

# Menu

## STARTERS

Beef tartare with artichokes, aioli sauce and parmesan cheese	42 PLN
Shrimps in mango sauce with courgette carpaccio	39 PLN
Dutch herring with cucumber tartare and bonfire potato	35 PLN
Bruschetta with beef and capers	39 PLN
Bruschetta with beetroot salmon gravlax	39 PLN

## SOUP

Broth with a quail egg	20 PLN
Mexican with chicken, sweet potatoes and red lentils	26 PLN
Forest mushroom soup with pearl barley	24 PLN
Ramen with baked bacon and egg	28 PLN

## SALADS

Salad with goat cheese and fruit	39 PLN
Salad with halloumi cheese and fruit	38 PLN
Salad with roast beef, pickled cherry, tomatoes and arugula	39 PLN

## MAIN COURSES | MEAT

Sous vide chicken with tortilla and adjica sauce	45 PLN
Beef cheeks with mashed potatoes, roasted pepper and sauce	54 PLN
Caramelized ribs in whiskey with potatoes and kimchi cucumbers	49 PLN
Duck breast with caramelized pumpkin and pear, parsnip and vanilla puree	54 PLN
Pork loin on the bone with potatoes in butter and korean-style cabbage	39 PLN

## MAIN COURSES | FISH

Halibut with potatoes and green apple mousse	58 PLN
Salmon on mashed potatoes with parmesan cheese, brussels sprouts and carrots	49 PLN

## PASTA

Gnocchi with salmon and broad beans	38 PLN
Tagliatelle with shrimps, cherry tomatoes and chili pepper	45 PLN
Pappardelle with beef and zucchini	39 PLN
Pappardelle with wild mushrooms and parmesan	38 PLN

## BURGERS

Beef burger with halloumi cheese and Korean style carrot	39 PLN
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## GRILLED STEAK

STEAK USA or Australian Black Angus 220 g	69 PLN
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## SIDE DISHES & SAUCE

Pepper sauce	9 PLN
Flavored butter	8 PLN
Steak fries	12 PLN
Lettuce mix	10 PLN
Baked potatoes in foil	10 PLN

## DESSERTS

Fondant with liquid chocolate and a scoop of ice cream	29 PLN
Ice cream with fruit and strawberry mousse	25 PLN
Nutcracker with caramel and fruit	25 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 Wiliams (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

Żywiec lane 0.3 l	9 PLN
0.5 l	12 PLN
Cieszyn lane 0.3 l	10 PLN
0.5 l	14 PLN
Cieszyn Lager (0,5 l)	14 PLN
Cieszyn (0,5l) Mastne, wheat, dark, West coast Ipa, Mango	16 PLN
Tyskie, Warka (0,5l)	12 PLN
Warka Radler (0,5l)	10 PLN
Non alcohol (0,3l)	10 PLN

## ALCOHOLIC DRINKS

Mulled wine	16 PLN
Sparkling wine 0.15 l	12 PLN
0.5 l	30 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)	28 PLN
Long Island Iced Tea (ice, gin, tequila, rum, cointreau, vodka, coca-cola, lemon)	32 PLN
Teguila Sunrise (ice, tequila, orange juice, grenadine)	26 PLN
Aperol Spritz (ice, aperol, prosecco, orange)	28 PLN
Whisky sour / Vodka sour (whisky/vodka, lemon juice, sugar syrup, protein)	26 PLN
Mimosa (ice, prosecco, orange juice)	24 PLN

### AKS STAFF FOR THE WINE CARD

In the case of using the ROOM SERVICE service, the fee is in 20% of the invoice value, not less than 20 PLN.