



GUSTUM is a completely unique in the region, innovative culinary concept, created out of passion for culinary art and wine. In his menu, the chef boldly reaches for Polish products, flavors and local traditions, juxtaposing them with what is most interesting in Mediterranean cuisine with an admixture of accents of international cuisine.

The key idea behind 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 non-committal décor freely intertwines with the richness and diversity of the world of wine.

Guided by the principle that excellent cuisine can only be created with the use of excellent ingredients, the unchanging basis of each menu consists only of carefully selected products with the greatest creative potential, as well as fresh and seasonal vegetables. We bake bread on the spot, and the sweet side of the menu is taken care of by an ambitious confectioner with experience in the most prestigious hotels.

Our approach also includes daily supervision and care that the dishes served correspond to the tastes of our guests. It is for you and thanks to you that we exist and every opinion is extremely important and we take it to heart while working to become better every day.

GUSTUM is a piece of our world ruled by love and passion for cuisine, and the goal we strive for is to create the best restaurant in our region.

Executive Chef

Aleksandra Szpyt

🕒 The waiting time for the dish is up to 40 minutes

For groups of more than 8 people, a service of 10% of the bill value will be added

Digits at indicate a list of allergens, which can be found on the last page of the menu

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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

Parma Ham | Spicy Esplanade | Parmigiano Reggiano | Provolone | olive cranberry
wine jam | capers | fruit | nuts | artisanal focaccia
800g ^{(1,7,8)*}

- estimated portion for two people -

BEEF TARTARE 58 PLN

chopped beef tenderloin | classic side dishes | country egg yolk and truffle mayonnaise
pickles | country sourdough bread with butter
100g /250g ^{(1,3,10)*}

- bake the bread served with tartare on the spot –

SALMON TARTARE 56 PLN

coarsely chopped salmon And red onion | capers | avocado | wakame | lemon juice |
lime | coriander | focaccia toast
100g /250g ^{(1,4,11)*}

BURRATA & FIGA 42 PLN

creamy burrata and caramelized figs i marinated pumpkin and serrano ham i pistachios
honey-orange dressing with rosemary and
chilli 130g /200g ^{(1,7,8)*}

SALMON & CAVIAR ROSTI 39 PLN

potato pancakes | creamy cheese with crème fraiche
slices of smoked salmon | caviar
100g /250g ^{(1,3,4,)*}

Warm

PROZIAKI 34 PLN

8 pcs mini soda breads for buttery | wine | cranberry jam | roasted butter
300g /100g ^{(1,7)*}

SHRIMPS & CHORIZO 48 zł

8pcs shrimps stewed in butter | Spanish chorizo
garlic | onion | wine | zucchini | chives | focaccia toast
200g /100g ^{(1,2,7)*}

Salads

- bake bread served with salads on the spot -

SALAD WITH ROASTED GOAT CHEESE 44 PLN

selection of salads with arugula | roasted blue goat cheese | pickled beetroot | pear
grape and homemade balsamic sauce | artisanal focaccia

100g /350g ^{(1,7,8)*}

SALAD WITH SALMON 49 PLN

salad selection | roasted salmon | shrimps | spianata piccante and cherry tomatoes
Parmigiano Reggiano | homemade vinaigrette sauce | artisanal focaccia

100g /350g ^{(1,4,7)*}

CHICKEN SALAD 48 PLN

salad selection | chicken SV 68° | bacon | cherry tomatoes and croutons
grana padano | homemade caesar sauce | artisanal focaccia

100g/350g ^{(1,4,7)*}

SALAD WITH CAMEMBERT & FIG 44 PLN

selection of salads with arugula | caramelized camembert | fig and raspberries | red
onion, cherry tomatoes | homemade honey and mustard sauce | artisanal focaccia

150g/250g ^{(1,3,7,10)*}

Soups

GOLDEN BROTH 32 PLN

beef - chicken broth | duck slices SV 52°
lovage homemade pasta | Italian

450g ^{(1,3,6,9,12)*}

SOUR RYE 32 PLN

meat broth | rye sourdough | horseradish mashed potatoes bacon
roasted white sausage | fried egg | sour cream

450g ^{(1,3,7,9,1,12)*}

MUSHROOM SOUP 32 PLN

meat broth | stewed mushrooms |
onion | poured dumplings | cream | dill

450g ^{(1,3,7,9,10)*}

THAI SOUP 34 PLN

meat broth | shrimps | rice noodles | coconut milk
shimeji mushrooms | Italian | edamame | coriander

