

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	
COCA-COLA SUGAR FREE / COCA-COLA ORIGINAL TASTE 0,25L	17,-
SPRITE / FANTA 0,25L	17,-
KINLEY TONIC WATER 0,25L	17,-
CAPPY JUICES 0,25L	17,-
Apple / orange	
RED BULL 0,25L	22,-

MATCHA	
250 ml	
ICE MATCHA	35,-
Matcha, milk, fruit puree, whipped cream	
Milk type:	Fruit puree:
cow's milk, lactose free, soy milk, oat milk	strawberry, raspberry, peach

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, raspberry purée	
MOJITO	38,-
Rum, soda water, cane sugar, lime, mint	
LONG ISLAND ICE TEA	48,-
Vodka, tequila, rum, gin, triple sec liqueur, coca-cola original taste, 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 purée, lemon juice, passion fruit liqueur, vanilla syrup	
CUBA LIBRE	36,-
Rum, coca-cola original taste, lime	
ESPRESSO MARTINI	41,-
Wódka, Kahlua, espresso, sugar surup	
NEGRONI	46,-
Gin, Martini rosso, Campari	

COCKTAILS	
ALCOHOL-FREE	
APEROL FREE	29,-
Alcohol-free wine, orange spritz syrup, soda water, orange	
MOJITO FREE	29,-
Sprite, 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,-
1664 BLANC KRONENBOURG 0,33L [5%]	21,-
CIDER 0,5L [3,5%]	28,-
Raspberry / tropical fruits	
CIDER 0% 0,5L	29,-
Pear / strawberry-lime	
PAULANER [5,5% / 5,3%]	27,-
Weissbier / Dunkel	
OKOCIM LAGER 0,33L/0,5L [5,6%]	19/23,-
ALCOHOL-FREE BEER	21,-
Classic / lime with mint	
VODKA	
40 ml	
OSTOYA [40%]	21,-
GREY GOOSE [40%]	39,-
CHOPIN RYE [40%]	29,-
CHOPIN ORGANIC [40%]	32,-
MŁODY ZIEMNIAK [40%]	42,-
BELVEDERE [40%]	29,-
WHISKY & BOURBON	
40 ml	
THE GLENLIVET 12 Y.O. [40%]	46,-
CHIVAS REGAL 12 Y.O. [40%]	39,-
CHIVAS 18 Y.O. [40%]	55,-
MONKEY SHOULDER [40%]	41,-
TALISKER 10 Y.O. [45,8%]	36,-
GLENMORANGIE 10 Y.O. [40%]	45,-
LAPHROAIG SELECT [40%]	48,-
JAMESON [40%]	27,-
JACK DANIEL'S [40%]	31,-
MAKER'S MARK [45%]	37,-
HIBIKI [43%]	63,-
MACALLAN 12 Y.O. [40%]	49,-
MACALLAN 15 Y.O. [43%]	79,-
VERMOUTH	
100 ml	
MARTINI [14,4% / 18% / 14,4%]	22,-
Bianco / Extra dry / Rosso	

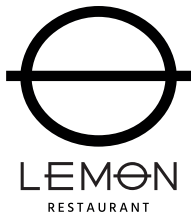
RUM	
40 ml	
HAVANA 3 Y.O. [37,5%]	23,-
HAVANA CLUB ANEJO 7 Y.O. [40%]	29,-
KRAKEN [40%]	36,-
BUMBU [40%]	35,-
DICTADOR 12 Y.O. [40%]	38,-
DICTADOR 20 Y.O. [40%]	55,-

COGNAC / BRANDY	
40 ml	
HENNESSY VS [40%]	42,-
MARTEL VSOP [40%]	51,-
REMY MARTIN VSOP [40%]	54,-
ARARAT 7 [40%]	37,-
TEQUILA	
40 ml	
EL JIMADOR BLANCO [38%]	26,-
EL JIMADOR GOLD [38%]	27,-

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

LIQUEURS	
40 ml	
JAGERMEISTER [35%]	22,-
LEMON LIQUEUR CHOPIN [35%]	20,-
CHERRY LIQUEUR CHOPIN [35%]	25,-

MULLED DRINKS	
MULLED WINE	32,-
MULLED BEER	29,-
MULLED WINE 0%	27,-
To choose: red, white	



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!

