

Menu

STARTERS

Classic beef tartare with bread	46 PLN
Herring in oil with red and white onions, curry, pickled cucumber and baked potatoes with dill	35 PLN
Shrimps in mango sauce with courgette carpaccio	45 PLN
Asparagus in Hollandaise sauce with poche egg	39 PLN
Beef carpaccio with arugula, capers with toasted bread and parmesan cheese	46 PLN

SOUP

Broth with noodles	23 PLN
Pea cream soup with white parsley chips	25 PLN
Young cabbage soup with meatballs	27 PLN
Ramen with roasted duck and egg	34 PLN

SALADS

Salad with chicken, pear, mango with mustard sauce and pumpkin flake powder	39 PLN
Salad with prawns marinated in garlic, feta cheese, red onion in brine, cherry tomatoes, spinach leaves and toasted bread	49 PLN
Salad with baked bacon, broad beans and mozzarella with herb sauce	44 PLN

MAIN COURSES | MEAT

Grilled pork loin, early potatoes, young fried cabbage	48 PLN
Pork tenderloin with celery puree with asparagus	53 PLN
Caramelized ribs with spinach puree and spring salad	59 PLN
Duck leg with sweet potato and red cabbage puree	49 PLN
Pan-fried chicken fillet, stewed with lemon and caper sauce with fries	46 PLN

MAIN COURSES | FISH

Salmon with grilled avocado and fresh vegetable salsa	74 PLN
Cod on risotto with green peas, radish and stewed leek	63 PLN

PASTA

Tagliatelle with shrimps, garlic and parsley in a wine-butter sauce	48 PLN
Pappardelle with asparagus, and grilled beef and parmesan cheese	43 PLN
Gnocchi with salmon in cream sauce and sugar peas	45 PLN

BURGERS

Classic beef burger with additions and fries	43 PLN
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GRILLED STEAK

Steak USA or Australian Black Angus steak 220 g	89 PLN
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SIDE DISHES & SAUCES

Pepper sauce	10 PLN
Flavored butter	10 PLN
Steak fries	12 PLN
Lettuce mix	15 PLN
Baked potatoes in foil	12 PLN

DESSERTS

Chocolate cake with mango sauce	29 PLN
Lime sponge cake with cream	31 PLN
Fondant with chocolate and a scoop of ice cream	32 PLN
Cake of the day	26 PLN
Ice cream with fruit and strawberry mousse	29 PLN

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

ORDERS ROOMSERVICE

RESTAURANT: 303
RECEPTION: 100



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Drinks

COLD DRINKS

Staropolanka sparkling/non sparkling 0.33l	6 PLN
Cappy juice (orange, apple, currant, grapefruit, tomato) 0.25l	9 PLN
Coca-Cola, Coca-Cola zero, Fanta, Sprite 0.25l	9 PLN
Fuze Tea (peach, lemon) 0.25l	9 PLN
A carafe of not sparkling water 0.5l	10 PLN
1l	18 PLN
Cold brew 0.3l	16 PLN
Cudo Kambucha 0.5l	18 PLN

HOT DRINKS

Espresso	8 PLN
Double espresso	10 PLN
Americano	9 PLN
Americano with milk	10 PLN
Cappucino	12 PLN
Latte	14 PLN
Tea Sir Williams (Ceylon, Earl Grey, Forest fruit, Raspberry, Cherry, Cinnamon, Green, White, Mint)	10 PLN
Winter cinnamon tea (Sir Williams Cinnamon tea, orange, cloves)	15 PLN
Tea with lemon and ginger (Sir Williams Ceylon tea, lemon, ginger, honey)	15 PLN

BEER

Cieszyn draught beer 0.3 l	12 PLN
0.5 l	15 PLN
Żywiec draught beer 0.3 l	13 PLN
0.5 l	16 PLN
Cieszyn Lager (0,5 l)	15 PLN
Cieszyn (0,5l)	17 PLN
Mastne, pszeniczne, ciemne, West Coast IPA, Mango	
Tyskie, Warka (0,5l)	13 PLN
Warka Radler (0,5l)	11 PLN
Alcohol free (0,3l)	11 PLN

ALCOHOLIC DRINKS

Mulled wine	16 PLN
Sparkling wine 0.15 l	14 PLN
J.A Baczewski Monopolowa Vodka 0.04 l	10 PLN
0.5 l	100 PLN
J.A Baczewski Smakowa Vodka 0.04 l	12 PLN
0.5 l	110 PLN
Wyborowa Vodka 0.04 l	9 PLN
0.5 l	80 PLN
Jack Daniels 0.04 l	16 PLN
0.7 l	240 PLN
Chivas Regal 12YO 0.04 l	16 PLN
0.7 l	250 PLN
J.A Baczewski Single Malt 0.04 l	25 PLN
0.7 l	450 PLN
Mojito (ice, lime, rum, mint)	30 PLN
Long Island Iced Tea (ice, gin, tequila, rum, cointreau, vodka, coca-cola, lemon)	32 PLN
Tequila Sunrise (ice, tequila, orange juice, grenadine)	29 PLN
Aperol Spritz (ice, aperol, prosecco, orange)	29 PLN
Whisky sour / Vodka sour (whisky/vodka, lemon juice, sugar syrup, protein)	28 PLN
Mimosa (ice, prosecco, orange juice)	26 PLN
AKS STAFF FOR THE WINE CARD	

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