French
cuisine*





Duck breast tartare

Served with pickles, egg yolk, blood sorrel and wholemeal toast.

TATAR otherwise known as beefsteak tartar, is a dish whose name may suggest that it was the Tartars who introduced it to European cuisines. However, history shows that the pioneers in preparing in the preparation of tartare were the French. The first dishes of raw, chopped meat appeared in French restaurants in the 19th century and were known, among other things, as "steak tartare". It was on the Seine Seine is where experiments began and serving the first tartares.



Goose liver pate

Served on toasted challah
with tomato jam.

PATE, an exquisite pâté
from poultry livers.

Pâtés were prepared already
in ancient Rome, but modern
recipes originate from
France.

French pâtissiers have
enjoyed reputation from the
16th century onwards
and worked at the courts of
royal and noble courts
also in Poland.



Aromatic sorrel soup

Cooked on oxtails boiled on oxtails, served with quail egg and confit potatoes, served on bread.

HONEY is one of the oldest culinary ingredients used in in Polish cuisine, due to the easy availability of this wild-growing herb.

Dishes with sorrel are widely mentioned as early as Stanisław Czerniecki's in the oldest surviving Polish cookery book *Compedium ferolorum* of 1682 r.

Nourishing sorrel soup is a classic Old Polish dish for cold spring days.



Consomme of roast guinea fowl

Served with vegetable concasse, veal meatballs and fresh chives.

Consommé, or clear BULION, is the result of long cooking and careful clarification of the meat stock, resulting in a particularly pure and intense flavour.

The guinea fowl, wild or farmed, was prized in France for its tender and aromatic meat.

This refined dish has become a symbol of elegance and culinary mastery, often served at exquisite banquets and in the finest restaurants.



French onion soup

Cooked in homemade beef broth and white wine with thyme, served with gruyere cheese toast.

The classic French onion soup is made according to a recipe that developed in the 12th century.

Back in Chopin's day, it was an extremely popular dish, appearing on the menu of every restaurant and present in all homes.

This clear soup is based on beef broth and flamed or caramelised onions, and served with cheese baked on toast.



Roast leg of rabbit with thyme sauce

Served with young carrots
and corn polenta.

COW MEAT has been
prized for its tenderness and
flavour for centuries.

As far back as the Middle Ages,
rabbit was a popular ingredient
in the cuisine of the nobility
and peasants, and peasant
cuisine.

The addition of thyme,
which is a commonly used
herb in Mediterranean cuisine,
enhanced the flavour of the
meat and gave the dish an
aromatic depth.

Roast leg of rabbit, served
with thyme sauce, combines
tradition with refined
simplicity, making it a classic
and elegant dish.



Veal Marengo

Served with French potatoes and a bouquet of vegetables cooked with herb butter.

During Frédéric Chopin's time in Paris, there was a shift from the elaborate, extravagant cuisine of the aristocracy to the simpler flavours of bourgeois cuisine.

One of the emblematic dishes of the emerging restaurants and bistros became chicken in tomatoes, according to legend created for Napoleon Bonaparte on the battlefield of Marengo in 1800.

Chicken Marengo has become a symbol of simplicity combined with exquisiteness, typical of for French cuisine of the Napoleonic period. A year later, veal began to be prepared in the same way. In each case, the meat must be slow braised.



Filet Mignon

Served with grilled vegetables, confit potatoes and Berne sauce.

Filet MIGNON, one of the most exquisite and delicate meat dish, has its roots in French cuisine.

Filet Mignon is cut from the most tender part of the beef - the fillet.

In the 19th century, French chefs began to popularise this way of preparing steaks, emphasising their exceptional softness and subtle flavour.

Thanks to its luxurious nature, filet mignon quickly gained popularity in the best restaurants worldwide, becoming a symbol of elegance and culinary excellence.



Baked fillet of pyrrole with leek and prawns

Served with cherry tomatoes and potato and broccoli gratin.

PIOTROSH, also known as John Dory, is a prized fish with tender, white flesh that has been popular in Europe for centuries.

The leeks add a subtle sweetness to the dish, while the prawns bring a maritime flair and elegance to the dish.

This combination of flavours of flavours and ingredients became popular in the 20th century, when chefs began to experiment with with roasting different types of fish with vegetables and seafood, creating sophisticated and tasty dishes.

The fillet of pyrrole baked with leek and prawns has become synonymous with gourmet cuisine, ideal for elegant dinners and special occasions.



Crispy meringue with Russel cream

Served with fresh fruit.

In the 18th century, the famous French chef François Massialot listed the recipe for meringue as 'egg white foam' in his 1692 cookery manual. French cuisine perfected this dessert, introducing new techniques and flavours.

By the time of Louis XVI France, the meringue gained popularity, becoming one of the favourite desserts of the royal court.

Chopin did not shy away from it either.

It arrived in Poland with the Francophile customs at the court of Stanisław August.



Lemon sorbet

Served with fresh fruit and mint.

Sorbets were instigated in France by Queen Catherine of the Medici in the 16th century.

Before the French Revolution, they became a dessert popular with the people and were sold by street ice cream makers.

In Chopin's day, they already had their place both elegant salons, and in fashionable restaurants. The lemon version was a popular summer dish; it was also served to refresh the palate between meals.



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