

LA PLANETE  
CLUB & RESTAURANT

# MENU





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*Enjoy locally, feel globally*

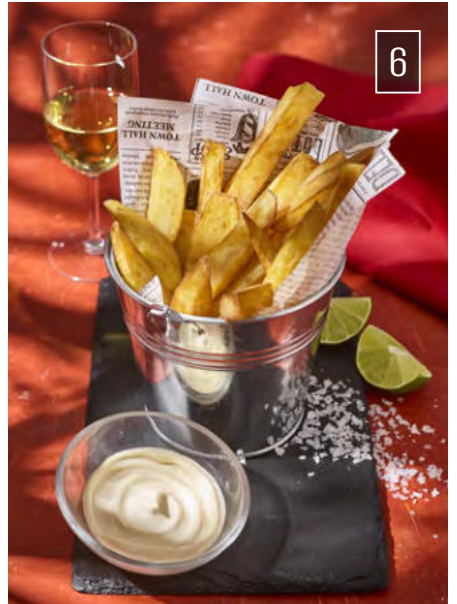
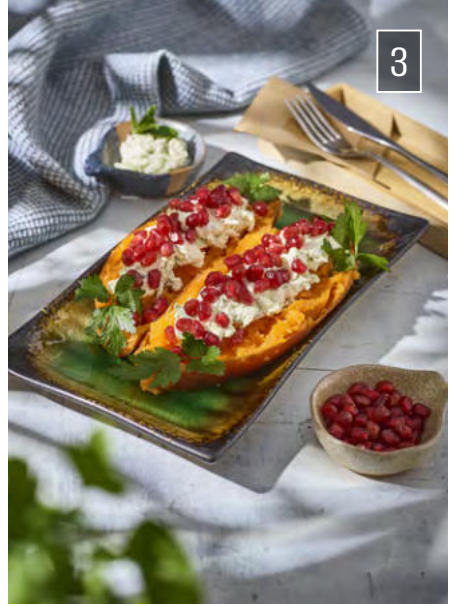
*Inspirations from world cuisines drawn from my travels  
brought me to a 19th-century townhouse in Jezyce.  
In its unique interiors, together with our Head Chef,  
we will try to take you on a culinary journey  
through time and space...*

*New sensations and the pleasure they bring  
are our gift to you...*

*Dariusz Stasik*

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## COLD STARTERS



### 1. ITALIAN-STYLE BEEF TARTARE

59 PLN

*raw hand-chopped beef, Grana Padano cheese, sun-dried tomatoes in olive oil, cashews, arugula, olive oil, crushed pepper, grissini breadsticks / 155 g*

*Optional add-on: focaccia with homemade green pesto / 120 g | price: 8 PLN*



### 2. INDONESIAN-STYLE TUNA TARTARE

55 PLN

*raw diced tuna in Sambal Matah marinade, topped with crispy kemangi leaves, pickled lemon, Soya Macchiato sauce / 260 g*

## HOT STARTERS

### 3. OVEN-BAKED SWEET POTATO GREEK STYLE

35 PLN

*cultured butter, Grana Padano cheese, pomegranate, tzatziki with a hint of fresh mint / 550 g*

