

Restaurant in Wojciech Hotel ***

is open every day

13.00-22.00

Welcome

STARTERS

Shrimp carpaccio with lime vinaigrette with herring caviar and pickled radishes 130g (2,4)	40 PLN
Beet tartare served with herring and cucumber and apple ice cream 160g/75g/60g (4,7)	20 PLN
Beef tartare with marinated chanterelles 100g/50g/15g (1,3,10)	38 PLN
Marinated salmon on black rice with avocado and orange 65g/60g/30g/20g (1,4)	27 PLN
Saute Stynka 180g 🍷 (1,4)	27 PLN
Tempura vegetables with two sauces 180g /40g 🌿 (1,3,10)	20 PLN
Cauliflower steak with mushrooms, cherry tomatoes and basil 120g/40g/20g 🌿	21 PLN

SOUPS

Salmorejo - Spanish tomato cold soup with cherry and the addition of herring 250ml (4,7)	18 PLN
Leek cream with chanterelles and Korycin cheese and truffle oil 250ml 🌿 (7,9)	20 PLN
Traditional broth with noodles 250ml (1,9)	12 PLN
The soup of the day 250ml	13 PLN

SALADS

Caesar salad with confit chicken 180g (7,4,1,3,10,15)	28 PLN
Salad with tomato jam and cookie with goat cheese, red fruit and walnuts 180g 🌿 (1,7,8)	29 PLN
Lettuce with shrimps, mango and pineapple with tropical sauce 180g (2)	35 PLN




MEAT DISHES

Confit duck thigh with cherry sauce and glazed apple on potato puree 180g/80ml/40g/150g (1,7,12)	40 PLN
Beef tenderloin with oporto sauce on mashed potatoes with grilled duck liver and apple 140g/40ml/90g/40g/50g (7,9,12)	80 PLN
Pork tenderloin with chanterelle sauce with potato dumplings and carrot puree 180g/40ml/80g/100g (1,7)	45 PLN
Pork chops with fried egg, served with Polish potatoes and green beans on butter 150g/180g/100g (1,7,3)	45 PLN
Boar cabbage stuffed cabbage with buckwheat groats on onion confit with forest sauce 200g/40g/40ml 🍷 (7)	40 PLN
Beef entrecote with green pepper sauce with fries and saute vegetables 200g/40ml/150g/50g (7)	75 PLN
Chicken leg stuffed with plum and pine nuts with mashed potatoes and mini carrots 180g/150g/80g (8,7)	38 PLN




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

HANDMADE DUMPLINGS

Dumplings with blueberries and cream 7pcs  (1,7)	22 PLN
Wild boar dumplings with cranberries 7pcs  (1)	35 PLN
Dumplings with beetroot and apple and roasted onion 7pcs  (1)	20 PLN
Traditional dumplings with meat served with onion 7pcs (1,9)	20 PLN
Fried dumplings with zander with cream and dill sauce 7pcs/40ml (1,4,7)	32 PLN





PASTA

Fideua - pasta baked with seafood and garlic sauce 140g (1,2,14,7)	35 PLN
XXL Cannelloni with spinach and delicacies and blue cheese sauce 140g (7,8,1)	30 PLN
Tagliatelle with pears, walnuts and gorgonzola sauce 140g  (1,8,7)	35 PLN

FISHS DISHES

Grilled salmon with saute vegetables with ginger 160g/180g (4)	63 PLN
Zander on "Caponata Siciliana" 160g/180g (4)	55 PLN
Trout fillet on creamy mashed potatoes with chanterelles and maturing ham and roasted butter sauce 160g/100g (4,7)	55 PLN
Cod baked with spinach with delicacies and garlic sauce 180g (4,8,7)	48 PLN
Halibut on cauliflower puree with almonds, saffron sauce, mussels and vegetables from the pan 160g/100g/100g (4,8,7,2)	48 PLN

DESSERTS

Ice cream with hot raspberries 150g  (7)	18 PLN
Chocolate fondant 150g  (1,7,3)	25 PLN
Bread with sugar, cream and fruit 150g  (7,1)	16 PLN
Cake of the day 150g  (1,7,3)	14 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
Richmont Tea 400 ml (Earl Grey, English Breakfast, Green Jasmine, Grupowder Green, Forest Fruits, Mango Maui, Peppermint Green, Y aerba Mate Lemon, Rooibos Sunrise, White Pearl of Fujian, Black Chilli Chocolate)	16 PLN

COLD DRINKS

Freshly squeezed orange juice 200 ml	20 PLN
Carrot and apple juice freshly squeezed 200 ml	16 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
Naturalny Specjał ze śliwowicą 40 ml	10 PLN
Samogon podlaski czysty 40 ml	12 PLN
Samogon podlaski palony 40 ml	12 PLN

BEERS

Tyskie 500ml	12 PLN
Lech 500 ml	12 PLN
Lech Free 500 ml	12 PLN
Pilsner Urquell 500 ml	16 PLN
Hardmade 330 ml	12 PLN
Książęce 500 ml	12 PLN
Beers of the North Brewery 500 ml	16 PLN

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Gordon's 40 ml	12 PLN
Bulldog 40 ml	19 PLN
Glendalough Rose 40 ml	21 PLN



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VODKA

Stock 40 ml	8 PLN
Nemiroff 40 ml	9 PLN
Żubrówka with grass 40 ml	8 PLN
Black Żubrówka 40 ml	10 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

Espolon Tequila Blanco 40 ml	25 PLN
Espolon Tequila Reposado 40 ml	25 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

Frangelico 40 ml	12 PLN
Jägermeister 40 ml	10 PLN
Cointreau 40 ml	11 PLN
Bailey's 40 ml	11 PLN
Kahula 40 ml	11 PLN

THE BARMAN RECOMMENDS

Lemonade 200ml	11 PLN
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ALCOHOL DRINKS

Aperol Spritz Aperol/Prosecco/Ice/Slice of Orange/Sparkling Water	26 PLN
Gin & Tonic Bulldog Gin/Tonic/Ice/Slice of grapefruit/pepper	23 PLN
Mohito Capitan Morgan Rum/Lime/Sugar Cane/ Mint/Ice/Sparkling Water	23 PLN
Sweet Wojtek Stock/Malibu/Archers/Orange Juice/ Grenadine/Ice/Slice of Orange	23 PLN
Hugo de luxe Prosecco/Kinley Bitter Lemon/ Lilac flower syrup/Slice of orange/Ice	24 PLN
Burning Pear Nemiroff Burnig Pear/Sprite/Mint/Ice	18 PLN
Wild Rose Nemiroff Wild Cranberry/Kinley Bitter Rose/ Slice of lemon/Ice	18 PLN



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