



GUSTUM is a truly unique culinary destination in the region, created from a genuine passion for exceptional cuisine and fine wine. Our Head Chef boldly combines the finest Polish ingredients, local traditions, and authentic flavours with the best of Mediterranean cuisine, enriched by carefully selected international influences.

The philosophy behind GUSTUM is to create a place where refined gastronomy meets an elegant yet relaxed atmosphere, allowing outstanding food and the rich, diverse world of wine to complement one another naturally.

We believe that exceptional cuisine begins with exceptional ingredients. That is why every dish is prepared using only carefully selected products with the highest culinary potential, complemented by fresh, seasonal vegetables. Our bread is baked in-house every day, while the sweet side of our menu is crafted by our talented pastry chef, whose experience includes some of the country's most prestigious hotels.

Quality and consistency are at the heart of everything we do. We carefully oversee every dish served to ensure it meets the expectations of our Guests. Your feedback is invaluable to us—it inspires us to improve every day and continue striving for excellence.

GUSTUM is a reflection of our world, where passion, creativity, and a love for great food come together. Our ambition is simple: to create one of the finest dining experiences in the region.

Chef

Aleksandra Szpyt

Please note that the waiting time for your meal may be up to 40 minutes.

A 10% service charge will be added to the final bill for parties of more than 8 guests.

* Numbers refer to the allergen list on page 2.

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Side dishes

Want more? Additional ingredients can be added to the dishes.

French fries – 12 PLN

Sweet potato fries – 18 PLN

Mashed potatoes – 10 PLN

Egg – 3 PLN

Selection of salads with vegetables and vinaigrette – 15 PLN

Grilled vegetables – 18 PLN

Sous Vide Chicken Portion – 12 PLN

Portion of shrimp – 18 PLN

Bacon – 8 PLN

Ketchup – 3 PLN

Mayonnaise – 3 PLN

According to European Union regulations, 14 main allergens must be labeled.

The markings next to the weight of the dishes indicate the allergens contained in this dish

1. Gluten

2. Crustaceans

3. Eggs

4. Fish

5. Peanuts

6. Soy

7. Milk (lactose and milk proteins)

8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, pistachios, macadamia)

9. Celery

10. Mustard

11. Sesame

12. Sulphur dioxide, sulphites

13. Lupine

14. Mollusks

Appetizers

Cold

EUROPEAN CHEESE AND COLD CUTS BOARD 85 PLN

Crudo di Parma | Spianata Piccante | Parmigiano Reggiano | Provolone | wine
cranberry chutney | olives | capers | fruits | nuts | artisanal focaccia

800g ^{(1,7,8)*}

- estimated portion for two people -



BEEF TARTARE 58 PLN

chopped beef tenderloin | classic accompaniments | farm egg yolk & chive
mayonnaise | country sourdough bread with onion

100g /250g ^{(1,3,4,7,10)*}

- bake the bread served with tartare on the spot –

NEW! SALMON TARTARE 56 PLN

coarsely chopped salmon | red onion | avocado | trout roe | lemon juice
dill | kefir cream | herb oil | toasted focaccia

100g /250g ^{(1,4,7)*}

NEW! BURRATA & COLOUR TOMATOES 44 PLN

creamy burrata | mixed-colour tomatoes | red onion | pesto
balsamic dressing | maldon sea salt | black pepper | toasted focaccia

130g /200g ^{(1,7,8)*}

Warm

PROZIAKI 34 PLN

8 pieces of mini buttermilk soda breads
tzatziki | herb butter

300g /100g ^{(1,7)*}

SHRIMP 48 zł

8 butter-sautéed prawns | garlic | onion | wine | chanterelles
semi-dried datterini tomatoes | broad beans | toasted focaccia | herbs

200g /100g ^{(1,2,7,12)*}

Salads

- bake bread served with salads on the spot -

SALAD WITH ROASTED GOAT CHEESE 44 PLN

selection of lettuces with arugula | torched goat cheese | pickled beetroot
pear & grapes | house balsamic dressing | nuts | artisanal focaccia
100g /350g ^{(1,7,8)*}

SALMON SALAD 49 PLN

selection of lettuces | baked salmon | shrimp | spianata piccante | cherry tomatoes |
Parmigiano Reggiano | house vinaigrette | artisanal focaccia
100g /350g ^{(1,2,4,7,10)*}

CHICKEN SALAD 48 PLN

selection of lettuces | sous-vide chicken 68° | bacon | cherry tomatoes
croutons | Grana Padano | house Caesar dressing | artisanal focaccia
100g/350g ^{(1,3,4,7)*}