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

TYPE OF DIET AND DEGREES OF SPICINESS OF THE DISH:

- Vegan dish
- Slightly spicy dish
- Spicy dish

SOUPS

TOMATO CREAM Pelati tomatoes, mozzarella, basil pesto 39,-	PORCINI MUSHROOM CREAM Based on sauerkraut sourdough with black pudding croquettes 47,-	FISH SOUP Made with salmon and trout, tomatoes and vegetables, a little spicy 49,-
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STARTERS

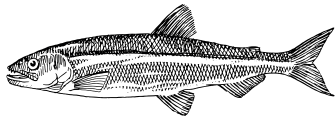
- BEET CARPACCIO • 48,-**
Roasted beet, rocket salad, cashew nuts, raspberries, pomegranate, pear ravioli, pickled cauliflower, balsamic raspberry cream
- SALMON TARTARE 59,-**
Fresh salmon with avocado, bell pepper, chive, spicy artichokes, spinach-parsley olive, black sesame, focaccia

- 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 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
- COD LOIN 96,-**
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



THE HIGHEST QUALITY TROUT FROM PSTRĄGOWA DOLINA LOCAL FISH FARM

SALADS

- GOAT CHEESE AND PAK CHOY SALAD 68,-**
Caramelised goat cheese, pan-fried pak choy cabbage, glazed beets, raspberries, pomegranate, polenta with almonds, raspberries and mint, blueberry confiture with juniper
- PRAWNS SALAD 76,-**
Spicy pan-fried prawns, mixed salad and leaves, fennel, apple, artichokes, dried tomatoes, radish, orange dressing, focaccia
- TATAKI TUNA SALAD 78,-**
Spinach, apple, radish, pomegranate, red onion, white sesame, avocado, roasted cherry tomatoes, mayo and apple juice dressing

MAIN COURSES

LEMON WINGS 53,-
Marinated in honey and smoked pepper with steak fries. Sauces to choose from: BBQ or garlic

CHICKEN GRILLED IN HERBS 65,-
Delicate chicken breast with herbs, pearl couscous with cashew nuts, aubergine, parsley and peas, mixed salad greens, sun-dried tomatoes, capers, red onion, cherry tomatoes, sun-dried tomatoes sauce

CAULIFLOWER STEAK WITH NUT CRUMBS AND TRUFFLE AROMA • 61,-
Fresh green vegetables, topinambour purée with smoked sour cream, parsley olive oil

SOUS VIDE DUCK BREAST 85,-
Sous vide duck breast, rhubarb mousse, potato puree with smoked aroma, wild broccoli, raspberry duck sauce, sugar peas, truffle potato chips

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, potato purée with smoked flavor, stewed carrot and wild broccoli fried on butter, suska sechłońska local prune

STEAKS

BEEF TENDERLOIN WITH DEMI GLACE SAUCE 119,-

EXTRAS

Mixed salad, sun dried tomatoe, red onion, cherry tomato, capers, vinaigrette

21,-

Romaine salad, parmesan, pistachios, mustard vinaigrette

26,-

Wild broccoli fried on butter

24,-

90 DAYS DRY-AGED BEEF ENTRECOTE 152,-

Potato purée with smoked aroma

19,-

Steak fries

19,-

Sweet potato fries

25,-

BURGERS

BURGER CLASSIC 59,-
Beef, bacon, tomato, onion, pickle, iceberg lettuce, rocket salad

LEMON BURGER • 63,-
Beef, pancetta, spianata piccante, rocket salad, tomato, parmesan, basil leaves

CHEF BURGER 68,-
Beef, pancetta, tomatoe, gorgonzola cheese, spicy pear confiture, pak choy cabbage, sun-dried tomatoes, mayo-french mustard sauce, rocket salad

CHOOSE YOUR FRIES!

STEAK FRIES 19,-	SWEET POTATO FRIES 25,-
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PASTA

TAGLIATELLE	PENNE	SPAGHETTI	WHOLEMEAL	CORN
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AGLIO E OLIO POMODORI E RUCOLA 48,-
Pasta with olive, fresh tomatoes, garlic, onion, rocket salad and parmesan

ORIGINAL ITALIAN CARBONARA 61,-
Pasta with guanciale, pecorino romano and egg

SPINACI E POLLO 59,-
Pasta with spinach, chicken, parmesan and cream sauce

PASTA WITH BEEF AND CHANTERELLES 67,-
Pasta, beef loin, chanterelles, kale, wild garlic, roasted buckwheat, cream sauce, shallot

CON GAMBERETTI 75,-
Pasta, prawns, fresh tomatoes, white wine, parsley, onion, garlic

DESSERTS

FOCACCIA • 29,-
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, champignons, artichokes, black olives

PARMA 61,-
Tomato sauce, mozzarella, parma ham, rocket salad, parmesan

QUATRO FORMAGGI 56,-
Mozzarella, gorgonzola, parmegiano reggiano, taleggio

REGIONALE 57,-
Tomato sauce, mozzarella, sheep's milk cheese, smoked bacon, smoked local prune

SUSKA SECHŁOŃSKA

SUSKA SECHŁOŃSKA 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

TIRAMISU 39,-
Savoiardi sponge cake, mascarpone with chocolate

CHOCOLATE FONDANT 49,-
Hot chocolate cake with melted center, served with vanilla ice cream and forest fruit confiture

RASPBERRY LEMON 46,-
Hot raspberries with vanilla ice cream and whipped cream