

Leniwe pierogi are those large cylindrical dumplings you see over there. They have no filling and the dough is made of sour white cheese, eggs and flour. They are served with butter-fried breadcrumbs.

Łazanki are the square-shaped, flat, thin noodles. We usually serve them with fried sour cabbage, fried sausage and mushrooms.

Kopytka are hoof-shaped dumplings made of potatoes, potato starch and eggs. They're often fried before serving. People like having them with thick brown sauces and mushrooms or meat.

Pierogi ruskie are my favourite Polish dumplings. These have a filling: white cheese with potatoes. They're really amazing with some caramelised onions served on top.

Pomidorowa is a tomato soup served with sour cream and rice or noodles. They put some cinnamon in it here, it's just so tasty!

Barszcz is a soup made of beetroots. It is served with cubed carrots, beets and potatoes, parsley, some meat and a spoonful of sour cream on top.