NEW! SERRANO & PEACH SALAD 44 PLN

rocket | serrano ham | peach caramelised with honey and chilli | blackberries
homemade vinaigrette | parmesan | artisan focaccia
100g/350g ^{(1,7,10)*}

Soups

GOLDEN BROTH 32 PLN

beef & poultry broth | duck slices (SV 52°C)
lovage homemade noodles | root vegetables
400g ^{(1,3,6,9,12)*}

NEW! SUMMER CREAM OF CHANTERELLE SOUP 32 PLN

meat broth | baby chanterelles | root vegetables | brown butter | herbs
400g ^{(7,9)*}

NEW! FRESH TOMATO CREAM SOUP 32 PLN

meat broth | root vegetables | onion | garlic
raspberry tomatoes | stracciatella | basil
400g ^{(7,9)*}

THAI SOUP 34 PLN

meat broth | shrimp | rice noodles | coconut milk
shimeji mushrooms | vegetables | edamame | coriander
350g ^{(2,6,9)*}

Main Courses

Vege

NEW! GNOCCHI WITH TORN BURRATA 49 PLN

potato gnocchi | roasted tomato and pepper sauce
courgette | torn burrata | pesto
400g ^{(1,7,8)*}

SPAGHETTI AGLIO OLIO E PEPERONCINO 36 PLN

artisan pasta | olive oil | garlic | chili | Parmigiano Reggiano | parsley
- *premium version with truffle – 46 PLN* -
350g ^{(1,7)*}

NEW! CHANTERELLE & RICOTTA PIEROGI 46 PLN

chanterelles | Polish cottage cheese | onion | garlic | pistachios
delicate lemon beurre blanc with broad beans and parsley
400g ^{(1,3,7,8)*}

Burgers

- served with fries & mini salad –

BURGER by GUSTUM 52 PLN

beef | rustico bun | cheddar | pickles | arugula
onion | mushrooms | house Marie Rose sauce
190g/350g ^{(1,3,7,10)*}

BURGER by GUSTUM CRISPY CHICKEN 48 PLN

crispy chicken | rustico bun | cheddar | bacon | curry pickles
lettuce | red onion | house mango-mayo
230g/350g ^{(1,3,7,10)*}

BAO Buns

- 2 szt.-

PULLED PORK 46 PLN

BBQ pulled pork | sesame carrot | pickled red cabbage
curry mayo | spring onion | peanuts
400g ^{(1,3,5,10,11)*}

SHRIMP 48 PLN

panko shrimp | cucumber | pickled ginger | mango mayo | dill
400g ^{(1,3,10,11)*}

CHICKEN PANKO 44 PLN

panko chicken | sesame carrot | wakame | sriracha mayo | coriander
400g ^{(1,2,3,10)*}

Fish

COD FILLET 69 PLN

cod fillet | béchamel croquette | summer vegetables
white wine and cream sauce | caviar
130g/250g ^{(1,3,4,7,12)*}

BAKED SALMON 69 PLN

baked salmon | herbed quinoa | baby vegetables
buttermilk emulsion with caviar | raspberry tomato and onion salad
250g/300g ^{(4,7)*}

Meat

WÓŁ W CENTRUM 120 PLN

beef tenderloin | homemade fries with truffle mayonnaise and Parmesan | green
beans | Café de Paris butter | demi-glace sauce
220g/300g ^{(3,7,9,12)*}

BEEF RIB 82 PLN

slow-roasted beef short rib | roasted baby potatoes | glazed corn
pickled red onion | young cabbage coleslaw | porter sauce
400g/200g ^{(1,3,7,10,12)*}

CLASSIC PORK SCHNITZEL 65 PLN

pork loin fried in lard | potatoes | selection of salads | dill
300g /350g ^{(7,9)*}

SEASONAL PORK SCHNITZEL 65 PLN

pork loin fried in lard, topped with braised chanterelles and mozzarella
baby potatoes | Polish cucumber salad with sour cream | dill
300g/350g ^{(1,3,7)*}

PORK TENDERLOIN 60 PLN

pork tenderloin | bacon | mashed potatoes
creamy chanterelles | warm caramelised beetroot
250g /350 g ^{(7)*}

DUCK BREAST 75 PLN

duck breast (SV 52°C) | silesian dumplings
red wine and cherry demi-glace | bimi broccoli
180 g/250g ^{(1,3,7,9,12)*}

CHICKEN DEVOLAY 60 PLN

breaded chicken breast | herb butter | buttery mashed potatoes
Polish cucumber salad with sour cream
250g/350g ^{(1,3,7)*}

