GUSTUM
RESTAURACJA WINO & BAR

GUSTUM is a completely unique in the region, an innovative culinary concept, created out of passion for culinary art and wine. In his menu, the chef boldly uses Polish products, flavours and local traditions, juxtaposing them with what is most interesting in Mediterranean cuisine with an admixture of international cuisine accents.
They key idea that guides the creators of this unusual place is the desire to create an atmosphere in which the world of sublime cuisine in a beautiful and elegant, but casual décor freely merges witch the richness and diversity of the world of wines. Guided by the principle that an excellent can only be created with the use of excellent ingredients, the invariable basis of each menu consist only of carefully selected products with the greatest creative potential, as well as fresh and seasonal vegetables. We bake the bread on site and the sweet side of the menu is taken care of by an ambitious confectioner with experience in the most prestigious hotels. Our approach is also daily supervision and care that the dishes served meet the tastes of our guests. It is for you and thanks to you that we exist, and each opinion in extremely important and we take it to heart as we work to become better every day. GUSTUM is a piece of our world ruled by love and passion for the kitchen, and the goal we strive for is to create the best restaurant in our region.

Czas oczekiwania na danie wynosi do 40 minut

Rezerwacja 15 851 00 11 rezerwacja@gustum.com.pl

tripadvisor

#GUSTUM_RESTAURACJA

STARTERS

BEEF CARPACCIO 42 PLN
beef tenderloin | capers | rocket | grana padano | grissini
70g-150g

STEAK TARTARE 48 PLN
beef tenderloin | classic components | truffle mayonnaise
90g-180g

MANGO SALMON 45 PLN
baked salmon | mango puree | iceberg lettuce | grapefruit
melon | turnip | almond
150g-200g

SALADS

SALAD WITH TOASTED GOAT CHEESE 39 PLN
lettuce selection | blue goat cheese | baked beetroot
grape | pear | balsamic sauce with lemon
180g-200g

SALAD WITH SALMON 49 PLN
lettuce selection | baked salmon | shrimp
spianata piccante | parmesan crisp | vinaigrette sauce
180g-200g

SALAD WITH CHICKEN 39 PLN
lettuce selection | sous vide chicken | bacon | cherry tomatoes
croutons | grana padano | caesar sauce
180g-200g

SOUP

BEEF AND CHICKEN BROTH 25 PLN
beef and chicken broth | striplion | soup greens
350ml

RED BEET CREAM 25 PLN
beetroot | omur cheese | raspberry
350ml

THAI TOM YAM SOUP 30 PLN
shrimp | shimeji mushrooms | rice noodles | soup greens | coriander
350ml

‘ŻUREK’ - SOUR SOUP 25 PLN
baked white sausage | potato and horseradish puree | fried egg
350ml

FIRST COURSES

UDON A'LA PAD THAI
udon noodles | vegetables| peanuts | coriander | mung bean sprouts | lime | sesame
chicken 43 PLN | shrimps 55 PLN | tofu 39 PLN
180g-220g

RISOTTO DEL MARE & VINO
arborio rise| wine
seafood 39 PLN | mushrooms 39 PLN
300g

TAGLIATELLE AL PESTO E POLLO 39 PLN
chicken | tomato tagliatelle | dried tomatoes | basil pesto
350g

DUCK DUMPLINGS 39 PLN
duck confit | baked apple | aromatic boletus sauce | vegetable chips
350g

MAIN COURSES

POKE BOWL VEGE 48 PLN
grilled tofu | quinoa | seasonal vegetables
wakame | corn | pak choi | sesame | poke sauce
200g-250g

SAFFRON - BUTTER COD 58 PLN
cod tenderloin | black lentils
vegetable pasta | saffron-butter sauce
220g-300g

SUPREME GUINEA FOWL 55 PLN
guinea fowl | potato gratin with white truffle | baked celery puree
green peas | seaberry sauce
180g-300g

DUCK GOURMET 60 PLN
duck SV 52° | potato and parsley puree | baked peaches
bourbon and blackberry sauce | kale chip
180g-250g

GRILLED PORK NECK 55 PLN
pork neck | jacked potatoes | smoked cottage cheese
demi glace sauce with French mustard | baby carrots
210g-250g

