

## Restaurant in *Wojciech Hotel* \*\*\*

is open every day

14.00-22.00

Welcome

### COLD STARTERS

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Deer carpaccio <i>emulsion of parmesan cheese and mustard/ cranberry/ red pine mushroom</i> 130g 🍷🌿🌾 (3,10)	25 PLN
Herring tartare <i>apple/marinated onion</i> 200g 🌿🌾 (4,7,10)	29 PLN
Beef tartare <i>capers/ marinated chanterelles</i> 150g 🌾 (1,3,10,4)	40 PLN
Prawns carpaccio <i>lime vinaigrette/ herring caviar</i> 130g 🌿🌾 (2,4)	45 PLN
Marinated salmon <i>black rice/ avocado/ orange</i> 175g 🌿🌾 (1,4)	39 PLN
Cesar salad with crispy chicken 180g (7,4,1,3,10,15)	36 PLN
Salad with quinoa <i>vegetables/ avocado</i> 150g 🌿🌾	30 PLN
Salad with prawns <i>mango/ pineapple/ tropical sauce</i> 180g 🌿🌾 (2)	45 PLN
Palette of smoked fish <i>vendace/ trout/ zander</i> 300g 🌿🌾 (1,4)	59 PLN

### SOUPS

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Mango cooler <i>smoked salmon/ coconut note</i> 250ml 🌿🌾 (4,7,8)	21 PLN
„Bouillavesa” french fish soup <i>rice/ seafood</i> 250ml 🌿 (2,4,14)	28 PLN
Duck broth <i>small dumplings with duck/ carrot/ celery</i> 250ml (1,9,3)	21 PLN
Soup of the day 250ml	15 PLN

### HOT STARTERS




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Fideua <i>pasta/ seafood/ garlic sauce</i> 140g 🌿 (1,2,14,7)	38 PLN
Tagliatelle <i>parmesan cheese/mushrooms/ note of truffles</i> 180g 🌿 (7,3,9)	34 PLN
Cauliflower steak <i>champignons/cherry tomatoes/ basil</i> 200g 🌿🌾	26 PLN
Fried dumplings with spinach <i>gorgonzola sauce</i> 7szt 🌿🌾 (1,7,3)	29 PLN
Wild boar dumplings with cranberries 7szt 🍷🌿 (1)	35 PLN













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






## MEAT DISHES

Confit duck thigh <i>cherry/ apple/ mashed potatoes</i> 300g  (1,7,12)	47 PLN
Beef sirloin <i>boletus sauce/ mashed potatoes</i> 300g  (1,7,12)	90 PLN
Stewed rabbit <i>mushrooms/parmentier</i> 300g (12,1,7,9)	39 PLN
Pork chop <i>fried egg/ Polish potatoes/ green bean on butter</i> 300g  (1,7,3)	47 PLN
Pheasant <i>corn puree/ confit onion/ cranberry</i> 250g (9,1,7)	90 PLN

## FISH DISHES

Sturgeon tataki <i>tapenade/ risotto with spinach</i> 300g   (4)	60 PLN
Butterfish <i>Cauliflower puree/ oriental sauce</i> 250g   (4)	45 PLN
Zander <i>asparagus/ chanterelles/ leek sauce/ dill oil</i> 220g   (4)	55 PLN
Salmon a la „papillote” <i>Tatar sauce</i> 300g   (4,7)	65 PLN
Trout <i>pea hummus/ romanesco cauliflower/ carrot/ smoked butter sauce</i> 250g   (4,7,1)	50 PLN

## DESSERTS

Creamy ice cream <i>strawberry sauce</i> 150g  (7)	19 PLN
Chocolate Fondant <i>mango-passion fruit sorbet</i> 150g  (1,7,3)	25 PLN
Panacotta <i>red fruits</i> 120g   (7)	25 PLN
Cake of the day 150g  (1,7,3)	16 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's regional



- Gluten free



- Possibility to prepare a dish no gluten



## *HOT DRINKS*

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Espresso 30 ml	10 PLN
Coffee 130 ml	10 PLN
Cappuccino 250 ml	12 PLN
Latte 200 ml	13 PLN
Pear and chocolate latte 200 ml	18 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*

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Coca-cola / zero 250 ml	8 PLN
Fanta, Sprite, Tonic 250 ml	8 PLN
Cappy 250 ml (apple, blackcurrant, orange, multivitamin, grapefruit)	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

## *TEQUILA*

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

## *REGIONAL DRINKS*

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Podpiwek Augustowski 330 ml	9 PLN
Zbicień Chmielowy 5% 330 ml	15 PLN
Zbicień Leśny 8% 330 ml	15 PLN
Trójniak/ Czwórniak Augustowski 40 ml	10 PLN
Naturalny Specjał ze śliwowicą 40 ml	10 PLN
Samogon podlaski czysty/ palony 40 ml	12 PLN

## *BEERS*

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Tyskie 500ml	12 PLN
Lech/ Lech Free 500 ml	12 PLN
Pilsner Urquell 500 ml	16 PLN
Książęce 500 ml	12 PLN
Beers of the „Browar Biały” 500 ml	16 PLN

## *GIN*

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



## *VODKA*

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Wyborowa 8 PLN  
40 ml

Nemiroff 9 PLN  
40 ml

Żubrówka with grass 8 PLN  
40 ml

Black Żubrówka 10 PLN  
40 ml

Finlandia 9 PLN  
40 ml

Stumbras with an ear of corn – Lithuanian vodka 9 PLN  
40 ml

Stumbras Potato – Lithuanian vodka 9 PLN  
40 ml

## *BRANDY*

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Stock 84 10 PLN  
40 ml

## *WHISKEY*

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Ballantine's 12 PLN  
40 ml

Jim Beam 12 PLN  
40 ml

Chivas 21 PLN  
40 ml

Tullamore 14 PLN  
40 ml

Jack Daniel's 18 PLN  
40 ml

Glendalough whisky 18 PLN  
40 ml

## *LIQUEURS*

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Frangelico 12 PLN  
40 ml

Jägermeister 10 PLN  
40 ml

Cointreau 11 PLN  
40 ml

Bailey's 11 PLN  
40 ml

Kahula 11 PLN  
40 ml

## *RUM*

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Havana 13 PLN  
40 ml

## *COGNAC*

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Hennessy VS 30 PLN  
40 ml

## *ALCOHOL DRINKS*

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Aperol Spritz 26 PLN  
Aperol/Prosecco/Ice/Slice of orange/Spark. water

Gin & Tonic 23 PLN  
Buldog Gin/Tonic/Ice/Slice of grapefruit/Pepper

Słodki Wojtek 23 PLN  
Stock/Malibu/Archers/Orange juice/Grenadine/  
Ice/Slice of orange

Hugo de luxe 24 PLN  
Prosecco/Kinley Bitter Lemon/  
Lilac flower syrup/Slice of orange/Ice

Burning Pear 18 PLN  
Nemiroff Burnig Pear/ Sprite/Mint/Ice

Wild Rose 18 PLN  
Nemiroff Wild Cranberry/Kinley Bitter Rose/  
Slice of lemon/Ice

