



## BREAKFAST (min. 100g)

1. Scrambled eggs fried on butter served with bread	9,00 zł
2. Scrambled eggs fried with ham served with bread	10,00 zł
3. Scrambled eggs fried with bacon served with bread	10,00 zł
4. Sponge omelette with plum jam	10,00 zł
5. Sponge omelette with ham	12,00 zł
6. Sponge omelette with mushrooms and onion	12,00 zł

## COLD APPETIZERS (min. 100g)

1. Herring in sour cream	14,00 zł
2. Smoked salmon on garlic butter toast with rocket salad	16,00 zł
3. Cracovian style herring	16,00 zł
4. Roasted wild boar with pistachio nuts	18,00 zł
5. Smoked salmon tartare	20,00 zł
6. Salmon carpaccio	23,00 zł
7. Tenderloin carpaccio	23,00 zł
8. Beef tenderloin tartare steak	25,00 zł
9. A plate of cheese	26,00 zł
10. Slices of marinated duck breast served with balsamico&strawberries sauce and lamb's lettuce	26,00 zł

## HOT APPETIZERS (min. 100g)

1. Camembert cheese coated in breadcrumbs served with cranberries	12,00 zł
2. King bolete stewed in butter with a touch of fluffy cream served with white bread	16,00 zł
3. Vol-au-vent (puff pastry rings) with wild mushrooms	20,00 zł
4. Vol-au-vent with salmon in white dill sauce	20,00 zł





## SOUPS (min. 200ml)

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| 1. Poultry consommé with noodles   | 8,00 zł  |
| 2. Mushroom soup with vegetables and potatoes whitened with sour cream   | 8,00 zł  |
| 3. Tomato soup served with rice or noodles whitened with sour cream      | 9,00 zł  |
| 4. Traditional Polish żur (white borsch) with potatoes, sausage and eggs | 9,00 zł  |
| 5. Borsch with Lithuanian meat dumplings                                 | 10,00 zł |
| 6. Borsch (clear beetroot soup) with a pancake roll                      | 10,00 zł |
| 7. Onion soup served with a spicy cheese and pepper toast                | 10,00 zł |
| 8. King bolete cream with choux pastry croutons                          | 12,00 zł |

## PORK DISHES

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| 1. Traditional Polish pork chop coated with breadcrumbs<br>served with potatoes and cabbage fried with mushrooms | 32,00 zł |
| 2. Loin rolled with chanterelle mushrooms and basil<br>served with potatoes and salad mix                        | 32,00 zł |
| 3. Pork tenderloin with boletus mushrooms stewed in cream<br>served with white dumplings and salad mix           | 36,00 zł |

## BEEF DISHES

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| 1. Silesian meat rolls served with dumplings and red cabbage garnished with bacon   | 35,00 zł |
| 2. Beef tenderloin steak served with chips and salads<br>(steak served in ripening cheese sauce on request)   | 50,00 zł |
| 3. Tenderloin en croûte (in French pastry) served with potatoes roasted with bacon and onion<br>in accompany of garlic-fried haricot<br><i>(Main dish prepared for President of France Mr Jacques Chirac<br/>during his visit in our hotel)</i> | 50,00 zł |





## POULTRY DISHES

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1. Chicken liver fried with onion and apple  
served with potatoes and sauerkraut 25,00 zł
2. Golden grilled chicken fillet  
served with potatoes and Chinese cabbage seasoned with garlic dressing 26,00 zł
3. Chicken breast filled with dried tomatoes and spinach poured with basil sauce  
served with potatoes puree and salad mix 34,00 zł

## VEAL DISHES

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1. Golden veal escalopes  
served with potatoes roasted with bacon and onion and salad mix 32,00 zł
2. Veal slices stuffed with chanterelle mushrooms and cream  
served with potatoes puree and carrot salad 32,00 zł

## GAME DISHES

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1. Grilled lamb chop, cured with balm vinegar and rosemary  
served with roasted potatoes and green beans wrapped in bacon  
and prune sauce 45,00 zł
2. Wild boar tenderloin in dark gravy  
surrounded with white dumplings and stewed cabbage 45,00 zł

## VEGETARIAN DISHES

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1. Potato pancakes with wild mushrooms sauce whitened with sour cream 25,00 zł
2. Grilled vegetables with herbs served with yogurt sauce 22,00 zł





## DUCK – SPECIALTY OF THE HOUSE

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1. Five Flavours Duck – Duck fillet in spicy sweet marinade  
baked with orange, served with green vegetables and potatoes puree 35,00 zł
2. Half of duck filled with apples, groat and giblets  
served with potatoes and warm glazed beetroot salad 45,00 zł
3. Duck breast pickled in fresh apple-orange marinade  
served with quarters of golden cinnamonn apple in accompany of carrot salad  
and potatoes roasted with bacon and onion  
*(Main dish prepared for President of Poland Mr Bronislaw Komorowski  
during his visit in our hotel)* 42,00 zł

