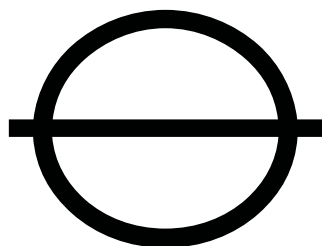


R O Ź N Ó W L A K E



LEMØN
RESTAURANT

FOOD & DRINKS



WAITING TIME

We kindly inform, that the time of waiting for the dishes and drinks depends on the number of Guests. Thank you in advance for understanding.



SOUPS

PORCINI MUSHROOM CREAM 34,-

Based on sauerkraut sourdough with black pudding croquettes

TOMATO CREAM 39,-

With croutons, pesto and mozzarella

MEAT CONSOMME 39,-

Served with cappelletti dumplings with duck

FISH SOUP 43,-

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

STARTERS

BEET CARPACCIO • 45,-

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

BEEF CARPACCIO 61,-

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

BURGUNDY SNAILS 59,-

Snails roasted in garlic-parsley butter, garlic toasts

SALMON TARTARE 49,-

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

BEEF TARTARE 59,-

Shimeji mushrooms, french mustard, anchois, pickled onion, capers, nasturtium leaves, dried egg yolk, lovage olive oil, topinambour chips, tomato butter, bread

PRAWNS 69,-

Prawns stewed in white wine with butter, garlic, onion and parsley, served with toasts

SALADS

SALAD WITH GRILLED CHICKEN 59,-

Grilled chicken, mixed salad and leafs, dried tomatoes, olives, capers, mango, parmesan, white radish, vinaigrette dressing, focaccia

SALAD WITH GOAT CHEESE AND PAK CHOY 61,-

Caramelised goat cheese, pan-fried pak choy cabbage, glazed beets, raspberries, pomegranate, polenta with almonds, raspberries and mint, blueberry confiture with juniper

SALAD WITH TATAKI TUNA 65,-

Spinach, apple, radish, pomegranate, red onion, white sesame, sous vide egg, baked cherry tomatoes, mayo & apple juice vinaigrette

SALAD WITH PRAWNS 69,-

Spicy pan-fried prawns, mixed salads and leafs, fennel, artichokes, apple, dried tomatoes, radish, orange dressing, focaccia

PASTA

CHOOSE YOUR FAVOURITE PASTA:

TAGLIATELLE	PENNE	SPAGHETTI
WHOLEMEAL	CORN	

AGLIO E OLIO LEMON • 49,-

Pasta with olive, fresh tomatoes, garlic, onion, rocket salad and parmesan

ORIGINAL ITALIAN CARBONARA 53,-

Pasta with guanciale, pecorino romano and egg

SPINACI E POLLO 57,-

Pasta with spinach, chicken, parmesan and cream sauce

GAMBERETTI 69,-

Pasta with prawns, olive oil, fresh tomatoes, cherry tomatoes, fresh spinach, chilli, garlic and onion

FRUTTI DI MARE 67,-

Pasta with pelati tomatoes and sea foods: prawns, squids, baby octopus, mussels

PASTA WITH BEEF & CHANTERELLES 67,-

Pasta, beef loin, chanterelles, kale, wild garlic, roasted buckwheat, sour cream, shallot

FISH AND SEAFOOD

ROASTED TROUT 71,-

Oven roasted trout from Pstrągowa Dolina fish farm, roasted potatoes, pan-fried seasonal vegetables

BAKED SALMON 89,-

Oven baked highest quality atlantic salmon fillet, parsnip puree with horseradish & lemon, pan-fired vegetables, salsa verde

COD LOIN 91,-

Cod, fire baked potatoes topped with sadecka bryndza cheese, salad with fennel, red onion & cherry tomatoes, orange dressing, radish, sugar peas pumps, peas, parsley emulsion

HALIBUT 98,-

Crayfish sauce with parsley oil, sugar peas puree, cucumber compressed in aloe, smoked trout caviar

● Slightly spicy dish

● ● Spicy dish

● Vegan dish

MAIN COURSES

GRILLED CHICKEN IN HERBS 59,-

Tender chicken breast in herbs, pearlotto with porcini mushrooms, mixed salads, mango, dried tomatoes, capers, red onion and cherry tomatoes, sun-dried tomatoes sauce

