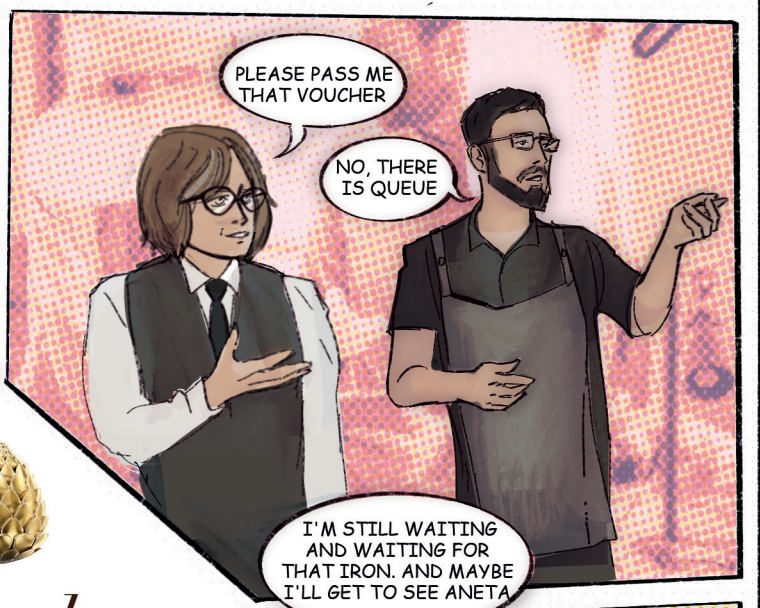
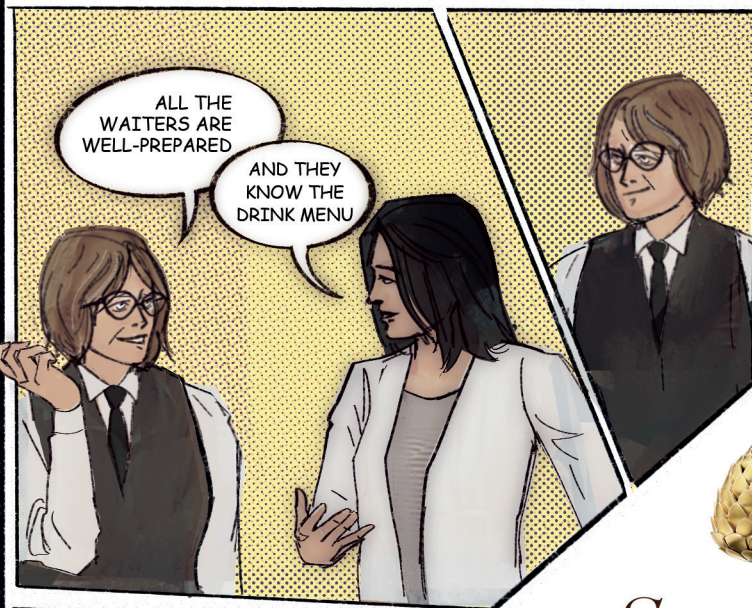
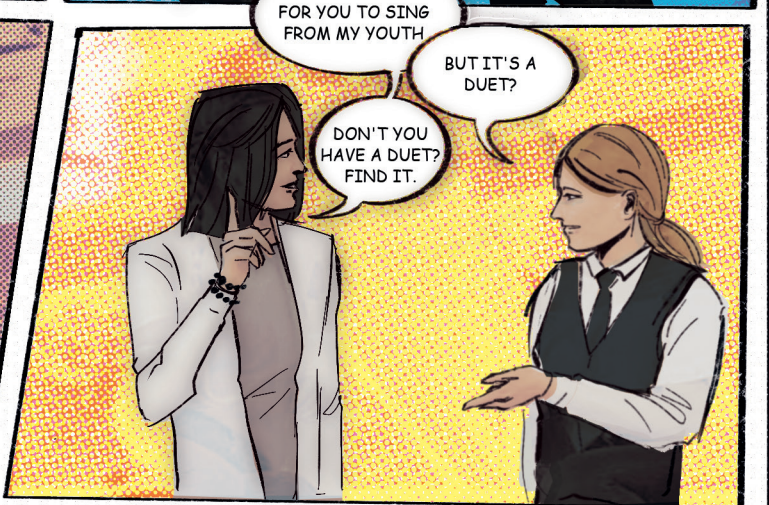
