



### ADDITIONAL PROPOSALS



**Did you like it?**  
**You can take a 'piece' of our cuisine with you!**  
**We encourage you to buy our delicacies to go!**  
**Take a look at our display case and do some shopping.**

BREAD OF OUR PRODUCTION	28
PORK LARD	26
BOAR LARD	26
VINAIGRETTE SAUCE	24
ALCOHOL FREE BEER 0,3l   1l	17   38
ALCOHOL FREE BREAD BEER 0,3l   1l	17   38



Gift voucher is a great gift for any occasion, which you can happily give to friends, family or colleagues. You choose the amount to be used at the Majątek Howieny Countryside Venue.  
 Ask your waiter.



We can also offer a charming guest house 'Sielanka'. If you want to feel at home, take a break from the hustle and bustle of the city or simply relax after dancing until the morning at one of the parties organized by us, this place is perfect for you! Book today by phone at **512 311 318** or at [www.booking.com](http://www.booking.com)



The Majątek Howieny Countryside Venue is a place created with passion, which encourages visits through its unique atmosphere that prevails there. Just 8 km from the city of Białystok, you can experience an idyllic atmosphere, which undoubtedly has its fans over the years. The Howieny Countryside Venue Estate owes its originality and charm to a 9-hectare land, where there are as many as 20 facilities, including relocated wooden cottages, the "Sielanka" Guest House or a historic windmill.

Additionally, by visiting our Mini ZOO, you will feel closer to nature - we guarantee a smile on the faces of children and adults! Near the ZOO there is a collection of agricultural monuments that are worth seeing and getting to know a bit about history.

The Majątek Howieny Restaurant offers delicious regional cuisine in a modern version. It is no secret that we focus on the highest quality products, because we know that honest cuisine defends itself. In our Menu you will find traditional dishes, which have undoubtedly been decorated with originality.

Confirmation of the high class of our cuisine is the annual awards in the 'Poland TOP100 Best Restaurants' Plebiscite. The year 2024 is the year in which, thanks to the commitment of our Staff, we went a step further, winning the highest possible distinction in the ranking of the best restaurants - 5 forks. The triumph was complemented by the awarding of the title 'CHEF OF THE YEAR': Tomasz Bulach, because that is who we are talking about, makes effort every day to ensure that the Guests of the Majątek Howieny can taste unique dishes, refined in every detail.

We are characterized by many years of experience in the wedding and event industry. For over 15 years, satisfied Couples have been writing their first pages of history with us by organizing weddings.

Our latest project is the Exclusive Wedding Barn, intended not only for charming and classy occasional parties, but also for various types of events and shows.

In addition to family events, Howieny has a wide range of offers for celebrating important moments with your Employees and Contractors. One thing is for sure - our qualified and committed Staff will make every effort to ensure that every meeting with us is buttoned up to the last detail.

We are perfect hosts for small groups as well as those with served thousands people.  
 ENJOY!



**WE ARE HAPPY TO SEE YOU!**  
**HAVE A GREAT STAY AT MAJĄTEK HOWIENY COUNTRYSIDE VENUE!**

**Book a table**  
 600 012 347

**Events**  
 biuro@majatek-howieny.pl  
 600 012 348

**Guest House 'Sielanka'**  
 recepcja@majatek-howieny.pl  
 512 311 318

**School trips and children's events**  
 wycieczki@majatek-howieny.pl  
 605 823 121



## MENU



Mon. - Fri. - 12.00 - 19.00  
 Sat. - Sun. - 12.00 - 20.00



Slow Food®



**GIFT BOX** is the simplest way to express gratitude to someone close, co-workers or contractors. Our offer includes gift BOXES in three timeless, bestselling variants.

### BOX I 115 zł

- Vinaigrette sauce with seeds (250 ml)
  - Flower honey (220 ml)
  - MH pork lard (250 g)
- Spices in a jar (2 pcs. x 20 g)
- Homemade cookies (60 g)

### BOX II 160 zł

- Cherry jam with rum (250 ml)
- Vinaigrette sauce with seeds (250 ml)
  - Flower honey (220 ml)
  - MH pork lard (250 g)
- Spices in a jar (3 pcs. x 20 g)
- Homemade cookies (60 g)
- Belgian chocolate almonds (60 g)

### BOX III 255 zł

- Cherry jam with rum (250 ml)
- Vinaigrette sauce with seeds (250 ml)
  - Flower honey (220 ml)
  - MH pork lard (250 g)
- Spices in a jar (3 pcs. x 20 g)
- Belgian chocolate almonds (60 g)
- Regional caramel tincture Vol. 40% (500 ml)



- **Wi-Fi password:** MajatekHowieny
- Waiting time for a dish - up to 45 minutes
- We do not split bills 1 table = 1 bill
- If you wish to receive a VAT invoice, please inform the Waiter about it **before placing your order**
- Information about the wish to use the Voucher should be reported to the Waiter **before placing your order**
- Depending on the season, the side dishes may vary
- Ask the Waiter about the weight of the dishes