SAVORY GNOCCHI WITH BEEF SIRLOIN 57,-

Potato dumplings with beef in porcini mushrooms sauce

LEMON WINGS 53,-

Marinated in honey and smoked pepper, served with fries. BBQ or garlic sauce to select

CELERY STEAK CARMELIZED IN HONEY FROM THE KÓSZKA APIARY • 63,-

Celery, „Piękny Jaś” beans from the Dunajec valley, pak choi, dried tomatoes, apple & fennel mousse, almonds, salsa verde, tomato oil by Dawid Łagowski

HONEY RIBS 71,-

Roasted ribs marinated in honey, red pepper, mustard and soya sauce, served with roasted potatoes, grilled corn, courgette, bell pepper and BBQ sauce

BEEF TENDERLOIN 149,-

Beef tenderloin steak, potato-horseradish-mustard puree, oyster mushrooms with spinach and parsley, demi glace sauce

ENTRECOTE STEAK 189,-

Seasoned minimum 90 days entrecote steak made by Timi Gonzalez from evil steakhouse especially for Lemon Restaurant, courgette, bell pepper, corn



CHOOSE YOUR FRIES!

STEAK FRIES 17,-

SWEET POTATO FRIES 23,-

SOUS VIDE DUCK BREAST 85,-

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

BEEF CHEEKS 73,-

Beef cheeks, wine gravy, fire baked potatoes topped with sadecka bryndza cheese, salad with pickled carrot, rocket, red onion, fennel & pickled beets

JERUSALEM MILLET WITH MOREL MUSHROOMS AND SMOKED VEGETABLES • 57,-

Jerusalem millet groats with morels and walnuts, smoked leek, carrots and courgette, cherry tomatoes, morels sauce, sous vide egg yolk

BURGERS

CHOOSE YOUR FRIES!

STEAK FRIES 17,-

SWEET POTATO FRIES 23,-

VEGAN BURGER • 49,-

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

CHEF BURGER 59,-

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

CLASSIC BURGER 51,-

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

LEMON BURGER • 59,-

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

OUR BURGERS ARE PREPARED ONLY
FROM THE HIGHEST QUALITY BEEF

PIZZA

OUR PIZZA IS MADE FROM THE HIGHEST QUALITY ITALIAN PRODUCTS

FOCACCIA • 29,-

With rosemary and olive oil

REGIONALE 49,-

Tomato sauce, mozzarella, sheep's milk cheese, smoked bacon, "Suska sechłorńska" local prune

CAPRICCIOSA 49,-

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

VEGAN • 49,-

Tomato sauce, sun-dried tomatoes, mushrooms, black olives, tofu, rocket salad

PARMA 53,-

Tomato sauce, mozzarella, Parma ham, rocket salad, parmesan

4 CHEESES 49,-

Polish farmer's cheeses, mozzarella, cherry tomatoes, young spinach

MARGHERITA 45,-

Tomato sauce, mozzarella, basil

PICCANTE • • 51,-

Tomato sauce, mozzarella, basil, spianata piccante, olives

PIZZA WITH MANGO, PRAWNS AND CHILLI 55,-

Mozzarella, pelati tomatoes, spicy prawns, mango

DESSERTS

RED BEAN VEGE BROWNIE • 39,-

Vegan creamy lemon cream,
chocolate-mint icing, jelly
cherries

CHOCOLATE FONDANT 43,-

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

WHITE CHOCOLATE AND BEET FONDANT 39,-

White chocolate and beetroot
fondant, cider ice cream, crumble,
pomegranate and hibiscous gel,
raspberry powder

TIRAMISU 37,-

Savoiardi sponge cake,
mascarpone with chocolate,
chocolate mousse

APPLE TART 37,-

Cocoa-nut crumble, vanilla
ice cream, caramel sauce

CREME BRULEE 35,-

Crème brulee with
caramelised brown sugar

RASPBERRY LEMON 41,-

Hot raspberries with vanilla ice
cream and whipped cream



SOUPS

BROTH WITH NOODLES 29,-

TOMATO SOUP 32,-

With noodles

MAIN COURSES

CHICKEN NUGGETS 41,-

With fries and cucumber
with sour cream

SALMON FISHSTICKS 45,-

With potato puree and
grilled corn

SPAGHETTI 41,-

With veal meatballs and
parmesan cheese

KIDS BURGER 39,-

Served with fries

SOMETHING SWEET

PANCAKES 29,-

With vanilla cottage cheese
and fruits

ICE CREAM 29,-

With chocolate sauce
and whipped cream

WAFFLE 29,-

With Nutella, whipped
cream and fruits



ARE YOU INTERESTED IN VEGAN DISHES?