Desserts



LAVA CAKE 32 PLN

72% chocolate | egg yolk | sorbet

260g ^{(1,3)*}

ETON MESS 29 PLN

crumbled meringue | whipped cream | strawberry mousse | fresh fruit

250g ^{(3,7)*}

NEW! CAKE WITH FRUIT & CHEESE 29 PLN

buttery shortcrust pastry | seasonal fruits | sweet cheese | milk ice cream

300g ^{(1,3,7)*}

Children's menu

Homemade broth with pasta 15 PLN

250g ^{(1,3,6,9,12)*}

Chicken nuggets with french fries and carrot salad 25 PLN

300g ^{(1,3,7)*}

Ice cream dessert 15 PLN

200g ^{(3,7,8)*}

Tasting menu – 250 PLN

PROZIAKI

8 pieces of mini buttermilk soda breads

tzatziki | herb butter

300g / 100g ^{(1,7)*}

SUMMER CREAM OF CHANTERELLE SOUP

meat broth | baby chanterelles | root vegetables | brown butter | herbs

400g ^{(7,9)*}

BAKED SALMON

baked salmon | herbed quinoa | baby vegetables

buttermilk emulsion with caviar | raspberry tomato and onion salad

250g/300g ^{(4,7)*}

DUCK BREAST

duck breast (SV 52°C) | silesian dumplings

red wine and cherry demi-glace | bimi broccoli

180 g/250g ^{(1,3,7,9,12)*}

ETON MESS 29 PLN

crumbled meringue | whipped cream | strawberry mousse | fresh fruit

250g ^{(3,7)*}

PIZZA

MARGERITA 28 PLN

peeled plum tomatoes | mozzarella fior di latte | basil

PRIMAVERA 34 PLN

peeled plum tomatoes | mozzarella fior di latte | zucchini
eggplant | cherry tomatoes | arugula

CAPRICCIOSA 36 PLN

peeled plum tomatoes | mozzarella fior di latte | prosciutto cotto
artichokes | ham | mushrooms | black olives

PARMA 36 PLN

peeled plum tomatoes | mozzarella fior di latte | prosciutto crudo
arugula | cherry tomatoes | parmigiano reggiano

ALLA DIAVOLA 34 PLN

peeled plum tomatoes | mozzarella fior di latte
spianata piccante pepperoncino | jalapeno pepper

BOSCAIOLA 34 PLN

mozzarella fior di latte | gorgonzola cheese | mushroom | bacon

SALAME e FUNGHI 36 PLN

peeled plum tomatoes | mozzarella fior di latte | salame | mushrooms

PER BAMBINI 36 PLN

peeled plum tomatoes | mozzarella fior di latte
ham | mushrooms | corn

MONTAGNA 38 PLN

peeled plum tomatoes | mozzarella fior di latte
bacon | cranberries

BOSCO BIANCO 38 PLN

cream sauce | fior di latte mozzarella | chanterelle mushrooms
garlic | baby potatoes | mascarpone
rosemary | cracked black pepper

CALABRIA BIANCA 38 PLN

cream sauce | fior di latte mozzarella | spianata piccante
broad beans | ricotta | lemon zest



diameter of pizza is 32 cm

Hot Drinks

Coffee

Espresso_{20ml} **9 PLN** | Espresso doppio_{40ml} **12 PLN**
Espresso macchiato **12 PLN** | Café Crema_{50ml} **12 PLN**
Americano_{150ml} **13 PLN** | Flat White_{250ml} **14 PLN**
Cappuccino_{150ml} **12 PLN** | Latte_{220ml} **15 PLN**
Latte macchiato_{220ml} **14 PLN** | Latte flavour_{220ml} **19 PLN**

Tea - selection_{250ml} **12 PLN**
Winter tea_{250ml} **20 PLN**

Cold drinks

Water Bottle _{250ml}

Kropla Beskidu still or sparkling **8 PLN**

Juices Bottle _{250 ml}

orange | grapefruit | apple | blackcurrant | multivitamin **12 PLN**

Freshly Squeezed Juices _{200 ml}

orange **20 PLN** | grapefruit **20 PLN** | mix **22 PLN**

Soft Drink _{250 ml}

Coca – Cola | Coca – Cola zero **12 PLN**
Kinley | Fanta | Sprite **12 PLN**
Energy drink Burn **15 PLN**

