



A WARM WELCOME TO THE RESTAURANT MAGIA LUBCZYKU

A place where the passion for cooking meets respect for nature and the art of flavor. In our kitchen, we focus on fresh, seasonal ingredients sourced mainly from local farms in our region.

On our menu, you will find dishes that combine Polish tradition with a modern approach to cooking – simple in form, refined in taste, and prepared with attention to every detail.

We are proud to be among the best restaurants in Poland. Magia Lubczyku has been awarded the **Grand Award – 5 Forks** in the **Poland 100 Best Restaurants 2025** guide.

It is an honor and a confirmation for us that daily work, commitment, and respect for the product truly matter.

The Magia Lubczyku restaurant is also part of the **Culinary Heritage West Pomerania** network, which promotes local products and culinary traditions of our region.

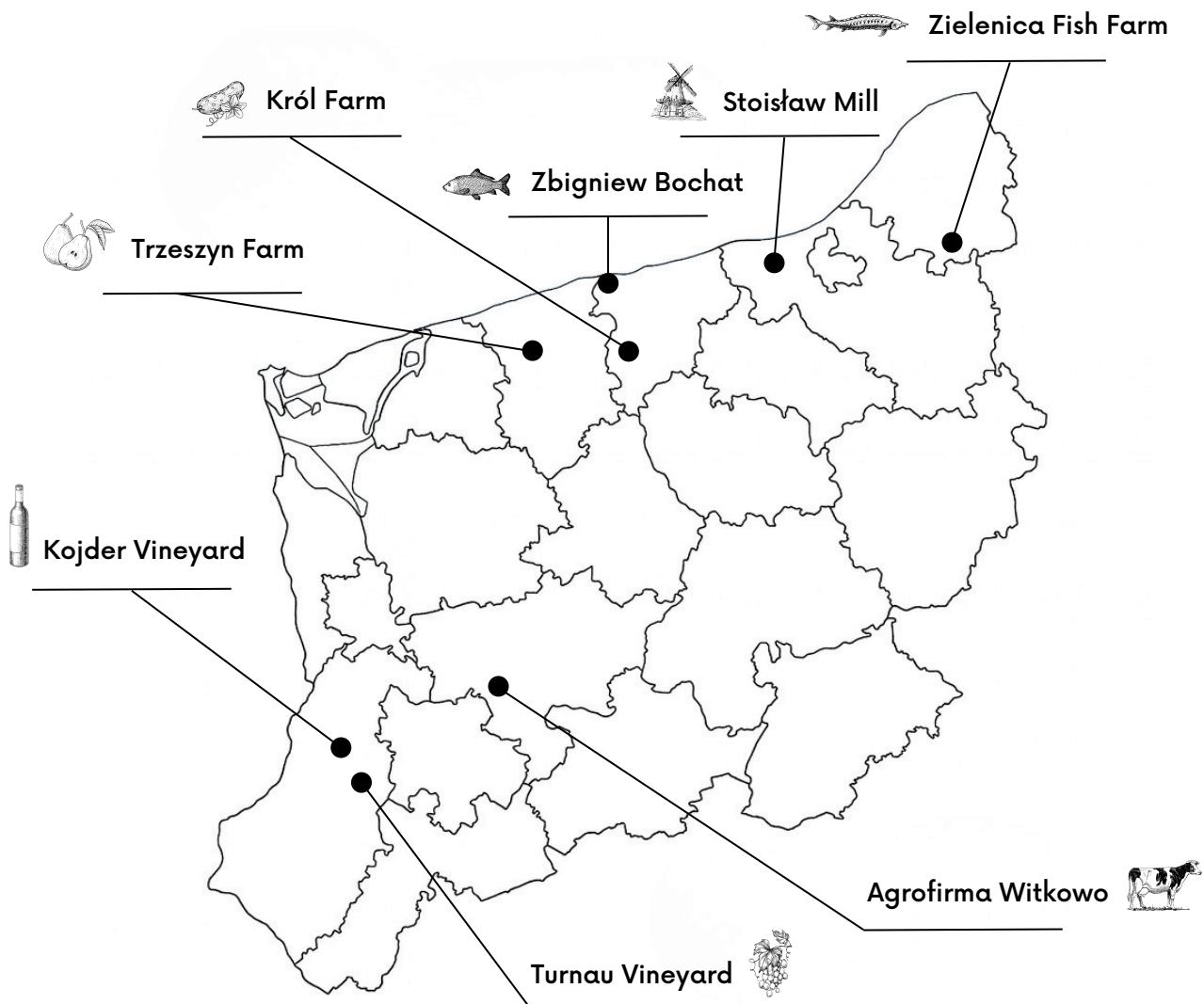
Taking part in this initiative is a commitment for us to preserve authentic flavors and share them with our Guests – with pride and responsibility.