### 4. SPANISH TAPAS: TEMPURA-FRIED CALAMARI

49 PLN

*with black aioli / 250 g*

### 5. SPANISH TAPAS: FRIED PRAWNS

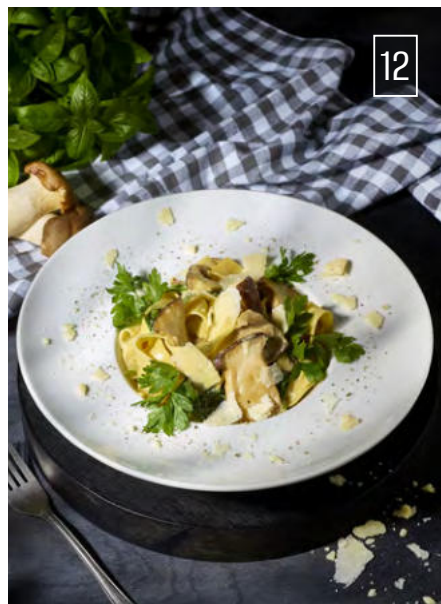
49 PLN

*in butter, with garlic, chilli pepper, white wine, wheat baguette / 350 g*

### 6. SPANISH TAPAS: BAKED POTATO FRIES

26 PLN

*with rosemary, Maldon salt flakes, white aioli / 260 g*

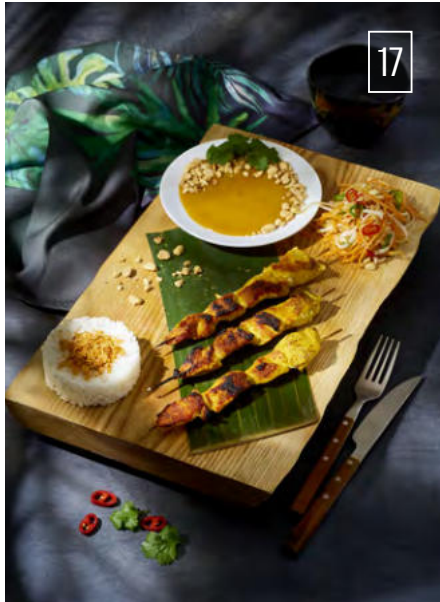
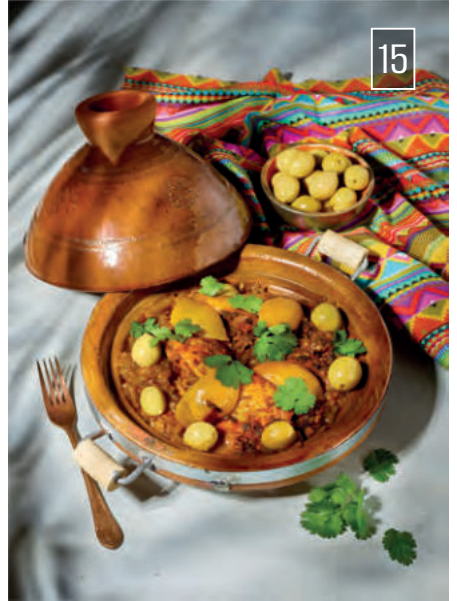


## SOUPS

7. **OLD POLISH TURKEY NECK BROTH** **30 PLN**  
*turkey necks, carrot, celery, parsley root, parsley leaves, leek / 300 ml*
8. **ITALIAN TOMATO CREAM SOUP WITH CROUTONS** **32 PLN**  
*tomatoes, wheat croutons in olive oil with rosemary and garlic, olive oil / 300 ml*
-  9. **AUTHENTIC ITALIAN FISH SOUP: FRUTTI DI MARE** **45 PLN**  
*cod, prawns, mussels, calamari, tomatoes, garlic, chilli pepper, parsley, grilled baguette / 400 ml*

## SALAD & PASTA

-  10. **FRENCH SALAD WITH PEAR, LAZUR BLUE CHEESE AND WALNUTS** **60 PLN**  
*iceberg lettuce, romaine lettuce, Lazur blue cheese, caramelized pear, cucumber, pomegranate, toasted pecans, honey-mustard dressing, wheat baguette / 550 g*
-  11. **ITALIAN PASTA SALSICCIA AND GORGONZOLA** **59 PLN**  
*tagliatelle, salsiccia sausage, Gorgonzola cheese, fresh spinach, mascarpone, Grana Padano cheese, garlic, fresh basil / 445 g*
12. **POLISH TAGLIATELLE WITH PORCINI AND SPINACH** **55 PLN**  
*tagliatelle, porcini mushrooms, fresh spinach, garlic, Grana Padano cheese, cream and mascarpone-based sauce, fresh parsley / 500 g*



## DISHES COOKED OVER THE FIRE IN MOROCCAN TAGINS

13. **BERBER VEGETABLE TAGINE** **59 PLN**

*carrot, zucchini, white turnip, green beans, potato, pickled lemon, green olives, red onion, red pepper, tomatoes, cauliflower, green peas, aromatic coriander, fresh parsley, paratha bread / 550 g*

14. **TAGINE WITH FISH AND LEEKS** **85 PLN**

*cod, leek, broccoli, pickled lemon, garlic, olive oil, fresh coriander, green olives, mix of original Moroccan spices, paratha bread / 660 g*



15. **TAGINE WITH CHICKEN M'CHERMEL** **69 PLN**

*chicken thighs, zucchini, potato, red pepper, white onion, garlic, pickled lemon, olive oil, fresh parsley, fresh coriander, green olives, mix of original Moroccan spices, paratha bread / 650 g*



16. **TAGINE WITH LAMB AND DRIED FRUIT** *(photo on the cover)* **95 PLN**

*lamb, white onion, garlic, dried plums, dried apricots, raisins, almonds, mix of original Moroccan spices, paratha bread / 530 g*

## GRILLED DISHES



17. **THAI RIBS** **92 PLN**

*baked pork ribs in a teriyaki sauce marinade, cashews, parsley, jasmine rice, Thai slaw / 830 g*



18. **THAI SATAY WITH PEANUT SAUCE** **69 PLN**

*grilled chicken skewers, peanut sauce with peanuts and coriander, Thai salad with carrot, rice noodles, peanuts, chilli peppers, lime juice, fresh coriander, jasmine rice / 410 g*



19. **THAI PRAWN SKEWERS WITH PINEAPPLE** **89 PLN**

*grilled prawn skewers with caramelized pineapple, mayo tayo sauce, lime, jasmine rice, Thai salad with aromatic coriander, chilli pepper, Japanese turnip, lime juice / 490 g*



Sounds Good! Tastes Good! / CHEF - Robert Sowa  
LA PLANETE - 21.02.2025



Sounds Good! Tastes Good! / CHEF - Pascal Brodnicki  
LA PLANETE - 23.05.2025

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please share your impressions with others to help us grow  
for which we thank you very much :)

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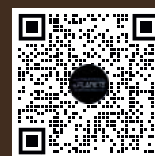
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dedicated to interior designers and all lovers of original home, apartment, office, hotel,  
restaurant and SPA & Wellness salon spaces.

Zobacz więcej na [www.savetheplanet.pl](http://www.savetheplanet.pl)



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