**APPETIZERS**

<b>BEEF TARTARE</b> pickles   dijon mayonnaise   micro leaves   bread of our production	53
<b>DEER LOIN CARPACCIO</b> mini cucumber   pickled red onion   chives mayonnaise   nasturtium regional cheese   bread of our production	55

**SOUPS**

<b>WILD BIRD BROTH</b> dumplings with venison   carrot   parsley	32
<b>BEEF RAMEN</b> pork belly   ramen noodles   seasonal vegetables   pickled chicken egg   portobello mushroom   coriander   sesame   chives	49
<b>SOUR CREAM SOUP</b> white pork sausage   mashed potatoes   cream   chicken egg	35

**SALADS**

<b>GUINEA FOWL</b> mix of salad and vegetables   vinaigrette sauce   Caesar sauce   potato chips   regional cheese	51
<b>SALMON</b> mix of salad and vegetables   vinaigrette sauce   Caesar sauce   potato chips   regional cheese	53
<b>COMPOSITION OF LEAVES AND LETTUCES</b> seasonal vegetables   vinaigrette sauce   Caesar sauce   potato chips   Korycin cheese	29

**MAIN COURSES**

<b>SOUS-VIDE SALMON</b> horseradish cream   green pea purée   beetroot mousse   coriander   cucumber	71
<b>BURGER</b> pork belly   fried red cabbage   guacamole   pickled red onion   demi glace sauce with a hint of rosemary   coriander	55
<b>BEEF CHEEKS</b> gravy sauce   cauliflower purée   cauliflower   pear chutney   wild broccoli   dill   parsley   pumpkin gel	71
<b>DEER SADDLE</b> home fries   demi glace sauce with a hint of rosemary   brown mushroom   chives mayonnaise	113
<b>DUMP WITH WILD BOAR MEAT</b> (3 szt.) pork trimmings   portobello mushroom sauce   dill   parsley   chives mayonnaise   pickled red onion	51
<b>PAD THAI</b> rice noodles   seasonal vegetables   coriander   sesame   lime	52
• tofu	54
• guinea fowl	58
• shrimp	
<b>DUMPLINGS WITH DEER MEAT AND PORCINI MUSHROOM</b> (4 szt.) regional cheese cream   chive olive oil   roasted onion mayonnaise   pickled onion	53

**DESSERTS**

<b>TARTALLET</b> lemon cream   Italian meringue   micro leaves   cookie   sea buckthorn flavored ice cream	29
<b>PISTACCHIO CHEESECAKE</b> pistachio cream   mirabelle gel   cookie   micro leaves	29

**KIDS MENU**

<b>WILD BIRD BROTH</b> homemade noodles   carrot	23
<b>CRISPY CHICKEN POPS</b> pickled cucumber   potatoe purée   homemade zucchini ketchup	31
<b>SPAGHETTI BOLOGNESE</b> deer meat   regional cheese	31
<b>HOME FRIES</b> homemade zucchini ketchup	29

**COFFE**

<b>BLACK</b>	14
<b>ESPRESSO</b>	13
<b>ESPRESSO DOPPIO</b>	18
<b>CAPPUCCINO</b>	18
<b>LATTE</b>	19
<b>LATTE with syrup</b> caramel   vanilla   hazelnut	23
<b>BAILEYS COFFEE</b>	24

**TEA**

<b>BIO CEYLON BLACK TEA</b>	19
<b>BIO GREEN TEA</b>	19
<b>SUMMER FRUIT TEA</b>	19
<b>HERBAL TEA</b>	19

**HOMEMADE BEVERAGES**

<b>ALCOHOL FREE BEER</b> 0,3l   1l	17   38
<b>ALCOHOL FREE BREAD BEER</b> 0,3l   1l	17   38
<b>FRESH SQUEEZED JUICE</b> 0,3l	24
<b>Make your own composition:</b> carrot   apple   orange	

**COLD BEVERAGES**

<b>PEPSI MAX</b> 0,2l	12
<b>PEPSI</b> 0,2l	12
<b>MIRINDA</b> 0,2l	12
<b>7UP zero</b> 0,2l	12
<b>SCHWEPES TONIC</b> 0,2l	12
<b>LIPTON ICE TEA</b> 0,2l	12
peach   green	
<b>ROCKSTAR ENERGY DRINK</b> 0,25l	17
<b>FRUIT JUICE</b> 0,2l   1l	11   35
<b>MINERAL WATER</b> 0,3l	10
sparkling   still	
<b>STILL MINERAL WATER MH</b> 1l	14
<b>AQUA CARPATICA</b> 0,3l	13
sparkling   still	



**REGIONAL DRAFT BEER**

<b>NADZIAK Wheat</b> 0,3l   0,5l	14   18
<b>SUPRASKIE Piils</b> 0,3l   0,5l	14   18