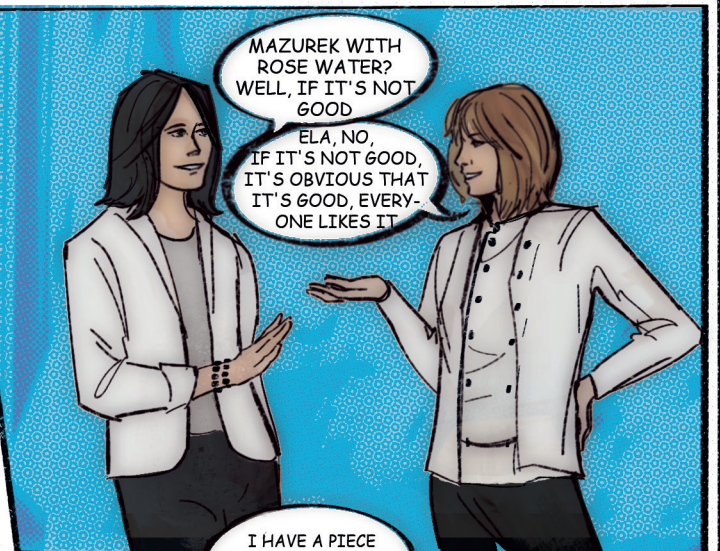
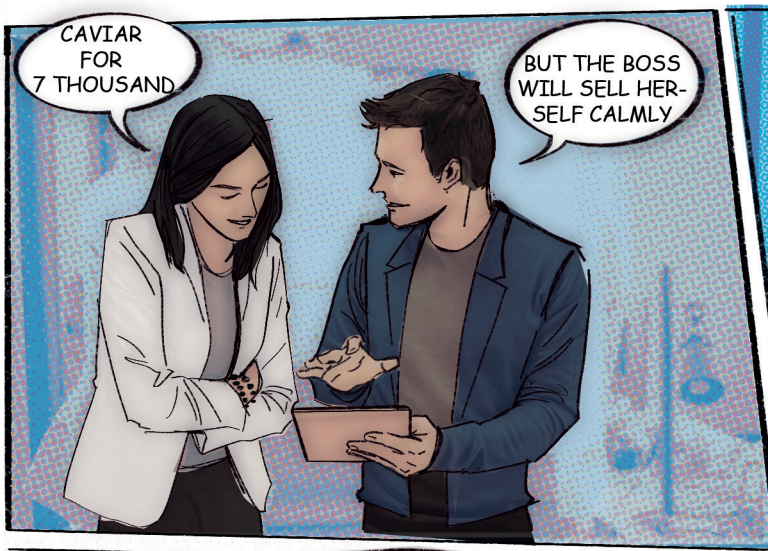
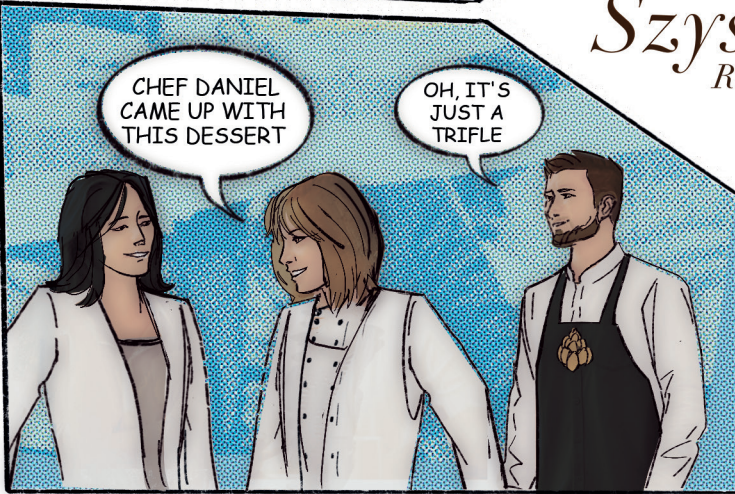




