

## HOT DRINKS

ESPRESSO	15,-
ESPRESSO DOPPIO	17,-
AMERICANO	17,-
LATTE	19,-
FLAT WHITE	19,-
CAPPUCCINO	18,-
LEMON TEA	25,-
Warming tea with mint, citrus fruits, cloves, honey and cinnamon	
SELECTED TEA	18,-
Green, black, earl grey, fruit flavoured, mint	

## COLD DRINKS

WATER LEMON 0,5L/1L	13/19,-
Still / sparkling	
ACQUA PANNA WATER 0,75L	28,-
Still	
S. PELLEGRINO WATER 0,75L	28,-
Sparkling	
LEMONADE 0,33L/1L	24/44,-
Lemon / elderflower / marakuya	
ICE COFFEE	27,-
With ice cream and whipped cream	
ICE TEA	23,-
FRESHLY SQUEEZED JUICE 0,25L	28,-
Orange / grapefruit	
TOMA JUICES 0,2L	17,-
Apple / orange	
PEPSI / PEPSI MAX 0,2L	17,-
7UP / MIRINDA 0,2L	17,-
TONIC SCHWEPPE 0,2L	17,-
RED BULL 0,25L	22,-

## SMOOTHIE 250 ml

RASPBERRY/APPLE/BANANA	27,-
MANGO/APPLE/BANANA	27,-
STRAWBERRY/APPLE/BANANA	27,-

## ITALIAN HOUSE WINES

	125 ml	250 ml	500 ml	
RED [12%]	Dry, Cabernet Sauvignon, Veneto, Italy	24,-	44,-	76,-
WHITE [12%]	Dry, Pinot Grigio, Veneto, Italy	24,-	44,-	76,-
FRIZZANTE [11%]	Dry, sparkling, Glera, Veneto, Italy	24,-	44,-	76,-

## COCKTAILS

RASPBERRY MARGARITA	42,-
Tequila, triple sec liqueur, lemon juice, raspberrry puree	
MOJITO	38,-
Rum, soda water, cane sugar, lime, mint	
LONG ISLAND ICE TEA	48,-
Vodka, tequila, rum, gin, triple sec liqueur, pepsi, sugar syrup, lemon juice	

APEROL SPRITZ	45,-
Prosecco, Aperol, soda water, orange	

WHISKY SOUR	42,-
Whisky, sugar syrup, lemon juice, egg white, angostura	

HUGO SPRITZ	37,-
Prosecco, elderflower syrup, soda water, citrus fruits, mint	

PORN STAR MARTINI	44,-
Vanilla vodka, prosecco, marakuya puree, lemon juice, passion fruit liqueur, vanilla syrup	

CUBA LIBRE	36,-
Rum, pepsi, lime	

DAIQUIRI	32,-
Rum, lemon juice, sugar syrup, lime	

ESPRESSO MARTINI	41,-
Wódka, Kahlua, espresso, sugar syrup	

NEGRONI	46,-
Gin, Martini rosso, Campari	

## COCKTAILS

### ALCOHOL-FREE

APEROL FREE	29,-
Alcohol-free wine, orange spritz syrup, soda water, orange	

MOJITO FREE	29,-
7up, soda water, mint, lime, cane sugar	

HUGO SPRITZ FREE	29,-
Alcohol-free wine, elderflower syrup, soda water, citrus, mint	

## BEER

ROŻNOWSKIE LOCAL BEER 0,5L [5%]	27,-
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1664 BLANC KRONENBOURG 0,33L [5%]	21,-
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CIDER [4,5%]	25,-
Dry / semi-sweet	

CIDER 0%	25,-
Lemon grass / marakuya	

PAULANER [5,5% / 5,3%]	27,-
Weissbier / Dunkel	

OKOCIM LAGER 0,33L/0,5L [5,6%]	19/23,-
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ALCOHOL-FREE BEER	21-
Classic / lime with mint	

## VODKA 40 ml

OSTOYA [40%]	21,-
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GREY GOOSE [40%]	39,-
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CHOPIN RYE [40%]	29,-
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CHOPIN ORGANIC [40%]	32,-
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MŁODY ZIEMNIAK [40%]	42,-
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ŻUBRÓWKA BISON GRASS [37,5%]	19,-
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## WHISKY & BOURBON 40 ml

THE GLENLIVET 12 Y.O. [40%]	46,-
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CHIVAS REGAL 12 Y.O. [40%]	39,-
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CHIVAS 18 Y.O. [40%]	55,-
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MONKEY SHOULDER [40%]	41,-
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TALISKER 10 Y.O. [45,8%]	36,-
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GLENMORANGIE 10 Y.O. [40%]	45,-
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LAPHROAIG SELECT [40%]	48,-
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JAMESON [40%]	27,-
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JACK DANIEL'S [40%]	31,-
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MAKER'S MARK [45%]	37,-
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HIBIKI [43%]	63,-
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## VERMOUTH 100 ml