We wish you moments full of taste and pleasure at our table.

Magia Lubczyku Team



MEET OUR SUPPLIERS



Kojder Vineyard

A family-owned vineyard from Babinek, located on the edge of the Szczecin Landscape Park "Beech Forest". On 8 hectares of organic cultivation, varieties such as Solaris and Pinot Noir ripen. The vineyard operates in the spirit of sustainable production – without chemicals, with care for biodiversity and the natural microclimate of Western Pomerania.



Turnau Vineyard

A family vineyard from Baniewice near Szczecin. On 41 hectares, varieties such as Solaris, Chardonnay, and Pinot Noir are grown. A modern processing facility, its own laboratory, and the expertise of collaborating oenologists ensure the highest quality wines. It is one of the most important places on the map of Polish winemaking, combining tradition, passion, and wine culture.



Zbigniew Bochat

a friendly owner of two fishing boats, using the traditional net fishing method. Especially for us, he selects the finest fish caught in the nearby waters of the Baltic Sea.



Stoisław Mill

located just 48 km from HAVET Hotel Resort & Spa ****. Founded in 1958, it can collect up to 100,000 tons of grain annually from Pomeranian farmers. It is one of the most modern mills and, at the same time, the largest in Poland. The specialties it supplies us with include wheat flour, rye flour, groats, and oat flakes.



Król Farm

Mr. Piotr Król, together with his wife Danuta and their sons, runs an organic farm in Kinowo, located 37 km from HAVET Hotel Resort & Spa ****. The Król family provides us with high-quality preserves, fermented vegetable juices, and cucumbers pickled in Kołobrzeg brine.



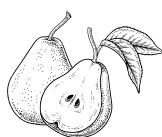
Agrofirma Witkowo

raises and breeds cattle of six pure breeds: Simmental, Red Angus, Salers, Hereford, Limousine, and Charolaise. They maintain full control at every stage, as the feed given to the cattle also comes from the cooperative's own crops. Agrofirma has received numerous awards in the livestock industry. Their products are sought after by distributors from many countries, including Italy, Germany, and France.



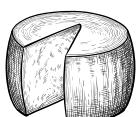
Zielenica Fish Farm

Anna and Łukasz Skowroński founded the farm in 2001, building on a long-standing family tradition of fish breeding. The ecological breeding complex was established using crystal-clear water from local springs. Thanks to their own processing plant and private transport, we can enjoy fresh fish such as sturgeon, rainbow trout, salmon trout, as well as trout caviar and liver.



Trzeszyn Farm

Continuing the family tradition, Mr. Łukasz Szkuat, together with his parents, cultivates fruits and vegetables on over 12 hectares of fields and orchards. Due to the non-commercial nature of the production, Mr. Łukasz and our Chef carefully select the crops to perfectly match our culinary needs.



Mera Vallis Cheese Dairy

The Mera Vallis cheese dairy was born out of a passion for cooking and natural food. Grażyna Szlapka began her cheesemaking journey in small French dairies, which set the direction she decided to follow. The cheeses are made from milk obtained from cows grazing on the juicy, herb-rich meadows along the Noteć River, which is why their flavor changes with the seasons.

DEDICATED FOR TWO PEOPLE 5-COURSE TASTING MENU

250 PLN/PERSON
(WINE PAIRING 90 PLN/PERSON)

Smoked goose breast

smoked goose breast | truffle oil | pickled pumpkin | lovage emulsion | marinated saffron milk caps | buckwheat | Grana Padano | bread from our own bakery | butter selection

Dumplings with smoked cottage cheese and pine

smoked brined cottage cheese | potato | onion | pine shoots | smoked cream | chanterelles

Fish soup

root vegetables from the Szkuat family | pikeperch | rye sourdough | warm-smoked trout caviar from Zielenica | smoked cream

Duck breast

burnt cabbage purée | miso | demi-glace | pickled chanterelle | roasted onion | young carrot

The best from the bees

honeydew honey | white chocolate | cream | flower pollen | raspberry sorbet | cinnamon



DEDICATED FOR TWO PEOPLE 8-COURSE TASTING MENU

300 PLN/PERSON
(WINE PAIRING 135 PLN/PERSON)

Fermented salmon

fermented salmon | kefir | dill | trout mayonnaise | warm-smoked trout caviar from Zielenica | radish

