

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.

The 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 with 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 is 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.

Chef

Aleksandra Gądek



The waiting time for the dish is up to 40 minutes



Groups over 8 people – 10% service charge will be added.



Reservation ☎ 15 851 00 11 ✉ rezerwacja@gustum.com.pl



#GUSTUM_RESTAURACJA

STARTERS

COLD

ITALIAN CURED MEATS & CHEESES BOARD 85 PLN

Crudo di Parma | Spianata Piccante | Pecorino Romano | Provolone | Wine-Infused
Cranberry Confit | Olives | Capers | Fresh Fruit | Nuts | Artisan Focaccia
- estimated portion for two people -

BEEF TARTARE 57 PLN

hand-cut beef tenderloin tartare | classic garnishes | farm egg yolk | chive mayo |
pickles & fried capers | rustic bread with butter
- bread served with tartare is baked on the spot -

TUNA TARTARE 49 PLN

hand-cut tuna tenderloin | avocado puree | wakame
ponzu | sesame | cilantro | lime | artisan focaccia

BURRATA & ASPARAGUS 39 PLN

creamy burrata | grilled asparagus | strawberries | blackberries
lime-infused maple syrup | focaccia crouton

HOT

PROZIAKI – Regional Soda Flatbreads 32 PLN

8 buttermilk mini soda breads | homemade herb & sun-dried tomato curd | brown butter
- option to add smoked salmon +10 PLN -

GAMBERETTI IN UMIDO 44 PLN

8 butter-poached shrimps | garlic | onion | heirloom tomatoes
coconut emulsion | cilantro | crumbled feta | focaccia crouton

SALADS

- bread served with salads is baked on the spot -

SALAD WITH TOASTED GOAT CHEESE 42 PLN

mixed greens with arugula | flame-seared goat blue cheese | pickled beetroot | pear
grape | house balsamic dressing | artisan focaccia

SALMON SALAD 49 PLN

mixed greens | roasted salmon | shrimps | spianata piccante | parmesan crisp | house
vinaigrette | artisan focaccia

CHICKEN SALAD 46 PLN

mixed greens | sous-vide chicken 68°C | bacon | cherry tomatoes | croutons | grana
padano | house caesar dressing | artisan focaccia

SALAD WITH GRILLED HALLOUMI 42 PLN

mixed greens with spinach | grilled halloumi | strawberries | cucumber | cherry
tomatoes | zucchini | mint yogurt dressing | artisan focaccia

SOUP

GOLDEN BROTH 32 PLN

beef & poultry broth | sous-vide duck slices 52°C | homemade lovage noodles | root vegetables

CREAMED RED BORSCHT 29 PLN

meat broth | root vegetables | chopped young beet greens | new potatoes | cream | dill

SALMON & DILL 32 PLN

meat broth | root vegetables | new potatoes
roasted salmon chunks | celery | sugar snap peas | cream | dill

THAI SOUP 32 PLN

meat broth | shrimps | rice noodles | coconut milk
shimeji mushrooms | root vegetables | edamame | cilantro

VEGE FOOD

CAULIFLOWER & TERIYAKI TOFU 45 PLN

roasted cauliflower steak | glazed tofu | miso hummus | herb mix | pomegranate

SPAGHETTI AGLIO OLIO E PEPERONCINO 36 PLN

pasta | olive oil | garlic | chili pepper | parmigiano reggiano | parsley

– *premium truffle version available – 46 PLN –*

PIEROGI SMOKE & GREENS 44 PLN

smoked curd cheese | potatoes | wild garlic
cranberries | caramelized onion butter | sour cream

FISH FOOD

COD À LA LUMIÈRE 68 PLN

cod loin | creamy risotto | beurre blanc sauce | zucchini | heirloom tomatoes

REGAL ORZO VERDE 68 PLN

salmon steak | orzo pasta | asparagus
zucchini | edamame | lemon hollandaise sauce

MAIN COURSES

WÓŁ W CENTRUM STEAK 120 PLN

beef tenderloin | buttery mashed potatoes | braised spinach
garlic-braised asparagus | demi-glace sauce

BEEF RIB 79 PLN

slow-roasted beef rib | hasselback potatoes | green beans wrapped in bacon
red cabbage coleslaw | house porter jus

CLASSIC PORK SCHNITZEL 65 PLN

pork cutlet fried in lard | new potatoes | braised young cabbage
tomato | crème fraîche | dill

DUCK GOURMET 75 PLN

sous-vide duck breast 52°C | potato dumplings
creamed young beet greens | bimi broccoli

RUSTIC ROASTED CHICKEN 65 PLN

half countryside-style roasted chicken | new potatoes
butter lettuce & radish salad | sour cream dressing

– “Rustic Chicken” comes from slower-growing, well-fed birds raised without antibiotics –

STREET FOOD

BURGER by GUSTUM 48 PLN

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

BURGER by GUSTUM CRISPY CHICKEN 46 PLN

crispy chicken | rustico bun | cheddar cheese | bacon
curry pickles | lettuce | red onion | homemade mango mayo

DESSERTS

LAVA CAKE 29 PLN

72% dark chocolate | egg yolk cream | seasonal fruits | sorbet

RASPBERRY TIRAMISU 29 PLN

mascarpone | egg yolks | ladyfingers | coffee | amaretto
raspberry purée | cocoa | fresh raspberries

STRAWBERRY & RHUBARB CRUMBLE 29 PLN

strawberries | rhubarb | orange zest | buttery crumble | cream ice cream

ETON MESS 29 PLN

crushed meringue | whipped cream | strawberry purée | seasonal fruits

MINI LEMON CURD TART 29 PLN

buttery shortcrust base | lemon curd | italian meringue

CHILDREN'S MENU

Broth 15 PLN

Chicken Nuggets with fries and salad 25 PLN

Ice Cream 15 PLN

TASTING MENU – 235 PLN

Suggested Aperitivo

PROZIAKI – Regional Soda Flatbreads

8 buttermilk mini soda breads | homemade herb & sun-dried tomato curd | brown butter