MARTINI [14,4% / 18% / 14,4%]	22,-
Bianco / Extra dry / Rosso	

## RUM 40 ml

HAVANA 3 Y.O. [37,5%]	23,-
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HAVANA CLUB ANEJO 7 Y.O. [40%]	29,-
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KRAKEN [40%]	36,-
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TRANSCONTINENTAL RUM LINE PANAMA 2013 [43%]	45,-
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DICTADOR 12 Y.O. [40%]	38,-
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DICTADOR 20 Y.O. [40%]	55,-
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## COGNAC / BRANDY 40 ml

HENNESSY VS [40%]	42,-
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MARTEL VSOP [40%]	51,-
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REMY MARTIN VSOP [40%]	54,-
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ARARAT 7 [40%]	37,-
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## TEQUILA 40 ml

EL JIMADOR BLANCO [38%]	26,-
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EL JIMADOR GOLD [38%]	27,-
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## GIN 40 ml

BOMBAY [40%]	29,-
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HENDRICK'S SCOTLAND GIN [41,4%]	41,-
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TANQUERAY NO. TEN GIN [47,3%]	34,-
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ROKU GIN [43%]	38,-
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## LIQUEURS 40 ml

JAGERMEISTER [35%]	22,-
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LEMON LIQUEUR CHOPIN [35%]	20,-
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CHERRY LIQUEUR CHOPIN [35%]	25,-
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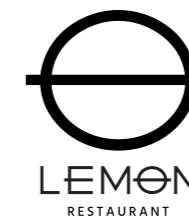
MARCATI GRAPPA MOSCATO [40%]	23,-
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## MULLED DRINKS

MULLED WINE	32,-
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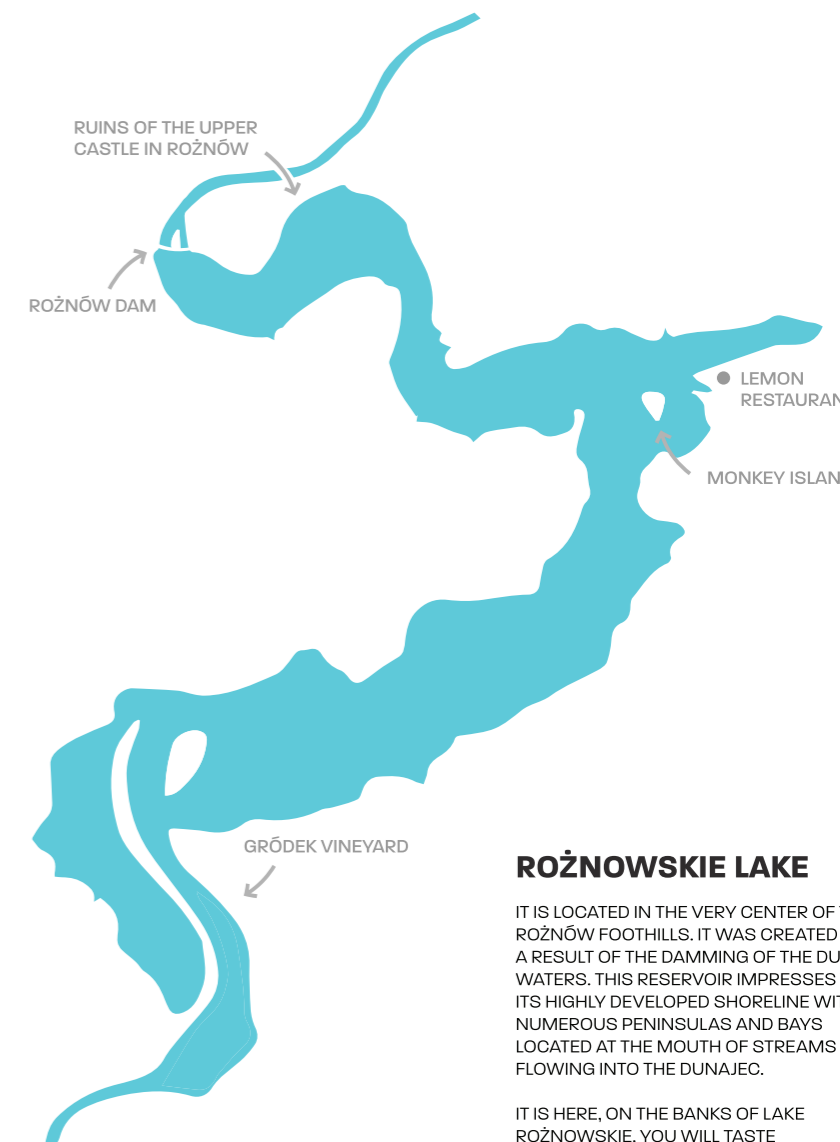
MULLED BEER	29,-
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MULLED ŻOŁĄDKOWA VODKA	37,-
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**FOOD & DRINK**

