

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	Dry, Cabernet Sauvignon, Veneto, Italy	24,-	44,-	76,-
WHITE	Dry, Pinot Grigio, Veneto, Italy	24,-	44,-	76,-
FRIZZANTE	Dry, sparkling, Glera, Veneto, Italy	24,-	44,-	76,-

COCKTAILS

RASPBERRY MARGARITA	42,-
Tequila, triple sec liqueur, lemon juice, raspberrypuree	
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	27,-
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1664 BLANC KRONENBOURG 0,33L	21,-
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CIDER	25,-
Dry / semi-sweet	

CIDER 0%	25,-
Lemon grass / marakuya	

PAULANER	27,-
Weissbier / Dunkel	

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

VODKA 40 ml

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

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

MARTINI	22,-
Bianco / Extra dry / Rosso	

RUM 40 ml

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

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

EL JIMADOR BLANCO	26,-
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EL JIMADOR GOLD	27,-
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GIN 40 ml

BOMBAY	29,-
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HENDRICK'S SCOTLAND GIN	41,-
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TANQUERAY NO. TEN GIN	34,-
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ROKU GIN	38,-
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LIQUEURS 40 ml

JAGERMEISTER	22,-
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LEMON LIQUEUR CHOPIN	20,-
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CHERRY LIQUEUR CHOPIN	25,-
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MARCATI GRAPPA MOSCATO	23,-
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MULLED DRINKS

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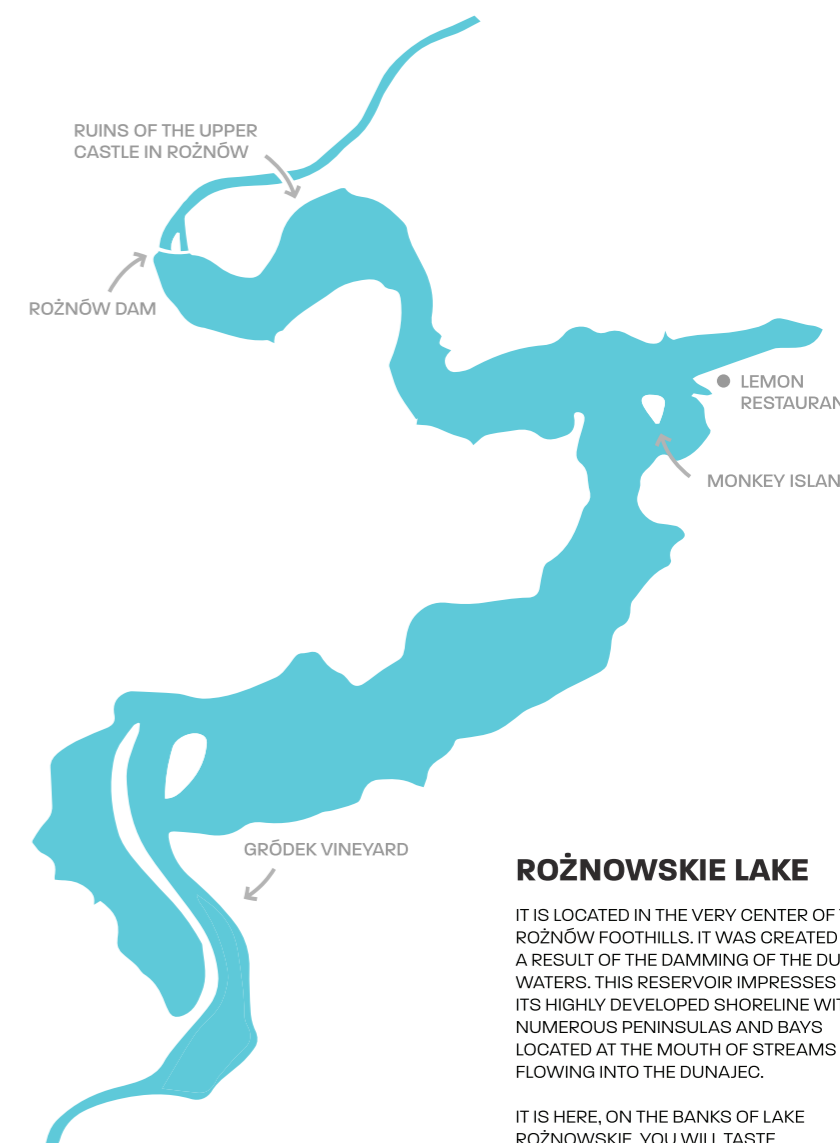
MULLED BEER	29,-
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MULLED ŻOŁĄDKOWA VODKA	37,-
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**& FOOD
DRINK**

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 DUNAJEK WATERS. THIS RESERVOIR IMPRESSES WITH ITS HIGHLY DEVELOPED SHORELINE WITH NUMEROUS PENINSULAS AND BAYS LOCATED AT THE MOUTH OF STREAMS FLOWING INTO THE DUNAJEK.

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

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

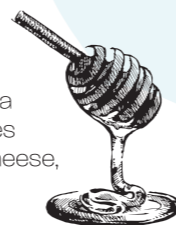
MAIN COURSES

LEMON WINGS ALLA BUFFALO 59,-

Tabasco marinated with smoked chipotle peppers and bbq served with steak fries and salad made of celery, carrot and butter salad with yoghurt sauce

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 sechłońska 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 sechłońska 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,-

Crema 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