CREAMED RED BORSCHT

meat broth | root vegetables | chopped young beet greens | new potatoes | cream | dill

COD À LA LUMIÈRE

cod loin | creamy risotto | beurre blanc sauce | zucchini | heirloom tomatoes

DUCK GOURMET

sous-vide duck breast 52°C | potato dumplings
creamed young beet greens | bimi broccoli

ETON MESS

crushed meringue | whipped cream | strawberry purée | seasonal fruits

Suggested Digestivo

ALCOHOL

BEER

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

Beer bottled 0.5l **16 PLN**

Beer free **16 PLN**

Grimbergen draught 0.33l **19 PLN**

Grimbergen bottled 0.33l **19 PLN**

Regional bottled **15 – 19 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**

LIQUEURS 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

Hennessey VS **24 PLN** | Hennessey 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 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**
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 **7 PLN** | Espresso **9 PLN** | Espresso doppio **10 PLN**
Espresso macchiato **11 PLN** | Café Crema **11 PLN**
Americano **13 PLN** | Flat White **13 PLN**
Cappuccino **13 PLN** | Latte **14 PLN**
Latte macchiato **14 PLN** | Irish Coffee **21 PLN**
Frappe **18 PLN** | Espresso Affogato **16 PLN**

Selection of teas **10 PLN**

COLD DRINKS

WATER

Kropla Beskidu sparkling, still 25 cl 8 PLN
Evian still 75 cl 16 PLN

JUICES 25cl

orange | grapefruit | apple | multiwitamin | black currant 10 PLN

FRUIT SQUEEZED JUICES 200ml

orange 16 PLN | grapefruit 16 PLN | mix 18 PLN

SPARKLING DRINKS bottle 25cl

Coca – Cola | Coca – Cola zero 10 PLN
Kinley | Fanta | Sprite 10 PLN
Fuzetea 10 PLN
Energy drink Burn 12 PLN

LEMONDE 200 ml

Waikiki – lemon | orange | blue curacao| tonic 19 PLN
American Fizz– lemon | pomegranate | orange | raspberry | sprite 19 PLN
Fantasy – lemon | monin sirup | orange | soda water 19 PLN

COCKTAILS

Old Fashioned – 32 PLN

chivas regal 12 | angoustura bitters | brown sugar | [alc. 13,74%](#)

Mojito – 30 PLN | 0% - 24 PLN

white rum | sparkling water | lime | mint | brown sugar | [alc. 10,67%](#)

Cuba Libre – 30 PLN

rum | coke | lime | [alc. 10,91%](#)

Aperol Spritz – 36 PLN | 0% - 24 PLN

aperol | prosecco | angoustura | syrup | sparkling water | [alc. 8,89%](#)

Negroni – 34 PLN

campari | sweet vermouth | gin | [alc. 24%](#)

Long Island Iced Tea – 39 PLN

vodka | gin | tequila | rum | liqueur | lemon | coke | [alc. 18,33%](#)

Cosmopolitan – 31 PLN

lime vodka | liqueur triple sec | lime | cranberry juice | [alc. 15,38%](#)

Pink Lady – 34 PLN

gin strawberry | lemon | grenadine | eqq white | [alc. 16%](#)

Whisky / Rum sour – 32 PLN

lemon | sugar syrup | eqq white | angoustura | [alc. 16,56%](#)

Acapulco – 36 PLN | 0% - 26 PLN

tequila silver | pineapple juice | lime | syrup passion fruit | [alc. 9,14%](#)

Blueberry – 34 PLN | 0% - 26 PLN

lime vodka | liqueur Crème de Cassis | blueberry | lime | [alc. 17,21%](#)

Pornstar Martini – 36 PLN

vodka | passoa | vanilla syrup | passion fruit puree | lime juice | prosecco | [alc. 15,5%](#)

Hugo Spritz – 36 PLN | 0% - 26 PLN

prosecco | elderberry flower liqueur | lime | sparkling water | [alc. 5,79%](#)

PIZZA 2.0

MARGERITA | 28 PLN

tomato sauce | mozzarella cheese fior di latte | basil

PRIMAVERA | 34 PLN

tomato sauce | mozzarella cheese fior di latte | zucchini | eggplant
cocktail tomatoes | arugula

CAPRICCIOSA | 36 PLN

tomato sauce | mozzarella cheese fior di latte | Ham cooked ham
artichokes | mushrooms | black olives

PARMA | 36 PLN

tomato sauce | mozzarella cheese fior di latte | Prosciutto Crudo
arugula | cherry tomatoes | Parmigiano Reggiano

ALLA DIAVOLA | 34 PLN

tomato sauce | mozzarella cheese fior di latte | Spicy Esplanade
pepperoncino | pepper jalapeno

BOSCAIOLA | 34 PLN

Mozzarella cheese fior di latte | Ser Gorgonzola
mushrooms | white onion | bacon

SALAME E FUNGHI | 36 PLN

tomato sauce | mozzarella cheese fior di latte | salami | Mushrooms

PER BAMBINI | 36 PLN

Tomato sauce mozzarella cheese fior di latte
ham | mushrooms | maize

MONTAGNA | 38 PLN

tomato sauce | mozzarella cheese fior di latte
bacon | oscypek cheese | cranberry

SEASONAL PIZZA | 36 PLN

ask us what we serve in a given month



Pizza Diameter to 32 cm