Szyszka
Restauracja



STARTERS

TROUT CARPACCIO (120g) 68 pln
sorrel/Jerusalem artichoke/dandelion
Allergens: fish, nuts

DUTCH HERRING (120g) 59 pln
smoked quark cheese / radish / baby potato /
macerated onion / chives / quince vinegar
Allergens: fish, milk

ASPARAGUS (100g) 59 pln
poached egg / parmesan aioli / smoked
eel / trout roe
Allergens: fish, milk, egg

WONTON DUMPLINGS (140g)  56 pln
vegetables (parsley, carrot, celery, leek,
sesame, chives) / pickled carrot /
lovage/leek hay (VEGAN)
Allergens: gluten, celery, mustard seed, sesame

BEEF TARTARE (130g)
your choice of Japanese Wagyu
or Pniewy sirloin meat,
tartare mixed by the Chef
JAPANESE WAGYU (100g) 180 pln
PNIEWY SIRLOIN (100g)  99 pln
Allergens: mustard seed, gluten, egg, mushrooms

DUCK RILLETTES (140g) 59 pln
buckwheat chips / freshly pickled cucumber /
sea buckthorn / smoked mayonnaise /
raspberry coulis
Allergens: milk, mustard seed

ARTISAN BREAD (220g) 16 pln
salted butter
Allergens: gluten, milk

CHEESE BOAR (700g) 110 pln
bread / buckwheat chips / butter / preserves
Allergens: mleko, gluten

SOUPS

ASIAN BOUILLON (200g) 59 pln
coconut milk / smoked trout / pak choi /
noodles / egg
Allergens: fish, gluten, egg

DUCK AND OX BROTH (200g) 49 pln
beef dumplings / carrots / lovage oil
Allergens: egg, gluten, celery

CREAM OF SORREL (200g) 49 pln
fried egg / mashed potatoes / bacon
Allergens: milk, egg

M E

MAIN COURSES

VEAL LEG (200g) 110 pln
beetroot greens with baby cabbage /
baby potatoes / white sauce with green pepper
Allergens: milk, mustard seed, celery

BEEF BRISKET (200g) 110 pln
potato babka with bacon and thyme /
baby carrots / demi glace with beetroot juice
Allergens: milk, celery

TROUT (180g) 119 pln
potato purée / spinach / pickled carrots /
radish / shellfish sauce
Allergens: fish, milk, celery, shellfish

FJORD TROUT (180g) 99 pln
broad beans / peas / mini broccoli / kohlrabi /
tomato consommé
Allergens: fish, milk, mustard seed

PORK RIB (200g) 112 pln
BBQ sauce / baby cabbage with dill /
potato purée
Allergens: milk, mustard seed, celery

CHICKEN SUPREME (220g) 99 pln
baby potato / carrot purée / mushroom
confit demi-glace
Allergens: milk, celery

KARKONOSKI 89 pln
BEEF BURGER (160g)
butter bun / aged beef / tartar sauce / roasted
onions / breaded cheese / romaine lettuce / bacon
Allergens: mustard seed, gluten, egg, mushrooms

SPAGHETTI WITH PRAWNS (180g) 110 pln
lobster sauce / parmesan
Allergens: shellfish, milk, gluten

AUBERGINE (380g)  59 pln
tempura / wasabi / smoked paprika (VEGAN)
Allergens: sesame, gluten

MUSHROOM BARLEY (390g) 79 pln
truffle / mushroom chip
Allergens: wheat, gluten

N U

PNIEWY SIRLOIN STEAK (180g)  290 pln
 potato purée / mini broccoli / mushroom
 confit / green peppercorn sauce
Allergens: milk, celery

JAPANESE WAGYU 490 pln
 SIRLOIN STEAK A5 class (200g)
 potato / asparagus / truffle sauce
Allergens: seler, mleko, gluten, grzyby

SALADWITH ROASTED 59 pln
 REGIONAL GOAT’S
 cheese / lettuces / elderflowers
 (syrup / vinegar) / pickled carrots / marinated
 asparagus / black salsify / pumpkin seeds
Allergens: mustard seed

CAESAR SALAD
 WITH CHICKEN (220g) 99 pln
 OR PRAWNS (180g) 110 pln
 romaine lettuce / Caesar dressing / bacon /
 parmesan / anchovies / croutons
Allergens: egg, shellfish, fish, milk

DESSERTS

CREAM SEMIFREDDO (100g) 49 pln
 mango / pistachio / kalamansi / marinated
 strawberry / mini meringue
Allergens: egg, milk

CHOCOLATE FONDANT (100g) 49 pln
 custard / raspberry sorbet
Allergens: egg, milk, gluten

TIRAMISU LIMONCELLO (140g) 49 pln
 sponge cake / cream / lemon curd
Allergens: milk, egg, gluten