Smoked goose breast

smoked goose breast | truffle oil | pickled pumpkin | lovage emulsion | marinated saffron milk caps | buckwheat | Grana Padano | bread from our own bakery | butter selection

Dumplings with smoked cottage cheese and pine

smoked brined cottage cheese | potato | onion | pine shoots | smoked cream | chanterelles

Another onion cream

root vegetables from the Szkuat family | rokpol cheese | Polish onion | thyme | crème fraîche | porcini mushroom

Ravioli with smoked trout from Zielenica

fish emulsion | apple | dried broad beans | celery leaves | radish sprouts | dill

Venison loin roulade

potato cake | pickled saffron milk cap | cucumber in Kołobrzeg brine | smoked bacon | wild broccoli | pepper-based emulsion | smoked cream

Lemon sorbet

pollen

Cheesecake made from goat cheese by Piotr Jarecki

white chocolate | pear | seasonal fruits



STARTERS

Traditional Fondue Made from Polish Artisanal Cheeses (400G) 109PLN

Sides: campfire potatoes | croutons | pear | Polish cold cuts | regional pickles | grapes

*Dedicated for 3 people

Board of Polish Artisanal Cheeses (250G) 109PLN
jam | goat cheeses | cow cheeses

*Dedicated for 2 people

Board of Smoked Fish from the Organic Fish Farm in Zielenica (200G) 109PLN

warm-smoked sturgeon | cold-smoked trout | smoked trout caviar | bread | butter

*Dedicated for 2 people

Board of Polish Smoked and Cured Meats (250G) 109PLN

beef pastrami | beef salami | ham | cured pork neck | cranberries | pickled chanterelles | horseradish | cranberries | bread | butter

*Dedicated for 2 people



APPETIZERS

Chopped Beef Tenderloin Tartare from Witkowo (150G) 66PLN

beef tenderloin | pickled chanterelles | lovage mayonnaise | onion | capers | smoked olive oil | bread from our own bakery | butter selection

Smoked Goose Breast (150G) 66PLN

smoked goose breast | truffle oil | pickled pumpkin | lovage emulsion | marinated saffron milk caps | buckwheat | Grana Padano | bread from our own bakery | butter selection

Fermented Salmon (150G) 52PLN



ask for the gluten-free version

fermented salmon | kefir | dill | trout mayonnaise | warm-smoked trout caviar from Zielenica | radish



Dumplings with Smoked Cottage Cheese and Pine (280G) 52PLN

smoked brined cottage cheese | potato | onion | pine shoots | smoked cream | chanterelles

SALADS

Salad with Aged Duck (250G)

64PLN



ask for the gluten-free version

duck breast | buckwheat | arugula | spinach |
romaine lettuce | tomato | caper emulsion |
Kominiarz cheese | bread from our own bakery |
butter selection

Salad with Cow Cheese (250G)

64PLN



ask for the gluten-free version

Cottage cheese | buckwheat | arugula |
spinach | romaine lettuce | tomato | radish |
marinated pumpkin | asparagus-based sauce |
homemade bread | butter selection



SOUPS

Another onion cream (200G)



36PLN



ask for the gluten-free version

Rokpol cheese | root vegetables from the Szkuat family | Polish onion | thyme | crème fraîche | porcini mushroom

Fish Soup (200G)

36PLN



ask for the gluten-free version

root vegetables from the Szkuat family |
pikeperch | rye sourdough | warm-smoked trout
caviar from Zielenica | smoked cream

Ramen with Polish Beef (350G)

58PLN



ask for the gluten-free version

beef tenderloin | root vegetables from the Szkuat family | pak choi | spring onion |
marinated egg | chili | ponzu | mung beans |
sesame

MAIN COURSES

Ravioli with Smoked Trout from Zielenica (250G) 64PLN

fish emulsion | apple | dried broad beans | celery leaves | radish sprouts | dill

Lazy Dumplings (300G) 64PLN

potatoes from the Szkuat family | smoked cottage cheese | blood sausage | chokeberry | chives

Beetroot al'Wellington (350G)  72PLN

puff pastry | beetroot | mushrooms | peas | vegetable emulsion | sunflower seeds | semolina

Basted Pikeperch (350G) 89PLN

 ask for the gluten-free version

fermented lemon and crayfish emulsion | mussels | pearl couscous | dill | wild broccoli | young carrot