'SCHABOWY' - PORK CHOP 63 PLN
pork loin | oven baked potatoes | spring greens | dill
300g-350g

BURGER by GUSTUM 48 PLN
beef | rustico roll | cheddar cheese | pickles | rocket
onion | mushrooms | marie rose sauce
160g-300g

additive I – bacon 6 PLN | additive II – fried egg 6 PLN | additive III – avocado 10 PLN

WÓŁ W CENTRUM STEAK 98 PLN
beef tenderlion | potato with truffle | demi glace
180g-250g

ROASTED POTATO WEDGES 15 PLN 250g
GRILLED VEGETABLES 15 PLN 200g
LETTUCE MIX WITH VINEGRET 15 PLN 200g

DESERTS

CREME BRULEE 25 PLN
cream | vanilia | kahlua
180g-210g

APPLE CRUMBLE 25 PLN
baked apples | raisins in rum | oat crumble | hazelnut ice cream
180-210g

LAVA CAKE 25 PLN
chocolate | milk ice cream | fruit
180g-210g

GUSTUM CHEESECAKE 25 PLN
custard | ice cream
150g

PACO LODY 20 PLN
Homemade ice cream
150g

CHILDREN'S MENU

Broth 15 PLN
150g

Chicken Nuggets with fries and salad 25 PLN
250g

Ice cream 15 PLN
120g

Nutella Gnocchi 30 PLN
180-220g

TASTING MENU – 175 PLN

Suggested Aperitivo

BEEF CARPACCIO
beef tenderloin | capers | arugula | grana padano

RED BEET CREAM
beetroot | omur cheese | raspberry

RISOTTO DEL MARE & VINO
arborio rise| seafood | wine

GOURMET DUCK
duck SV 52° | potato and parsley puree | baked peaches
bourbon and blackberry sauce | kale chip

APPLE CRUMBLE
baked apples | raisins in rum | oat crumble | hazelnut ice cream

Suggested Digestivo

ALCOHOL

BEER

Żywiec draught 0.5l **12 PLN** | Żywiec draught 0.3l **10 PLN**
Beer bottled 0.5l **12 PLN**
Beer free **12 PLN**

Grimbergen draught 0.33l **18 PLN**
Grimbergen bottled 0.33l **18 PLN**
Regional bottled **14 – 18 PLN**

VODKA 40 ml

Wyborowa Exquisite **20 PLN**
Ostoya **10 PLN** | Baczewski **10 PLN** | Absolut **9 PLN**
Finlandia **9 PLN** | Belvedere **17 PLN**
Orkisz **15 PLN** | Beluga Transatlantic **23 PLN**

TEQUILA 40 ml

Jose Cuervo Reposado | Jose Cuervo Blanco **17 PLN**
Jose Cuervo Anejo **20 PLN**

GINY 40 ml

Beefeater **10 PLN** | Beefeater Pink **10 PLN**
Bombay Sapphire **16 PLN** | Bulldog **18 PLN**
Citadelle **16 PLN**

BRANDY 40 ml

Metaxa Grand Fine **28 PLN**

RUM 40 ml

Pyrat X.O **17 PLN**

LIKIERY 40 ml

Baileys **12 PLN** | Limoncello **18 PLN**
Amaro Lucano **25 PLN** | Bellabomba **22 PLN**

BOURBONS 40 ml

Four Roses Single Cask **24 PLN** | Knob Creek **23 PLN**
Woodford Reserve **27 PLN** | Tincup Colorado **24 PLN**
Jim Beam **9 PLN** | Canadian Club 12 **15 PLN**

COGNAC 40 ml

Henessey VS **24 PLN** | Henessey Fine De Cognac **26 PLN**
Martell XO **90 PLN** | Martell V.S.O.P **27 PLN**
Remy Martin XO **95 PLN** | Remy Martini Al. C. Royal **50 PLN**
Camus V.S.O.P. **30 PLN** | Camus XO **85 PLN**