Lemonade _{300 ml / 750 ml}

Waikiki – lemon | orange | blue curacao | tonic **16 PLN / 30 PLN**
American Fizz – lemon | pomegranate | orange | raspberry | sprite **16 PLN / 30 PLN**
Fantasy – lemon | Mirabelle | orange | soda water **16 PLN / 30 PLN**

Alcohol

BEER

Żywiec draught 0.5l **16 PLN** | Żywiec draught 0.3l **14 PLN**

Bottled beer 0.5l **16 PLN**

Non-alcoholic beer **16 PLN**

Grimbergen draught 0.33l **16 PLN**

Grimbergen bottled 0.33l **16 PLN**

Regional beer **19 PLN**

VODKA 40 ml

Ostoya **10 PLN** 0,04l **100 PLN** 0,5l

Baczewski **10 PLN** 0,04l **100 PLN** 0,5l

Absolut **9 PLN** 0,04l **90 PLN** 0,5l

Finlandia **9 PLN** 0,04l **90 PLN** 0,5l

Żubrówka Black **12 PLN** 0,04l **168 PLN** 0,5l

Belvedere **17 PLN** 0,04l **238 PLN** 0,7l

Orkisz **15 PLN** 0,04l **210 PLN** 0,7l

Jacob Haberfeld **12 PLN** 0,04l **120 PLN** 0,5l

Ciroc **15 PLN** 0,04l **150 PLN** 0,5l

Potocki **28 PLN** 0,04l **392 PLN** 0,7l

TEQUILA 40 ml

El_Jimador Blanco **12 PLN** | El_Jimador Reposado **12 PLN**

Jose Cuervo Reposado **12 PLN** | 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

Barcello Imperial **28 PLN** | Havana Club 3 **10 PLN**

Havana Club Especial **10 PLN**

LIQUEURS 40 ml

Baileys **12 PLN** | Kahlua **12 PLN** | Jagermeister **12 PLN** |

Beherovka **9 PLN** | Malibu **9 PLN** | Passoa **9 PLN**

Martini Rosso / Bianco / Extra Dry **9 PLN** 100ml

BOURBONS 40 ml

Woodford Reserve **27 PLN** | Tincup Colorado **24 PLN**

Maker's Mark **16 PLN** | Jim Beam **9 PLN** | Canadian Club **12 15 PLN**

COGNAC 40 ml

Henessey Fine De Cognac - **26 PLN**
Martell XO - **90 PLN** | Martell V.S.O.P - **27 PLN**
Remy Martin XO - **95 PLN** | Remy Martin VSOP - **35 PLN**
Remy Martini Al. C. Royal - **50 PLN**
Camus V.S. - **30 PLN** | Martel Cordon Blue - **80 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**
Johnnie Walker Black **20 PLN**
Johnnie Walker Platinum **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**
Gentelman Jack **16 PLN** | Hibiki **53 PLN**

WHISKY (SINGLE MALTED) 40 ml

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**

Cocktails

Old Fashioned 31 PLN

Chivas Regal 12 | angoustura bitters | brown sugar | alc. 13.74% | 60ml

Mojito 30 PLN 0% 23 PLN

white rum | sparkling water | lime | mint | brown sugar | alc. 10.67% | 185ml

Cuba Libre 30 PLN

rum | coke | lime | alc. 10.91% | 145ml

Aperol Spritz 32 PLN 0% 23 PLN

aperol | prosecco | syrup | sparkling water | alc. 8.89% | 190ml

Hugo Spritz 30 PLN 0% 23 PLN

prosecco | elderflower liqueur | lime juice | sparkling water | alc. 5.79% | 200ml

Negroni 34 PLN

campari | sweet vermouth | gin | alc. 24% | 140ml

Long Island Iced Tea 39 PLN

vodka | gin | tequila | white rum | liqueur | lemon | cola | alc. 18.33% | 200ml

Cosmopolitan 31 PLN

lime vodka | triple sec liqueur | lime juice | cranberry juice | alc. 15.38% | 180ml

NEW! Forest Shot 36 PLN

jägermeister | grenadine | lemon juice | sparkling water | alc. 16% | 160ml

Whisky / Rum sour 32 PLN

lemon juice | sugar syrup | egg white | angoustura | alc. 16.56% | 120ml

Blueberry 34 PLN 0% 23 PLN

lime vodka | crème de cassis liqueur | blueberry puree | alc. 20% | 200ml

Pornstar Martini 36 PLN

vodka | passoa | vanilla syrup | passion fruit puree | lime juice | alc. 15.5% | 160ml

NEW! Sunny Martini 34 PLN

Martini Bianco | passion fruit syrup | lemon juice | sparkling water | alc. 9.14% | 200ml