Pork Chop (500G) 79PLN

campfire potatoes | kefir | fried egg | compressed cucumber salad | smoked cream

Corn-Fed Chicken (350G) 82PLN

 ask for the gluten-free version

supreme breast | pumpkin purée | plum-based emulsion | apples | wild broccoli | young carrot | chorizo

Duck Breast (350G) 89PLN

 ask for the gluten-free version

burnt cabbage purée | miso | demi-glace | pickled chanterelle | roasted onion | young carrot

Venison Loin Roulade (350G) 94PLN

potato cake | pickled saffron milk cap | cucumber in Kołobrzeg brine | smoked bacon | wild broccoli | pepper-based emulsion | smoked cream

Aged Tomahawk Steak (1000G) 549PLN

 ask for the gluten-free version

campfire potatoes | fries | demi-glace | selection of crispy salads with seasonal vegetables



STEAKS

Limousine beef steaks from a regional farm in Stramnica, located 16 km from Dźwirzyno. Dry-aged for a minimum of 28 days in our own maturation room. Grilled over organic charcoal with the addition of alder wood chips.

Steaks are weighed before cooking.
Each steak is served with a demi-glace sauce.

Ribeye Steak

(price per 100G – 71 PLN)

Sirloin Steak

(price per 100G – 71 PLN)

SIDES

Campfire Potatoes (120G)

25PLN

Homemade Fries (150G)

26PLN

Mashed Potatoes (120G)

25PLN

Selection of Crispy Salads with Seasonal Vegetables (120G)

25PLN



KIDS MENU

Chicken Broth (200G) 28PLN

duck | handmade noodles | root vegetables from the Szkuat family | lovage

Homemade Pasta with Bolognese Sauce (150G) 42PLN

beef from Witkowo | root vegetables from the Szkuat family | tomatoes | onion | garlic

Fish strips (150G) 44PLN

pikeperch | fries | carrot and apple slaw

Organic Chicken Breast (150G) 44PLN

 ask for the gluten-free version

mashed potatoes | organic chicken breast | cucumber salad

Dumplings with Nutella (150G) 38PLN

Nutella | fresh fruit | flour from the Stoisław Mill | sweet cream

Hand-Cut Fries Made from Agria Potatoes (150G) 26PLN



DESSERTS

Chocolate Fondue (200G) 109PLN

sides: seasonal fruits | cookies | marshmallows | Belgian milk chocolate

*dedicated for 2 people

The Best from the Bees (120G) 32PLN

honeydew honey | white chocolate | cream | flower pollen | lemon ice cream | cinnamon