Especially for You we prepared a list of all
vegan dishes in our menu.

MENU

BEET CARPACCIO • 45,-

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

FOCACCIA • 29,-

With rosemary and olive oil

PIZZA VEGAN • 49,-

Tomato sauce, sun-dried
tomatoes, mushrooms,
black olives, tofu, rocket salad

JERUSALEM MILLET WITH MOREL MUSHROOMS AND SMOKED VEGETABLES • 57,-

Jerusalem millet groats with
morels and walnuts, smoked
leek, carrots and courgette,
cherry tomatoes, morels
sauce, sous vide egg yolk

AGLIO E OLIO LEMON • 49,-

Pasta with olive, fresh
tomatoes, garlic, onion,
rocket salad and parmesan

CELERY STEAK CARMELIZED IN HONEY FROM THE KÓSZKA APIARY • 63,-

Celery, „Piękny Jaś” beans
from the Dunajec valley, pak
choi, dried tomatoes, apple
& fennel mousse, almonds,
salsa verde, tomato oil
by Dawid Łagowski

VEGAN BURGER • 49,-

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

CHOOSE YOUR FRIES!

STEAK FRIES 17,-

**SWEET POTATO
FRIES 23,-**

RED BEAN VEGE BROWNIE • 39,-

Vegan creamy lemon cream,
chocolate-mint icing, jelly
cherries

HOT DRINKS

ESPRESSO	14,-	SELECTED TEA	17,-
ESPRESSO DOPPIO	15,-	Green, black, earl grey, fruit flavoured	
AMERICANO	15,-		
CAPPUCCINO	16,-	ESPRESSO TONIC	21,-
FLAT WHITE	17,-	Espresso, Shweppes tonic, orange	
LATTE MACCHIATO	18,-	You can order your coffee with soy milk or lactose-free milk	

SMOOTHIE

GREEN POWER 0,25 L	27,-
Kale, spinach, apple, aloe	
FRUITS & VEGE 0,25 L	27,-
Beetroot, strawberry, apple, cherry	
PRETTY PLUM 0,25 L	27,-
Plum, chokeberry, apple, blackcurrant	
FRUITS JOY 0,25 L	27,-
Banana, apple, pear	

COLD DRINKS

LEMON WATER 0,5L/1L	13/19,-	TOMA FRUIT JUICE 0,2L	15,-	PEPSI / PEPSI MAX 0,2L	15,-
Sparkling / still		Orange / apple			
ACQUA PANNA WATER 0,75L	25,-	FRESHLY SQUEEZED JUICES 0,2L	23,-	MIRINDA / 7UP 0,2L	15,-
Still		Orange / grapefruit		SCHWEPES TONIC 0,2L	15,-
SAN PELLEGRINO WATER 0,75L	25,-	ICED TEA	23,-	RED BULL 0,25L	19,-
Sparkling		With lemon sherbet			
LEMONADE 0,3L/1L	23/43,-	ICED COFFEE	25,-		
Lemon / raspberry / passion fruit					

BEER

OKOCIM TAP BEER 0,3L/0,5L	17/21,-	GRIMBERGEN 0,33L	21,-	GARAGE HARD LEMON	19,-
		Blonde, Blanche, Double		SOMERSBY 0,4L	19,-
ROŻNOWSKIE LOCAL BEER 0,5L	25,-	PAULANER LIGHT 0,5L	25,-	SOMERSBY 0% 0,4L	17,-
YOU HAVE TO TASTE THE PIWO ROŻNOWSKIE, PREPARED ESPECIALLY FOR THE LEMON RESTAURANT BY THE GRYBÓW BRAWERY		PAULANER DARK DUNKEL 0,5L	25,-	ALCOHOL FREE BEER 0,33L	19,-