350g ^{(2,5,7,9,11)*}

Main courses

Vege Food

TERIYAKI CAULIFLOWER STEAK 45 PLN

roasted cauliflower steak | miso hummus | tofu teriyaki
pesto sauce | mix of herbs | pistachios

185g /200g ^{(5,6,8,11)*}

AGLIO OLIO E PEPERONCINO 36 PLN

artisanal pasta | olive oil | garlic | chilli pepper | Parmegiano Reggiano | parsley
- in an exclusive version with truffles – 46 PLN -

350g ^{(1,7)*}

CABBAGE ROLLS 52 PLN

mix of groats | porcini mushrooms | boletus mushrooms | chanterelles
creamy cream sauce with rosemary

300g/150g ^{(1,7,9)*}

Fish Food

COD TENDERLOIN 69 PLN

cod tenderloin | pearl couscous | carrot puree with peanut butter
butter sauce with orange and chilli | lotus | zucchini

130g/250g ^{(1,4,7,9)*}

BAKED SALMON 69 PLN

baked salmon | spinach in cream with sun-dried tomatoes
sweet potato fries | grilled pak choi

250g/300g ^{(1,4,7,8,9)*}

Burger Food

- serve the burgers with fries and a mini salad –

BURGER by GUSTUM 52 PLN

beef | rustico bun | cheddar cheese | pickles | arugula
mushrooms | marie rose homemade sauce

190g/350g ^{(1,3,7,10)*}

BURGER by GUSTUM CRISPY CHICKEN 48 PLN

chicken crispy | rustico bun | cheddar cheese | bacon | pickle curry
lettuce | red onion | homemade mango-mayo sauce

230g/350g ^{(1,3,7,10)*}

Meat

WÓŁ W CENTRUM 120 PLN

beef tenderloin | buttery mashed potatoes | grilled romaine lettuce with nut crumble
shimeji mushrooms | demi-glace sauce

220g/300g ^{(7,9,10)*}

BEEF RIB 82 PLN

long-roasted beef rib | roasted potatoes | corn | tomato
mushroom portobello | onion rings | homemade sauce with porter

400 g/200g ^{(1,9,10)*}

CLASSIC SCHABOWY 65 PLN

pork loin fried in lard | buttery mashed potatoes
fried sauerkraut | dill

300g /350g ^{(1,3,7,9)*}

PORK TENDERLOIN 60 PLN

pork tenderloin | bacon | prune | baked potatoes
smoked cottage cheese | brussels sprouts | baby carrots | demi glace sauce

250g /350 g ^{(7,9,10,12)*}

DUCK BREAST 75 PLN

duck breast SV 52° | potato gratin | roasted beetroot puree with balsamic vinegar
demi-glace sauce with forest fruits | broccoli bimi

180 g/250g ^{(3,7,9,10)*}

YAKITORI CHICKEN 65 PLN

chicken drumsticks marinated in soy sauce and mirin
black rice | wakame | teriyaki sauce | cucumber and carrot salad

200g/300g ^{(1,6,7,9,10,11)*}

DUMPLINGS WITH LAMB 58 PLN

lamb confit | white buckwheat | onion | garliccream cheese
dill | bacon and cucumber sauce | vegetable chips

400g /150g ^{(1,3,7,9)*}

Desserts

LAVA CAKE 32 PLN

chocolate 72% | egg yolk | sorbet

260g ^{(1,3)*}

NUT MOUSSE & CARAMEL 29 PLN

nut mousse | caramel | chocolate | hazelnut

200g ^{(3,5,7,8)*}

LOTUS CHEESECAKE 32 PLN

caramel and spicy crispy bottom | cheese mass | caramel cream

300g ^{(1,6,7)*}

HOT APPLE PIE WITH ICE CREAM 29 PLN

Apple pie | dried fruit 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 mini soda breads for buttermilk cranberry jam | roasted butter
300g / 100g ^{(1,7)*}

MUSHROOM SOUP

meat broth | stewed mushrooms
onion | poured dumplings | cream | dill
450g ^{(1,3,7,9,10)*}

COD TENDERLOIN

cod tenderloin | pearl couscous | carrot puree with peanut butter
sauce with orange and chilli | lotus | zucchini
130g / 250g ^{(2,4,7,9)*}