# M E N U



### ROŻNOWSKIE LAKE

IT IS LOCATED IN THE VERY CENTER OF THE ROŻNÓW FOOTHILLS. IT WAS CREATED AS A RESULT OF THE DAMMING OF THE DUNAJEC WATERS. THIS RESERVOIR IMPRESSES WITH ITS HIGHLY DEVELOPED SHORELINE WITH NUMEROUS PENINSULAS AND BAYS LOCATED AT THE MOUTH OF STREAMS FLOWING INTO THE DUNAJEC.

IT IS HERE, ON THE BANKS OF LAKE ROŻNOWSKIE, YOU WILL TASTE EXCEPTIONAL DISHES PREPARED BY LEMON RESTAURANT TEAM.

### THANK YOU FOR CHOOSING LEMON RESTAURANT!

WE INVITE YOU TO FOLLOW OUR SOCIAL MEDIAS AND LEAVE YOUR FEEDBACK:



TABLE RESERVATION:  
RESTAURACJA@LEMONRESORT.PL  
+48 532 950 188

LEMON RESTAURANT  
GRÓDEK NAD DUNAJCEM 83  
33-318 POLAND

WI-FI:  
Lemon Resort Spa  
Password: LemonHotel

### WAITING TIME

Dear Guests, the dishes served at Lemon Restaurant are prepared with the utmost care, therefore the waiting time may slightly extend depending on the number of Guests in the restaurant. While you will be delighting in the beautiful view of the lake and drinks prepared by our bartenders, we will make sure that the dishes served to you meet your expectations. Thanks!

### TYPE OF DIET AND DEGREES OF SPICINESS OF THE DISH:

- Vegan dish
- Slightly spicy dish
- Spicy dish

For groups of 10 or more people, we add a service charge of 10% of the bill value.

## SOUPS

### ONION SOUP

Wholemeal toast, szafir local cheese

44,-

### PORCINI MUSHROOM CREAM

Based on sauerkraut sourdough with black pudding croquettes

47,-

### FISH SOUP

Made of salmon and trout with tomatoes and vegetables, a little spicy

49,-

## STARTERS

### BEET CARPACCIO • 52,-

Roasted beet, rocket salad, cashew nuts, raspberries, pomegranate, pear ravioli, pickled cauliflower, balsamic raspberry cream

### BEEF CARPACCIO 67,-

Sirloin marinated in fresh herbs, served with rocket salad, parmesan, capers, mayo-mustard-honey sauce, shimeji mushrooms, bread

### SALMON TARTARE 59,-

Fresh salmon with avocado, bell pepper, chive, spicy artichokes, spinach-parsley olive, mini focaccia

### BEEF TARTARE 67,-

Shimeji mushrooms, french mustard, anchois, capers, pickled onion, nasturtium leaves, dried egg yolk, topinambour chips, bread

### PRAWNS 75,-

Prawns braised in white wine with butter, garlic, onion and parsley, served with spinach, cherry tomatoes, pini nuts and bread

## FISH & SEAFOOD

### ROASTED TROUT 85,-

Oven roasted trout from „Pstrągowa Dolina” fish farm, mix of salad and leaves, fennel, apple, artichokes, sun-dried tomatoes, radish, mustard vinaigrette, couscous

### ROASTED SALMON 96,-

Oven baked salmon fillet, parsnip with horseradish and lemon, pan-fried green vegetables, salsa verde



THE HIGHEST QUALITY TROUT FROM „PSTRĄGOWA DOLINA” LOCAL FISH FARM

### COD LOIN 99,-

Cod, fire baked potatoes with sądecka bryndza cheese, salad with fennel, red onion and cherry tomatoes, orange dressing, radish, sugar pea pods, peas, parsley emulsion

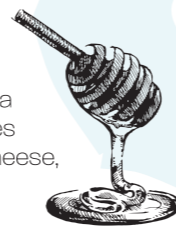
## MAIN COURSES

### LEMON WINGS 59,-

Marinated in honey and smoked pepper with steak fries. Sauces to choose from: BBQ or garlic

### HONEY RIBS 81,-

Roasted bbq ribs marinated in honey, red pepper, mustard and soya sauce, fire baked potatoes with sądecka bryndza cheese, grilled corn



