

MENU 2021

STARTERS

- Chopped tartare with artichokes, aioli and parmesan cheese – **39 zł**
- Shrimps in mango sauce, zucchini carpaccio - **38 zł**
- Bruschetta with beef and capers – **38 zł**
- Burrata with fruit and mango sauce – **36 zł**

SOUPS

- Gazpacho from tomatoes and cucumbers – **17 zł**
- Tom Yum soup with prawns – **28 zł**
- Broth with a quail egg– **18 zł**
- Cauliflower cream soup with pea mousse – **16 zł**

SALADS

- Salad with goat cheese and seasonal fruit– **38 zł**
- Salad with halloumi cheese and seasonal fruits – **36 zł**
- Waldorf salad – **29 zł**
- Poke salad with salmon, avocado, mango and coconut sauce– **36 zł**

MAIN DISH

- Pork chop with new potatoes and young cabbage– **39 zł**
- Caramelized ribs in whiskey with country potatoes - **48 zł**
- Duck with pineapple on sweet potato puree and red cabbage – **49 zł**
- Pork tenderloin on truffle puree with broad beans and sacebeli – **46 zł**
- Salmon with spinach on mashed potatoes with Parmesan cheese– **49 zł**
- Cod sirloin with ratatouille and eggplant mousse – **56 zł**

PASTA

- Gnocchi with salmon and broad beans– **36 zł**
- Tagliatelle with shrimps, cherry tomatoes and chili pepper– **45 zł**
- Pappardelle with beef and zucchini- **38 zł**

BURGERS

- Burger with halloumi cheese and korean-style carrot– **38 zł**

GRILLED BEEF

- USA lub Australian Black Angus steak 220 g – **68 zł**

ADDITIVES

- Pepper sauce – **7 zł**
- Flavored butter – **7 zł**
- Steak fries – **12 zł**
- Lettuce mix – **10 zł**
- Baked potatoes in foil – **10 zł**

DESSERTS

- Fondant with liquid chocolate– **29 zł**
- Ice cream with fruit and strawberry mousse– **24 zł**
- Pancakes with caramel sauce, maple syrup and fruit– **24 zł**
- Strudel with rhubarb and apricot in vanilla sauce– **25 zł**

The list of weights of dishes and allergens is available from the service.

COLD DRINKS

- Staropolanka sparkling/ still **0,33 l – 6 zł**
- Cappy juice **0,25 l – 9 zł**
(orange, apple, currant, grapefruit)
- Coca-cola, coca-cola zero, fanta, sprite, tonic **0,25 l – 9 zł**
- Fuze tea (peach, lemon) **0,25 l – 9 zł**
- A carafe of still water **0.5 l / 1 l – 10 zł / 18 zł**
- Fruit lemonade **0,4 l – 9 zł**
- Freshly squeezed juice **0,4 l – 22 zł**
- Cold brew **0,22 l-16 zł**
- Cudo Kombucha **0,5 l- 18 zł**
(ginger, black currant, jasmine, mango, lemon hop)

HOT DRINKS

- Espresso – **8 zł**
- Double espresso - **10 zł**
- Americano – **9 zł**
- Americano with milk – **10 zł**
- Cappucino – **12 zł**
- Latte – **14 zł**
- Iced coffee– **18 zł**
- Sir Williams tea – **8 zł**
(Ceyon, Earl Grey, Forest fruit, Raspberry, cherry, Cinamon, Green, white, Mint)

BEER AND ALKOHOOL

- Draft Żywiec beer – **9 zł(0,3 l) / 12 zł(0,5 l)**
- Draft Cieszyn beer – **10 zł (0,3l) / 14 zł(0,5 l)**
- Bottled beer (Żywiec, Tyskie) – **10 zł (0,5 l)**
- Cieszyn Lager beer – **14 zł (0,5 l)**
- Cieszyn mastne, ciemne, pszeniczne, porter beer – **16 zł(0,5 l)**
- Warka Radler(0,5l), Żywiec non-alcoholic – **9 zł(0,33 l)**
- vodka wyborowa – **9 zł(0,04 l) / 80 zł(0,5 l)**
- J.A Baczewski clean – **10 zł(0,04 l) / 100 zł(0,5 l)**
- J.A Baczewski flavored – **12 zł(0,04 l) / 110 zł(0,5 l)**
- Jack Daniels– **16 zł(0,04 l) / 250 zł(0,7 l)**
- Johnny Walker Black – **14 zł(0,04l) / 210 zł (0,7 l)**
- Chivas Regal 12YO- **16 zł(0,04 l) / 250 zł (0,7 l)**

WINE CARD AVAILABLE AT THE OPERATOR

In the case of using the ROOM SERVICE service, a fee of 20% of the invoice value shall apply, not less than PLN 20.

RESTAURANT: 303

RECEPTION: 100