Goat Cheese Cheesecake by Piotr Jarecki (120G) 35PLN

 ask for the gluten-free version

white chocolate | pear | seasonal fruits | strawberry jam

Semolina with Raspberries and Halva (120G) 30PLN

 veg

raspberry jam | raspberry sorbet | vanilla halva

ALLERGENS

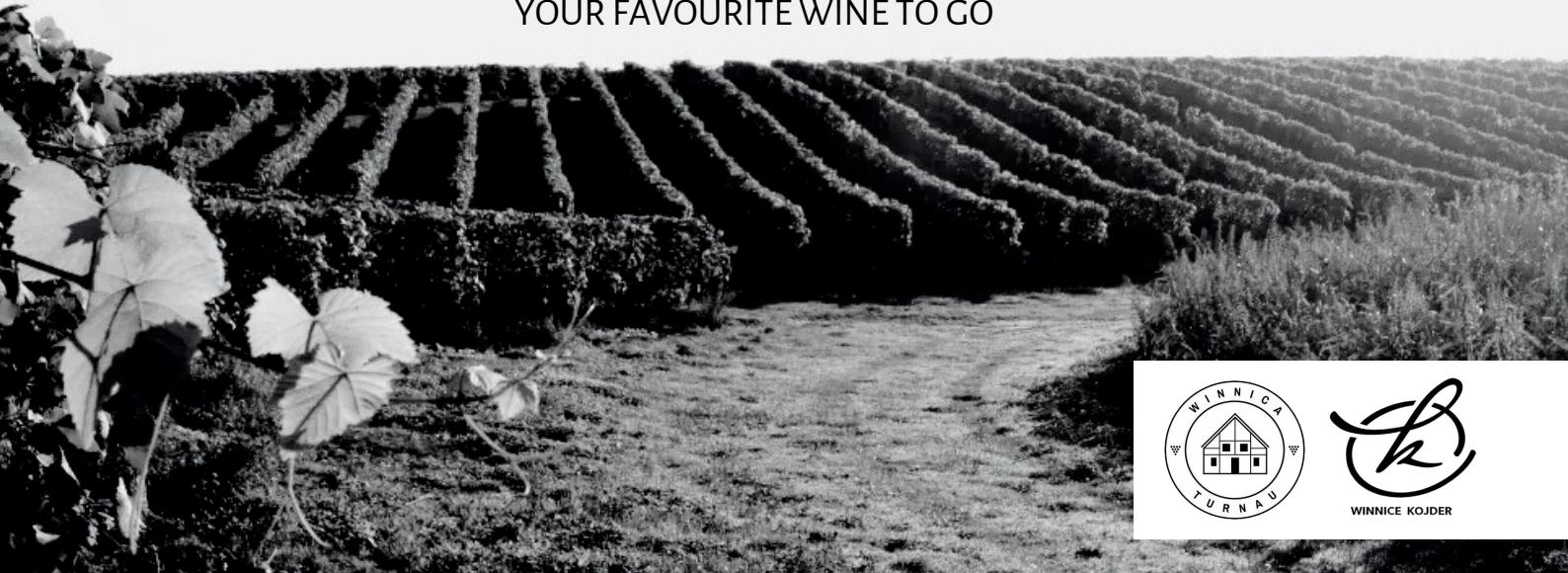
	Molasses and derived products	Lupin and derived products	Sulphur dioxide and sulphites	Sesame seeds and derived products	Mustard and derived products	Celery and derived products	Nuts and derived products	Milk and dairy products - lactose	
Traditional fondue made from Polish artisan cheeses									+
Polish artisan cheese board	+			/	/	+	+	/	/
Smoked fish board from the organic fish farm in Zielenica	+	+		+			/	/	/
Smoked fish board from the organic fish farm in Zielenica	+				/		+	/	+
Chopped beef tartare from Witkowo tenderloin	+		+		/	/	+	/	/
Smoked goose breast with truffle	+				/	/	+	+	/
Fermented salmon		/		+	/	/	+	/	+
Pierogi with smoked cottage cheese and pine shoots	+				/	/	+	/	+
Salad with matured duck	+				+	/	+	/	+
Salad with cow's cheese	+				+	/	+	/	+
Fish soup	+	+		+	/	/	+	/	+
Ramen with Polish beef	+		+	/	/	+	/	/	+
Onion cream soup 2.0					/	/	+	/	+
Ravioli with smoked trout	+		+	+	/	/	/	/	
Lazy dumplings	+		+		/	/	/	+	/
Beetroot à la Wellington	+					/	/	+	+
Duck breast		/		/	/	/	+	+	/
Pork chop	+		+		/	/	+	/	/
Basted pike-perch			+	+	+	/	/	/	/
Corn-fed chicken	+		+			/	+	/	/
Venison roulade	+		+			/	+		+
Ribeye steak	+						+		+
Rump steak	+						+		+
Selection of crispy salads with seasonal vegetables					+	+	+	+	/
Cod fingers	+		+	+	/	/	/	/	/
Organic chicken breast				+		/	+		
Homemade fries	/								
Mashed potatoes							+		
Broth	+		+						+
Homemade pasta with Bolognese sauce	+		+		/	/	+		+
Fish strips	+		+	+	/	/	/	/	/
Organic chicken breast				+		/	+		
Pierogi with Nutella	+				+	/	+		
Hand-cut fries from Agria potatoes	/								
Chocolate fondue	/		/		+	+			
The best from the bees	+				/		+		
Goat cheese cheesecake					/		+	/	
Semolina pudding with raspberries and Pişmaniye	+				/		+		

(+) - contains

(/) - may contain

THE BEST WINES FOR A GIFT

YOUR FAVOURITE WINE TO GO



OUR LOCAL WINES

TURNAU WINERY



SOLARIS

150 PLN

RIESLING

170 PLN

KOJDER WINERY



CUVEE

150 PLN

SOLARIS

150 PLN

JOHANNITER

150 PLN

**SOUVIGNIER
GRIS**

150 PLN



OUR STAFF WILL BE HAPPY TO HELP YOU CHOOSE



NOTHING SAYS “I LOVE
YOU” LIKE MOMENTS
SPENT TOGETHER.

A dinner together, a walk by the sea, an unforgettable SPA treatment...

Give your loved ones
a voucher – because “I love
you” means more than just
words.

Choose the value and the dedication,
and the HAVETeam will take care of
the rest.