### BEEF CHEEKS 81,-

Beef cheeks, wine gravy, suska sechlońska local prune, potato puree with smoked flavour, salad with pickled carrot, rocket salad, red onion, fennel and pickled beets

### BEEF TENDERLOIN 167,-

Beef tenderloin steak with potato puree with smoked flavor, pan-fried wild broccoli, demi glace sauce with green pepper

### CHICKEN GRILLED IN HERBS 65,-

Delicate chicken breast with herbs, pearl couscous with cashew nuts, aubergine, parsley and peas, mixed salad greens, mango, sun-dried tomatoes, capers, red onion, cherry tomatoes, sun-dried tomatoes sauce

### CELERY STEAK • 57,-

Caramelised celery steak, jerusalem millet with morels and walnuts, smoked leek, carrot and courgette, cherry tomatoes, baked celery mousse

### SOUS VIDE DUCK BREAST 85,-

Sous vide duck breast, parsley-pear puree, beet-celery sauce, kale, champignons, cherry tomatoes, truffle potato, truffle potato chips

### ENTRECOTE STEAK 197,-

Seasoned minimum 90 days entrecote steak made by Timi Gonzalez from Evil Steakhouse especially for Lemon Restaurant, courgette, pepper, mushroom, cherry tomatoes



+ CHOOSE YOUR FRIES!



## BURGERS

### BURGER CLASSIC

Beef, bacon, tomato, onion, pickle, iceberg lettuce, rocket salad

59,-

### VEGAN BURGER •

Wheat roll, courgette, oyster mushrooms, tomato, pickle, sun-dried tomato, smoked tofu, rocket salad, iceberg lettuce

56,-

### LEMON BURGER •

Beef, pancetta, spianata piccante, parmesan, tomato, rocket salad, basil leaves

63,-

### CHEF BURGER

Beef, pancetta, tomatoes, gorgonzola cheese, spicy pear confiture, pak choi cabbage, sun-dried tomatoes, mayo-french mustard sauce, rocket salad

68,-



CHOOSE YOUR FRIES!

STEAK FRIES 18,-

SWEET POTATO FRIES 25,-

## PASTA

TAGLIATELLE

PENNE

SPAGHETTI

WHOLEMEAL

CORN

### AGLIO E OLIO LEMON • 53,-

Pasta with olive, garlic, parsley, peperoncino and parmesan

### ORIGINAL ITALIAN CARBONARA 61,-

Pasta with guanciale, pecorino romano and egg

### SPINACI E POLLO 64,-

Pasta with spinach, chicken, parmesan and cream sauce

### PASTA WITH BEEF AND CHANTERELLES 67,-

Beef loin, chanterelles, kale, wild garlic, roasted buckwheat, sour cream sauce, shallot

### FRUTTI DI MARE 75,-

Pasta with pelati tomatoes and sea food like prawns, squids, baby octopus, mussels

## PIZZA

### FOCACCIA • 34,-

With rosemary and olive oil

### MARGHERITA 49,-

Tomato sauce, mozzarella, basil

### PICCANTE •• 55,-

Tomato sauce, mozzarella, basil, spianata piccante, olives

### CAPRICCIOSA 55,-

Tomato sauce, mozzarella, ham, mushrooms, artichokes, black olives

### PARMA 61,-

Tomato sauce, mozzarella, parma ham, rocket salad, parmesan, cherry tomatoes

### 4 CHEESES 56,-

Polish farmer's cheeses, mozzarella, gorgonzola

### PIZZA WITH GUANCIALE 49,-

Guanciale, cream, dill, mozzarella, broad bean

### REGIONALE 57,-

Tomato sauce, mozzarella, smoked sheep's milk cheese, smoked bacon, suska sechlońska local prune

### SUSKA SECHLOŃSKA

SUSKA SECHLOŃSKA PRUNE IS TYPICAL OF THE HIGHLAND LANDSCAPE, WHICH BECOMES A SWEETISH PRUNE WITH A SMOKY TASTE OWING TO A TRADITIONAL METHOD OF SMOKING



## DESSERTS

### CREME BRULEE 35,-

Creme brulee with caramelised brown sugar

### APPLE TART 42,-

Cocoa-nut crumble, vanilla ice cream, caramel sauce

### RASPBERRY LEMON 44,-

Hot raspberries with vanilla ice cream and whipped cream

### TIRAMISU 41,-

Savoiardi sponge cake, mascarpone with amaretto, chocolate mousee

### CHOCOLATE FONDANT 49,-

Hot chocolate cake with melted center, served with vanilla ice cream and forest fruit confiture

### WHITE CHOCOLATE FONDANT 46,-

White chocolate fondant, vanilla ice cream, crumble, pomegranate and hibiscous gel