

Restaurant in *Hotel Wojciech* ***

is open every day

14.00-22.00

Welcome

STARTERS

Caramelized foie gras with cranberries
and grilled tree cake 39 PLN
40g/30g/60g 🍷 (1,3,7)

Herring accompanied by a Waldorf salad 16 PLN
60g/120g (3,4,8,9)

Beef tartare with potato hay and butter 18 PLN
100g/50g/15g (1,3,4,7,10)

Smoked eggplant with tomato jam,
Korycin cheese and ground olive served
on shortbread puff pastry 22 PLN
40g/40g/30g/10g/30g 🍷 (1,7)

Pork leg carpaccio
with marinated Rydz mushroom
and boletus, Parmesan cheese and walnuts 20 PLN
75g/50g/10g/10g (7,8)

SOUPS

Beetroot cream with beetroot crispy,
amber cheese and chestnuts 18 PLN
250ml 🍷 (1,7)

Beef tripe with chorizo,
and smoked paprika and chickpeas 19 PLN
250ml (9)

Chicken noodle soup 10 PLN
250ml (1,9)

The soup of the day 13 PLN
250ml

SALADS

Autumn salad with beetroot, pear,
Korycin cheese and walnuts 23 PLN
50g/50g/40g/40g /15g 🍷 (7,8)

Salad with chestnuts, pomegranate,
tomato jam and a goat cheese cookie 28 PLN
50g/15g/20g/25g /75g 🍷 (1,7)

Salad with marinated quail
and chanterelles and vegetable chips 33 PLN
50g/70g/40g/10g

MEAT DISHES

Confit duck thigh with cherry sauce
and glazed apple on potato puree 35 PLN
180g/80ml/40g/150g (1,7,12)

Lamb loin on the bone
on sweet potato puree
and the fruits of autumn 65 PLN
115g/90g/90g (1,7)

Beef tenderloin with oporto sauce
on pumpkin puree
with grilled duck liver and apple 70 PLN
140g/40ml/90g/40g/50g (1,7,9,12)

Grilled pork leg terrine
with potato intestine with cranberries,
hazelnut sauce on carrot brunoise 26 PLN
150g/80g/40ml/80g (1,7,9)

Wild boar knuckle with chocolate sauce,
Polish-style potatoes and grilled carrots 58 PLN
250g/40ml/150g/50g 🍷 (1,7,9,12)

Pork tenderloin with white truffle sauce,
romanesco cauliflower, celery puree
and sweet potato hay 45 PLN
180g/40ml/80g/100g/10g (3,7,9)

Pork chops with fried egg,
served with Polish potatoes
and green beans on butter 45 PLN
150g/180g/100g (1,7,3)



The waiting time for the main course is up to 35 minutes. Dishes may contain allergens. Prices include VAT.

HANDMADE DUMPLINGS

Dumplings with cabbage and mushrooms sprinkled with onion 7pcs 🍃 (1)	20 PLN
Dumplings with deer and chanterelles on confit onion 7pcs 🍷 (1)	35 PLN
Dumplings with duck and pear served with cranberries 7pcs (1)	23 PLN
Traditional dumplings with meat served with onion 9pcs (1,9)	20 PLN
Fried dumplings with salmon, and spinach and cottage cheese, served with tzatziki dip 7pcs/40ml (1,4,7)	27 PLN

PASTA AND RISOTTO

Tagliolini al nero di seppia with frutti di mare and marinara sauce 250g (1,2,14)	37 PLN
Risotto with mushrooms and a hint of black truffle 250g 🍃 (6,7,9)	34 PLN

FISH DISHES

Trout on hummus with peas and carrots served with romanesco cauliflower, topped with sauce from smoked butter 150g/120g/85g (4,7,11)	26 PLN
Clams St. Jacob on pumpkin puree with Hollandaise sauce and broccoli 70g/90g/40ml/90g (3,7,14)	49 PLN
Grilled salmon, vegetables sauté with ginger 160g/180g (4)	49 PLN
Pan fried vendace with lemon and bread 240g/90g 🍷 (4,1)	40 PLN
Fish and chips with zander and vegetables in tempura 160g/150g (1,3,4,10)	27 PLN

DESSERTS

Cherry soup with cream ice cream 100ml/60g 🍃 (7)	14 PLN
Beetroot dessert with cream cheese and white chocolate 150g 🍃 (7)	18 PLN
Yoghurt dessert with caramelized apples and granola 150g 🍃 (7,15)	14 PLN
Cake of the day 150g 🍃 (1,7,3)	10 PLN

* Allergenic substances and products or intolerance reactions:

1. Cereals containing gluten.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soybeans and products thereof.
7. Milk and products thereof.
8. Nuts, ie almonds, hazelnuts, walnuts.
9. Celery and products thereof.
10. Mustard and related products.
11. Sesame seeds and products thereof.
12. Sulfur dioxide and sulphites.
13. Lupine and derivatives.
14. Molluscs and products thereof.
15. Honey.