COCKTAILS

MOJITO	31,-	APEROL SPRITZ	39,-	AMARETTO SOUR	29,-
Rum, cane sugar, lime, mint, sparkling water		Prosecco, Aperol, orange, sparkling water		Amaretto, lemon juice, sugar syrup, egg white	
ESPRESSO MARTINI	33,-	HUGO SPRITZ	33,-	LONG ISLAND ICE TEA	39,-
Vodka, Kahlua, espresso, sugar syrup		Prosecco, black lilac syrup, sparkling water, fruits		Vodka, tequila, gin, Triple Sec liqueur, pepsi, sugar syrup, lemon juice	
MARGARITA	31,-	BASIL FRESH	31,-	LEMON STAR MARTINI	37,-
Tequila, Triple Sec liqueur, lemon juice		Gin, lemon juice, basil, sugar syrup		Vanilla vodka, Prosecco, marakuya puree, lime juice, marakuya liqueur	
RASPBERRY MARGARITA	31,-	NEGRONI	39,-	TOM COLLINS	31,-
Tequila Silver, Bols Triple Sec, lemon juice, raspberry puree		Gin, Martini Rosso, Campari		Gin, lemon juice, sugar syrup, sparkling water	
WHISKY SOUR	35,-				
Whisky, sugar syrup, lemon juice, egg white, angostura					

ALCOHOL FREE COCKTAILS

APEROL FREE

27,-

Alcohol free wine, orange
spritz syrup bitter, orange,
sparkling water

MOJITO FREE

26,-

7up, lime, mint,
brown sugar

CAN'T FIND YOUR FAVOURITE COCTAIL?
LET OUR BARTENDER KNOW AND WE WILL
PREPARE IT EXCLUSIVELY FOR YOU!

ITALIAN HOUSE WINES

RED WINE

Dry, Cabernet
Sauvignon, Veneto, Italy

125 ML 250 ML 500 ML

23,- 43,- 75,-

WHITE WINE

Dry, Pinot Grigio,
Veneto, Italy

125 ML 250 ML 500 ML

23,- 43,- 75,-

FRIZZANTE

Dry, Sparkling,
Glera, Veneto, Italy

125 ML 250 ML 500 ML

23,- 43,- 75,-

DRY VODKA

40 ML

AMUNDSEN	19,-
CHOPIN RYE	27,-
CHOPIN ORGANIC	29,-
GREY GOOSE	33,-
MŁODY ZIEMNIAK	35,-
HAKU VODKA 100% JAPANESE RICE	33,-
FLAVOURED SOPLICA Raspberry, cherry, hazelnut	17,-

RUM

40 ML

HAVANA CLUB ANEJO 3 YO	21,-
HAVANA CLUB ANEJO 7 YO	25,-
HAVANA ESPECIAL	23,-
KRAKEN	26,-
DICTATOR 12 YO	36,-
RYOMA RUNA JAPANESE	34,-

COGNAC / BRANDY

40 ML

METAXA 7*	27,-
HENNESSY VS	33,-
MARTELL VS	31,-
MARTELL VSOP	39,-
REMY MARTIN VSOP	46,-

WHISKY & BOURBON

40 ML

JACK DANIEL'S	25,-
JACK DANIEL'S SINGLE BARREL	45,-
WILD TURKEY KENTUCKY STRAIGHT	25,-
WILD TURKEY AMERICAN HONEY	26,-
MONKEY SHOULDER	38,-
CHIVAS REGAL 12 YO	34,-
CHIVAS MISUNARA	41,-
TALISKER 10 YO	34,-
GLENMORANGIE 10 YO	39,-
LAPHROAIG SELECT	46,-
JAMESON	23,-
JAMESON BLACK BARREL	27,-
THE DUBLINER	25,-
TULLAMORE DEW	25,-

HIBIKI HARMONY
SUNTORY

TOGOUCHI PREMIUM
BLENDED

VERMOUTH

100 ML

MARTINI BIANCO	18,-
MARTINI EXTRA DRY	18,-
MARTINI ROSSO	18,-

TEQUILA

40 ML

SALITOS SILVER	25,-
SALITOS GOLD	27,-

GIN

40 ML

BOMBAY SAPPHIRE	26,-
HENDRICK'S SCOTLAND GIN	35,-
ROKU JAPANESE KRAFT GIN	34,-

LIQUEURS

40 ML

CAMPARI	16,-
BAILEYS	17,-
AMARETTO	17,-
JAGERMEISTER	19,-