## FISH AND SEAFOOD DISHES

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1. Trout roasted in almonds  
served with mashed potatoes and spinach mix and celeriac salad 29,00 zł
2. Salmon in green pepper sauce served with potatoes  
and broccoli florets garnished with roasted almond flakes 32,00 zł
3. Prawns braised in brandy and New Zealand clams roasted with garlic butter,  
served with cocktail sauce and yeast pastry sticks 40,00 zł

## REGIONAL DISHES

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1. Traditional Polish dumplings (mix of fillings, 9 pieces) 18,00 zł
2. Potato pancakes with Hungarian goulash with cream 28,00 zł
3. Roasted ribs in dark prune sauce,  
served with potatoes and cabbage fried with mushrooms 28,00 zł





## DESSERTS (min. 100g)

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1. Galician apple pie served warm with vanilla ice cream and whipped cream	12,00 zł
2. Viennese cheesecake with cherry sauce served with peach ice cream and whipped cream	12,00 zł
3. Tiramisu	12,00 zł
4. Panna Cotta served with raspberry mousse	13,00 zł
5. Fruit salad with raspberry sorbet and whipped cream	14,00 zł
6. Pancakes filled with fruit, served warm in caramel sauce and whipped cream	15,00 zł
7. White chocolate and halva parfait with fruit sauce and crushed nuts	15,00 zł
8. Pearly delice served with chocolate mousse	16,00 zł
9. Chocolate soufflé served hot with mint ice cream	20,00 zł
10. Banana flambé garnished with honey, cinnamon and roasted almonds	20,00 zł

**We recommend a wide range of desserts in "Ice Cream Desserts Menu"**

## SIDE DISHES (min. 100g)

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1. Boiled potatoes	3,00 zł
2. Mashed potatoes	4,00 zł
3. French fries	5,00 zł
4. Jacket potato crescents	6,00 zł
5. Rice	4,00 zł
6. Barley groats fried with bacon	5,00 zł
7. Silesian dumplings (made with potatoes and wheat and potato flour)	6,00 zł
8. Potato dumplings (a variety of Italian gnocchi)	5,00 zł
9. Potatoes fried with bacon	6,00 zł
10. Bread	2,50 zł

## SALADS (min. 100g)

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1. Carrot and apple salad	5,00 zł
2. Celeriac salad with walnuts	5,00 zł
3. Leek salad	5,00 zł
4. Cucumber salad	5,00 zł
5. Fried cabbage with mushrooms	5,00 zł
6. Vegetable mix served hot	5,00 zł
7. Chinese cabbage served with garlic sauce	5,00 zł
8. Stewed cabbage	5,00 zł
9. Pickled cucumber	3,00 zł
10. Lettuce with Provencal dressing	5,00 zł
11. Grated beetroot	5,00 zł
12. Broccoli garnished with roasted almond flakes	5,00 zł
13. Salad mix	6,00 zł





## HOT BEVERAGES

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1. Italian Coffee (white or Black)		6,00 zł
2. Espresso		6,00 zł
3. Turkish coffee		6,00 zł
4. White coffee with cinnamon		6,00 zł
5. Cappuccino coffee		7,00 zł
6. Coffee Hawaiian style with Malibu and milk		7,00 zł
7. Irish Coffee with whisky and whipped cream		8,00 zł
8. Galicja Coffee with advocate and whipped cream		9,00 zł
9. Latte Macciato coffee		8,00 zł
10. White Bombardino Coffee with advocate and brandy		10,00 zł
11. Tea		5,00 zł
12. Tea with ginger and honey		6,00 zł
13. Tea with rum		6,00 zł
14. Tea „Watra” highlanders style		6,00 zł
15. Hot chocolate		7,00 zł
16. Hot chocolate with brandy and chocolate chilli		9,00 zł

## COLD BEVERAGES

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1. Mineral water (sparkling or still)	0,3 l	5,00 zł
2. Freshly squeezed orange or grapefruit juice	0,2 l	9,00 zł
3. Orange juice	0,2 l	5,00 zł
4. Apple juice	0,2 l	5,00 zł
5. Pineapple juice	0,2 l	5,00 zł
6. Grapefruit juice	0,2 l	5,00 zł
7. Grape juice	0,2 l	5,00 zł
8. Black currant juice	0,2 l	5,00 zł
9. Tomato juice	0,2 l	6,00 zł
10. Banana juice	0,2 l	6,00 zł
11. Coca-Cola   Coca-Cola Zero   Fanta   Sprite	0,2 l	5,00 zł
12. Tonic	0,2 l	5,00 zł
13. Non-alcoholic mojito	0,2 l	8,00 zł
14. Nestea (ice tea)	0,5 l	9,00 zł
15. Burn	0,5 l	12,00 zł





## Beer

1. Lech Premium	0,3 l	5,00 zł
2. Lech Premium	0,5 l	6,00 zł
3. Tyskie Gronie	0,3 l	5,00 zł
4. Tyskie Gronie	0,5 l	6,00 zł
5. Pilsner Urquell	0,3 l	7,00 zł
6. Pilsner Urquell	0,5 l	8,00 zł
7. Lech Free alkoholowy	0,3 l	4,00 zł
8. Radler	0,5 l	8,00 zł