WHISKY (MALTED) 40 ml

Chivas 12 **18 PLN** | Chivas 18 **33 PLN** | Chivas 25 **125 PLN**
Chivas Extra **24 PLN** | Chivas Mizunara **27 PLN**
Jameson **12 PLN** | Jameson IPA **12 PLN**
Ballantine's **15 PLN** | Ballantine's 12 **18 PLN**
Johnnie Walker black **20 PLN**
Johnnie Walker platinium **50 PLN**
Jack Daniel's **15 PLN** | Jack Daniel's Apple **15 PLN**
Jack Daniel's Honey **15 PLN** | Jack Daniel's Fire **15 PLN**
Hibiki **53 PLN** | Enso **30 PLN**

WHISKY (SINGLE MALTED) 40 ml

Dalmore **35 PLN**
Glenlivet 12 **25 PLN** | Glenlivet 15 **30 PLN**
Glenlivet 18 **45 PLN**
Macallan 12 **46 PLN** | Macallan 15 **85 PLN**
Scapa Glansa **34 PLN** | Scapa Skiren **34 PLN**

CALVADOS 40 ml

Boulard V.S.O.P **24 PLN |** Papidoux **22 PLN**

ARMAGNAC 40 ml

Armagnac Blanche **26 PLN** | Armagnac Carafe xo chance **35 PLN**

GRAPPA 40 ml

Giare Amarone **31 PLN**

WARM DRINKS

COFFEE

Ristretto 6 PLN | Espresso 8 PLN | Espresso doppio 9 PLN
Espresso macchiato 9 PLN | Café Crema 9 PLN
Americano 10 PLN | Flat White 11 PLN
Cappuccino 11 PLN | Latte 12 PLN
Latte macchiato 12 PLN| Irish Coffee 17 PLN
Frappe 16 PLN | Espresso Affogato 13 PLN

Selection of teas 8 PLN
Winter tea 15 PLN
Hot chocolate **16 PLN**

ZONE OF DOUBLE WARMING

with winter fruits additions

Winter tea with vodka **21 PLN**
Heated red wine **28 PLN**
Heated white wine **28 PLN**
Heated beer **21 PLN**
Hot chocolate with baileys **26 PLN**

COLD DRINKS

WATER

Kropla Beskidu sparkling, still 25 cl 5 PLN
Evian still 75 cl 16 PLN

JUICES 25cl

orange | grapefruit | apple | multiwitamin | black currant 8 PLN

FRUIT NECTAR 200ml – 8 PLN

FRUIT SQUEEZED JUICES 200ml

orange 12 PLN | grapefruit 12 PLN | mix 14 PLN

SPARKLING DRINKS bottle 25cl

Coca – Cola | Coca – Cola zero 8 PLN
Kinley | Fanta | Sprite 8 PLN
Fuzetea 8 PLN
Energy drink Burn 10 PLN

LEMONDE 200 ml

Waikiki – lemon | orange | blue curacao| tonic 15 PLN

American Fizz– lemon | pomegranate | orange | raspberry | sprite 15 PLN
Fantasy – lemon | monin sirup | orange | soda water 15 PLN

COCKTAILS

Old Fashioned – 28 PLN
chivas regal 12 | angoustura bitters | brown sugar

Mojito – 26 PLN | 0% -18 PLN
white rum | sparkling water | lime | mint | brown sugar

Cuba Libre – 26 PLN
rum | coke | lime

Aperol Spritz – 26 PLN | 0% -18 PLN
aperol | prosecco | angoustura | syrup | sparkling water

Negroni – 27 PLN
campari | sweet vermouth | gin

Long Island Iced Tea – 35 PLN
vodka | gin | tequila | rum | liqueur | lemon | coke

Cosmopolitan – 27 PLN
lime vodka | liqueur triple sec | lime | cranberry juice

Pink Lady – 31 PLN
gin strawberry | lemon | grenadine | eqq white

Whisky / Rum sour – 28 PLN
lemon | sugar syrup | eqq white | angoustura

Acapulco – 31 PLN | 0% -18 PLN
tequila silver | pineapple juice | lime | syrup passion fruit

Blueberry – 30 PLN | 0% -18 PLN
lime vodka | liqueur Crème de Cassis | blueberry | lime

Gustum Coffee – 32 PLN
eqq liqueur | espresso | whipped cream | cocoa

Hugo Spritz – 26 PLN | 0% -18 PLN
prosecco | elderberry flower liqueur | lime | sparkling water