- Vegetarian dish

- Good because it is regional

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HOT DRINKS

Espresso 30 ml	10 PLN
Coffee 130 ml	10 PLN
Cappuccino 250 ml	12 PLN
Latte 200 ml	13 PLN
Tea Pure Leaf 200 ml (black, vanilla black, Earl Gray, green, jasmine green, chamomile, berry)	10 PLN

COLD DRINKS

Freshly squeezed orange juice 200 ml	15 PLN
Carrot and apple juice freshly squeezed 200 ml	15 PLN
Coca-cola / zero 250 ml	8 PLN
Fanta, Sprite, Tonic 250 ml	8 PLN
Cappy 250 ml (apple, blackcurrant, orange, multivitamin, grapefruit, tomato)	8 PLN
Fuzetea 250 ml (lemon, peach)	8 PLN
Kropla Delice 330 ml	7 PLN
Kropla Beskidu 330 ml	7 PLN
Kropla Beskidu 500 ml	9 PLN
Burn 250 ml	12 PLN

REGIONAL DRINKS

Podpiwek Augustowski 330 ml	9 PLN
Zbicień Chmielowy 5% 330 ml	15 PLN
Zbicień Leśny 7% 330 ml	15 PLN
Trójniak Augustowski 40 ml	10 PLN

HOOCH

Samogon podlaski czysty 40 ml	12 PLN
Samogon podlaski palony 40 ml	12 PLN
Samogon podlaski czysty Mini bottle 100 ml	35 PLN
Samogon podlaski palony Mini bottle 100 ml	35 PLN

BEERS

Tyskie 500 ml	10 PLN
Lech 500 ml	10 PLN
Lech Free 500 ml	10 PLN
Pilsner Urquell 500 ml	15 PLN

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Gordon's 40 ml	12 PLN
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VODKA

Stock 40 ml	8 PLN
Nemiroff 40 ml	9 PLN
Żubrówka with grass 40 ml	6 PLN
Black Żubrówka 40 ml	8 PLN
Finlandia 40 ml	9 PLN
Stumbras with an ear of corn – Lithuanian vodka 40 ml	9 PLN
Stumbras Potato – Lithuanian vodka 40 ml	9 PLN

BRANDY

Stock 84 40 ml	10 PLN
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TEQUILA

Sierra Gold 40 ml	14 PLN
Sierra Silver 40 ml	14 PLN

Rum

Capitan Morgan 40 ml	13 PLN
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WHISKEY

Ballantine's 40 ml	12 PLN
J&B 40 ml	12 PLN
Chivas 40 ml	21 PLN
Tullamore 40 ml	14 PLN
Jack Daniel's 40 ml	18 PLN

COGNAC

Hennessy VS 40 ml	30 PLN
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LIQUEURS

Jägermeister 40 ml	10 PLN
Cointreau 40 ml	11 PLN
Bailey's 40 ml	11 PLN
Kahula 40 ml	11 PLN

THE BARMAN RECOMMENDS

Hot chocolate with whipped cream 150 ml	15 PLN
Autumn chocolate pear latte 200 ml	16 PLN
Warming tea with elderberry 20 0ml	13 PLN

ALCOHOL DRINKS

Aperol Spritz Aperol/Prosecco/Ice/ Slice of Orange/Sparkling Water	21 PLN
Campari Orange Campari/Orange Juice/Ice/Slice of Orange	15 PLN
Gin & Tonic Gordons Gin/Tonic/Ice/Slice of Lime	17 PLN
Kahlua Mind Easter Kahlua/Stock/Ice/Sparkling Water	20 PLN
Mohito Capitan Morgan Rum/Lime/Sugar Cane/ Mint/Ice/Sparkling Water	19 PLN
Sweet Wojtek Stock/Malibu/Archers/Orange Juice/ Grenadine/Ice/Slice of Orange	19 PLN



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