## Traditional Polish vodkas

1. Żubrówka	4 cl	6,00 zł
2. Żołądkowa Gorzka	4 cl	6,00 zł
3. Krupnik	4 cl	6,00 zł
4. Miodula	4 cl	6,00 zł
5. Wiśniówka	4 cl	6,00 zł
6. Winiak	4 cl	6,00 zł

## Vodkas

1. Wyborowa	4 cl	5,00 zł
2. Smirnoff	4 cl	5,00 zł
3. Bols	4 cl	5,00 zł
4. Finlandia	4 cl	7,00 zł
5. Finlandia Cranberry	4 cl	7,00 zł
6. Finlandia Lime	4 cl	7,00 zł
7. Becherovka	4 cl	8,00 zł
8. Jagermeister	4 cl	9,00 zł
9. Grappa	4 cl	12,00 zł

## Cognacs/Brandy

1. Martel VS	4 cl	15,00 zł
2. Hennessy VS	4 cl	19,00 zł
3. Hennessy Fine de Cognac	4 cl	23,00 zł
4. Stock '84	4 cl	10,00 zł
5. Metaxa*****	4 cl	12,00 zł
6. Brandy	4 cl	9,00 zł

## Gin/Whisky

1. Gordon's	5 cl	10,00 zł
2. Seagram's	5 cl	8,00 zł
3. Lubuski	5 cl	7,00 zł
4. Johnny Walker Red	5 cl	12,00 zł
5. Johnny Walker Black	5 cl	15,00 zł
6. Jim Beam	5 cl	11,00 zł
7. Jim Beam Black	5 cl	14,00 zł
8. Ballantine's	5 cl	11,00 zł
9. Ballantine's 12 years	5 cl	14,00 zł
10. Jack Daniels	5 cl	11,00 zł
11. Jack Daniels Honey	5 cl	12,00 zł
11. Jameson	5 cl	14,00 zł
12. Chivas Regal 12 years	5 cl	14,00 zł
13. Glenfiddish 15 years	5 cl	25,00 zł

## Rum/Liquours

1. Baccardi	5 cl	10,00 zł
2. Baccardi Black	5 cl	10,00 zł
3. Malibu	5 cl	7,00 zł
4. Amaretto liqueur	4 cl	6,00 zł
5. Peach liqueur	4 cl	6,00 zł
6. Curacao liqueur	4 cl	5,00 zł
7. Citron liqueur	4 cl	6,00 zł
8. Chocolate liqueur	4 cl	6,00 zł
9. Coffee liqueur	4 cl	6,00 zł
10. Coconut liqueur	4 cl	6,00 zł
11. Mint liqueur	4 cl	6,00 zł
12. Adwocat	5 cl	6,00 zł
13. Baileys	4 cl	7,00 zł

## Tequila

1. Sauza Silver	5 cl	10,00 zł
2. Sauza Gold	5 cl	12,00 zł

## Martini

1. Rosso	5 cl	6,00 zł
2. Bianco	5 cl	6,00 zł
3. Extra Dry	5 cl	6,00 zł
4. Cinzano Extra Dry	5 cl	6,00 zł





# WINES

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We offer a wide selection of wines from around the world.

We present some of them below, the full range is available on request.

## Montepuciano D'Abruzzo

<i>Red wine</i>	100 ml	6 zł
<i>Country: Italy</i>	carafe 500 ml	28 zł
<i>Type: dry</i>	750 ml	40 zł

Subtle, friendly, very noble, rich and soothing accents of vanilla and coffee with full fruit give the wine structure of unusual flavor and aroma. Excellent wine due to its sophisticated dry bouquet, with a very distinct flavors and well-integrated tannins, which are to emphasize the classic quality of wine. Perfectly combines with roasted and grilled meats.

## Sachino

<i>White wine</i>	100 ml	6 zł
<i>Country: Georgia</i>	carafe 500 ml	28 zł
<i>Type: semi dry</i>	750 ml	40 zł

Delicate white wine with clearly marked sweetness and colour of straw. The wine is characterized by lightness and aromaticity, discernible fruit flavors and a light aftertaste of nuts. Perfectly goes with fruit salad and apple pie.

## Alain Jaume Les Gelinottes

<i>Red wine</i>		
<i>Country: France</i>		
<i>Type: dry</i>	750 ml	95 zł

Red wine from the southern Rhone Valley. In the nose: aromas range from fresh fruit to black currant and blackberry. In the mouth: well structured with soft tannin. Great wine dominated by fruits.

## Pinot Gris

<i>White wine</i>		
<i>Country: France</i>		
<i>Type: semi sweet</i>	750 ml	105 zł

Intense wine with a distinctive color, strong structure, rounded, with long flavor in the mouth. It has a very complex aromas, with light accentss of smoke. Its strong character allows to connect it to the dishes traditionally assigned to red wines.







Życzymy smacznego!



*Bon appetite!*