DUCK BREAST

duck breast sv 52° | potato gratin | roasted beetroot puree with balsamic vinegar
demi-glace sauce with forest fruits | broccoli bimi
180 g / 250g ^{(3,7,9,10)*}

LOTUS CHEESECAKE

caramel and spicy crispy bottom | cheese mass | caramel cream
300g ^{(1,6,7)*}

PIZZA

MARGERITA 28 PLN

tomato sauce | mozzarella fior di latte | basil

PRIMAVERA 34 PLN

stomato wasp | mozzarella fior di latte | zucchini
eggplant | cherry tomatoes | arugula

CAPRICCIOSA 36 PLN

tomato sauce | mozzarella fior di latte | prosciutto cotto
artichokes | ham | mushrooms | black olives

PARMA 36 PLN

tomato sauce ser mozzarella fior di latte | prosciutto crudo
arugula | cherry tomatoes | parmigiano reggiano

ALLA DIAVOLA 34 PLN

tomato sauce | 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

tomato sauce | mozzarella fior di latte | salame | mushrooms

PER BAMBINI 36 PLN

tomato sauce | mozzarella fior di latte | ham | mushrooms | corn

MONTAGNA | 38 PLN

tomato sauce | mozzarella fior di latte | bacon | cranberries



diameter of pizza is 32 cm

Hot Drinks

Coffee

Express **9 PLN** | Double Express **12 PLN**
Espresso macchiato **11 PLN** | Cream Coffee **12 PLN**
American **13 PLN** | Flat White **14 PLN**
Cappuccino **14 PLN** | Milk **15 PLN**
Latte macchiato **15 PLN**

Tea – selection **12 PLN**
Winter tea **22 PLN**

Double Heating Zone

Mulled red wine **28 PLN**
Mulled white wine **28 PLN**
Mulled beer **21 PLN**
Hot Aperol **36 PLN**
Drunk Deer **36 PLN**

Cold drinks

Water Bottle 250 ml

Kropla Beskidu still or sparkling **8 PLN**

Juices Bottle 250 ml

Orange | grapefruit | apple | Blackcurrant | Multivitamin **10 PLN**

Freshly Squeezed Juices 200 ml

orange **16 PLN** | grapefruit **16 PLN** | mix **18 PLN**

Soft Drink 250 ml

Coca – Cola | Coca – Cola zero **10 PLN**
Kinley | Fanta | Sprite **10 PLN**
Fuzetea **10 PLN**
Energy drink Burn **14 PLN**

Lemonade 200 ml

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

Alcohol

BEER

Żywiec draught **0.5l 15 PLN | 0.3l 13 PLN**

Bottled beer **0.5l 15 PLN**

Non-alcoholic beer **0,5l 15 PLN**

Grimbergen bottled **0.33l 19 PLN**

Piwo regionalne **0,5l 19 PLN**

VODKA

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 Czarna **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**

GIN 40 ml

Beefeater **10 PLN** | Beefeater Pink **10 PLN**

Bombay Sapphire **16 PLN** | Bulldog **18 PLN**

Citadelle **16 PLN** | Malfy **22 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**

LIKIERY 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

Hennessey 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**

Drinki

Old Fashioned 31 PLN

chivas Regal 12 | angoustura bitters | brown sugar | alc. 13.74%

Mojito 30 PLN 0% 23 PLN

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

Cuba Libre 30 PLN

rum | coke | lime | alk. 10,91%

Aperol Spritz 32 PLN 0% 23 PLN

aperol | prosecco | angoustura | syrup | sparkling water | alc. 8,89%

Hugo Spritz 30 PLN 0% 23 PLN

prosecco | elderflower liqueur | lime juice | sparkling water | alc. 5,79%

Negroni 34 PLN

campari | sweet vermouth | gin | alc. 24%

Long Island Iced Tea 39 PLN

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

Cosmopolitan 31 PLN

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

Pink Lady 34 PLN

strawberry gin | lemon juice | grenadine | egg white | alc. 16%

Whisky / Rum sour 32 PLN

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

Acapulco 36 PLN 0% 23 PLN

tequila | pineapple juice | lime juice | passion fruit syrup | alc. 9.14%

Blueberry 34 PLN 0% 23 PLN

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

Pornstar Martini 36 PLN

vodka | passoa | vanilla syrup | passion fruit puree | lime juice | prosecco | alc. 15,5%