

art

restauracja i kawiarnia

Restaurant

menu



Chef

—

Grzegorz Pomietło

Cold starters

**Wild salmon tartare
with compressed cucumber** 80/120 g **28 zł**

* 4, 12

**Beef tartar
Old-Polish style** 100/160 g **32 zł**

* 6, 10

Hot starters

**Green asparagus
with lemon sauce, poached egg
and bacon chips** 180 g **28 zł**

* 1, 3, 6, 7, 12

**Steamed white asparagus
with dill and clarified butter** 180 g **28 zł**

* 7

**Liver of oats fed goose
with caramelized apples
on spicy bread toast** 180 g **24 zł**

* 1, 2, 6, 7

Soups

**Creamy asparagus soup
with Łomnica cream** 300 g **16 zł**

* 6, 7, 12

**W Spelt soup with
poultry meatballs** 250 g **16 zł**

* 1, 3, 6, 7, 9, 12

Fish soup of Polish fish 250 g **18 zł**

* 1, 2, 4, 6, 9, 12, 14

Salads

**Salad with rocket, asparagus,
dandelion, spinach, strawberries,
Ślubów cheese and edible flowers** 240 g **26 zł**

* 1, 7

**Salad with duck meat,
Reinette apple
and marinated beetroots** 240 g **26 zł**

* 6, 10, 12

Fresh fish dishes



Trout fillet with boletus mushroom and almond-caper sauce 150/350 g **52 zł**

* 4, 7, 8, 9, 12



Salmon fillet with green asparagus, beluga lentils and borage 150/350 g **54 zł**

* 4, 6, 7, 12

**Zander fillet with green asparagus, hollandaise sauce, oxalis,
radish and Nigella flower** 150/370 g **56 zł**

* 3, 4, 7, 12




Dumplings, pasta, groats

W Dumplings with crayfish Wrocław style with thyme sauce	300 g	32 zł
* 1, 2, 3, 7, 12		
Risotto with asparagus, fresh sorrel, spinach and edible daisy	300 g	32 zł
* 6, 7, 9 		
Tagliatelle with green asparagus, young nettle and yolk	300 g	32 zł
* 1, 3, 7 		

Meat dishes

Sous vide chicken fillet with purée of baked sweet potatoes and carrots with salad of celery and rhubarb	160/390 g	50 zł
* 1, 6, 7, 9, 12		
Duck fillet in honey-thyme sauce with apples and cottage cheese dumplings	150/400 g	54 zł
* 1, 3, 6, 7, 9, 12		
Pork tenderloin in matured ham with cauliflower, rasins, baked potatoes and creamy leak sauce	150/380 g	52 zł
* 1, 6, 7, 9, 12		
Lamb loin with parsnip purée with potato confit and blanched romanesco broccoli	150/380 g	76 zł
* 1, 6, 7, 9, 12		
Beef tenderloin with asparagus, Béarnaise sauce and jacket potatoes	220/380 g	79 zł
* 3, 6, 7, 12		

Desserts

Tiramisu original Italian style	100 g	16 zł
* 1, 3, 7, 8 		
Apple pie with rhubarb-strawberry stuffing and a scoop of vanilla ice cream	160 g	18 zł
* 1, 3, 7 		
Chocolate dessert with salty caramel and white chocolate	150 g	16 zł
* 1, 3, 7, 8 		

***Substances or products causing allergies or intolerances**

1. Cereals containing gluten
2. Crustances and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts, i.e. almonds, hazelnuts and walnuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulfur dioxide and sulphites
13. Lupin and products thereof
14. Molluscs and products thereof

** Based on the manufacturer's declaration.*

THE REGULATION NO. 1169/2011/CE OF OCTOBER 25, 2011 for consumer information on food (inco regulation) published in the official journal of the European Union.

Vegetarian dish — 

Vegan dish — 

Former Taste Wrocław — 



The Culinary Heritage
associates producers, processors and restaurateurs for the sake of preserving and developing the culinary traditions of the region.



The Flavors of the Lower Silesia
is a culinary route promoting the region of Lower Silesia and its regional products.

The price is valid since 27.04.2018



Art Restauracja i Kawiarnia

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