**BOTTLED BEER**

<b>CORONA EXTRA</b> 0,35l	17
<b>PERONI</b> 0,33l	16
<b>ŻYWIEC alcohol free</b> 0,3l	13
<b>SOMERSBY</b> 0,4l	16
apple   watermelon	

**WHISKY | WHISKEY**

<b>JACK DANIEL'S</b> 4cl	19
<b>BUSHMILLS 10 YO</b> 4cl	19
<b>GLENMORANGIE 10 YO</b> 4cl	23
<b>GLENFIDDICH 12 YO</b> 4cl	26

**RUM | GIN | TEQUILA**

<b>BACARDI SUPERIOR</b> 0,4cl	16
<b>SIERRA TEQUILA SILVER</b> 0,4cl	16
<b>FINSBURY LONDON GIN</b> 0,4cl	14
<b>BOMBAY SAPPHIRE</b> 0,4cl	20

**VODKA**

<b>FINLANDIA</b> 4cl   0,5l	14   130
<b>ŻUBRÓWKA BLACK</b> 4cl   0,5l	14   130
<b>SZELMENT RYE</b> 4cl   0,5l	13   120
<b>ŻUBRÓWKA</b> 4cl   0,5l	11   110
<b>FLAVORED SOPLICA</b> 4cl   0,5l	11   100

**LIQUERS / TINCTURES**

<b>JAGERMEISTER</b> 4cl	19
<b>MEAD</b> 10cl	19
<b>BAILEYS ORIGINAL</b> 4cl	17

**COGNAC | BRANDY**

<b>HENNESSY VS</b> 4cl	21
<b>METAXA *****</b> 4cl	19
<b>MARTELL VS</b> 4cl	30

**VERMOUTH**

<b>MARTINI DRY</b> 10cl	19
<b>MARTINI BIANCO</b> 10cl	19
<b>MARTINI ROSATO</b> 10cl	19

REGIONAL BEER	
<b>NADZIAK Wheat</b> 0,5l	19
<b>PARTYZANA Sesyjna Ipa</b> 0,5l	19
<b>SUPRASKIE Piils</b> 0,5l	19
<b>RUMPIA Black Ipa</b> 0,5l	19
<b>LABRYS New England Dipa</b> 0,5l	19
REGIONAL ALCOHOL	
<b>NATURAL QUINCE TINCTURE 30%</b> 4cl   0,5l	19   190
<b>REGIONAL ROASTED 'MOONSHINE' 50%</b> 4cl   0,5l	19   190
<b>REGIONAL PURE 'MOONSHINE' 50%</b> 4cl   0,5l	19   190
<b>BIAŁOWIEŻA PLUM 'MOONSHINE' 63%</b> 4cl   0,7l	21   270
<b>REGIONAL CARAMEL TINCTURE 40%</b> 4cl   0,5l	19   190

**LIST OF ALLERGENS IN DISHES**

DISH	1	2	3	4	5	6	7	8	9	10	11	12	13	14
<b>APPETIZERS</b>														
<b>BEEF TARTARE</b>	x		x				x	x			x			
<b>DEER LOIN CARPACCIO</b>	x		x				x	x			x			
<b>SOUPS</b>														
<b>WILD BIRD BROTH</b>	x		x				x			x				
<b>BEEF RAMEN</b>	x		x				x			x				
<b>SOUR CREAM SOUP</b>			x				x	x		x				
<b>SALADS</b>														
<b>GUINEA FOWL</b>							x						x	
<b>SALMON</b>				x			x						x	
<b>COMPOSITION OF LEAVES AND LETTUCES</b>							x						x	
<b>MAIN COURSES</b>														
<b>SOUS-VIDE SALMON</b>				x			x	x						
<b>BURGER</b>	x		x				x	x			x			
<b>BEEF CHEEKS</b>							x	x		x				
<b>DEER SADDLE</b>			x											
<b>DUMP</b>	x		x				x			x	x			
<b>PAD THAI (tofu   guinea fowl   shrimp)</b>			x	x			x	x		x			x	
<b>DUMPLINGS</b>	x						x			x	x			
<b>DESSERTS</b>														
<b>TARTALLET</b>	x		x							x				
<b>CHEESECAKE</b>	x		x							x				
<b>KIDS MENU</b>														
<b>WILD BIRD BROTH</b>	x		x				x			x				
<b>CRISPY CHICKEN POPS</b>			x				x	x						
<b>SPAGHETTI</b>	x		x				x	x		x				

- 1 - cereals containing gluten and related products
- 2 - crustaceans and derived products
- 3 - eggs and derived products
- 4 - fish and derived products
- 5 - peanuts and derived products
- 6 - soy and related products
- 7 - milk and derived products (including lactose)
- 8 - nuts and derived products
- 9 - celery and related products
- 10 - mustard and related products
- 11 - sesame seeds and derived products
- 12 - sulfur dioxide and sulfates
- 13 - lupine and related products
- 14 - molluscs and derived products