GRANDMARNIERCHEESECAKE(180g) 59pln
 clotted cream / oranges
Allergens: milk

ARTISANAL ICE CREAM serving 16 pln
 Seasonal flavours
 Made with certified high-quality ingredients.
 Dairy ice cream is based on fresh milk and cream,
 while for sorbets we choose the best fruits from
 which we squeeze the juices ourselvesfor our
 home-made juices
Allergens: milk

CHILDREN

BROTH WITH NOODLES (160g) 29 pln
Allergens: gluten, egg

FJORDTROUT (140g) 59 pln
 potato purée / peas with butter
Allergens: fish, milk

NUGGETS (160g) 49 pln
 fries / grated carrots / ketchup
Allergens: gluten, egg

SPAGHETTI 49 pln
 WITH TOMATO SAUCE (160g)
 parmesan
Allergens: milk, celery

BEEF BURGER (120g) 59 pln
 cheddar cheese / gherkin / tomato /
 lettuce / fries with cheese sauce
Allergens: gluten, milk

TASTING MENU 400 PLN

A unique composition, vision, and expression by
 the chef, consisting of six selected courses, com-
 posed to suit the tastes and preferences of the
 guests.

Allergens in the dinner depend on the served
 dishes. Please inform the staff about your allergies.

WINE PAIRING (12 cl) 300 pln
 for a tasting dinner, matched perfectly for each
 course

ROOM SERVICE DURING THE NIGHT

Served exclusively to hotel rooms between:
 11:00 PM and 07:00 AM

OUR HOMEMADE BREADS 46 pln
 artisanal breads, prepared with sourdough, served
 with quality butter and homemade preserves
Allergens: gluten, milk

CHARCUTERIE / CHEESE BOARD 89 pln
 served with bread / butter
Allergens: milk, gluten

BROTH WITH NOODLES (160g) 29 pln
Allergens: gluten, egg

- * Please inform our staff about any food allergies or intolerances before choosing your menu.
- * For groups of 10 or more, we charge 10% of the bill value as a gratuity for good service.
- * Room/pool service, an additional one-off fee of PLN 10 is added to the bill.

HOT BEVERAGES

ESPRESSO (30 ml)	22 pln	ESPRESSO DOPPIO (60 ml)	32 pln
BLACK COFFEE (190 ml)	22 pln	FLAT WHITE (240 ml)	32 pln
CAPPUCCINO (240 ml)	26 pln	LATTE MACCHIATO (360 ml)	26 pln
IRISH COFFEE (200 ml)			39 pln
ICE COFFEE / Ice Cream / Whipped Cream / Vanilla Syrup (200 ml)			36 pln
NEWBY LEAF TEAS			
Ceylon, Cinnamon, Black Tropical, Oriental Sencha, Linden Flower,			29 pln
Peach & Raspberry, Fruity Berries, Apple Strudel, Elderflower & Lemon			
Silver Needle herbata biala			34 pln
Flowering Jasmin Lotus			34 pln
PYRAMIDS			26 pln
Upper Assam, Strawberry & Mango, Rooibos Orange, Peppermint, Masala Chai, Kan-Junga,			
Jasmine Princess, Hunan Green, Ginger & Lemon, Earl Grey, Chamomile, English Breakfast			

COLD BEVERAGES

SQUEEZED JUICES: Orange, Grapefruit, Orange-Grapefruit (270ml)	30 pln
BOTTLED JUICES: Orange, Apple (200ml)	18 pln
ACQUA PANNA still water (250ml) / (750ml)	18 pln / 33 pln
S. PELLEGRINO sparkling water (250ml) / (750ml)	18 pln / 33 pln
PEPSI COLA, PEPSI MAX, MIRINDA ORANGE, 7UP, SCHWEPPES TONIC, LIPTON (200ml)	18 pln
RED BULL (200ml)	18 pln
LEMONADE: lemon, black elderberry, lavender (370ml)	26 pln
VIRGIN MOJITO / mint / cane sugar / lime/7up (370ml)	26 pln
TALUGA halva / vanilla ice cream / milk / crushed ice / whipped cream (370ml)	29 pln
<i>Allergens: sesame, milk</i>	

BEER

PIWO SEIDORF***** (330ml) 5 months DRAFT PALE BEER	29 pln
CRAFT BREWERIES: DOLINA BOBRU, ROCH, JANA (500ml)	22 pln

