

The restaurant at Hotel Wojciech ***

is open every day from
2:00 p.m. to 10:00 p.m.



We invite

COLD APPETIZERS

Beetroot tartare <i>herring/ yogurt</i> 200g (1,3,10,4)	PLN 29
Beef tartare <i>truffle mayonnaise/pickled boletus</i> 180g (1,3,10,4)	PLN 40
Waldorf salad <i>smoked salmon</i> 200g (7,4,1,3,10,15)	PLN 36
Salad with artichokes <i>ripening duck breast/ amber cheese/ hazelnuts</i> 210g (1,8,7,12)	PLN 36
Pumpkin salad <i>koryciński cheese / walnuts / marinated chanterelles / honey sauce</i> 210g (7,8,15)	PLN 36

HOT APPETIZERS

Forest fleece <i>parmentier with truffle/porcini mushrooms/chanterelles truffle earth/ shimeji</i> 200g (7,1)	PLN 40
Roots <i>root vegetables in different ways</i> 220g (1,7,15,9)	PLN 29
Puff pastry <i>caramelized onion/ pear/ gorgonzola cheese/ Italian nuts</i> 200g (1,7,8,15)	PLN 29
Risotto "al nero di sepia" <i>seafood/ allioli</i> 290g (2,3,4,7,9)	PLN 45
Scallops <i>eggplant/green asparagus/burnt butter sauce</i> 210g (2,7,12)	PLN 65
Tagliatelle <i>parmesan/ mushrooms/ truffle note</i> 180g (7,3,9)	PLN 35
Cannelloni xxl with deer <i>forest sauce/ parmesan/ cranberries</i> 230g (7,8,1)	PLN 32

SOUPS

Boletus cream 250ml (1,7,6)	PLN 25
Onion soup <i>toast/ Korycin cheese/ poached egg</i> 250ml (1,3,7,9,12)	PLN 27
Duck broth <i>dumplings with duck/carrot/celery</i> 250ml (1,9,3)	PLN 21
Fish soup <i>seafood/potatoes with saffron</i> 250ml (1,2,4,7,9,12)	PLN 32
Soup of the day 250ml	PLN 18

MEAT DISH

Confit duck thigh <i>elderberry sauce/glazed apple/ crispy beetroot/mashed potatoes</i> 300g (1,7,12)	PLN 49
Beef tenderloin <i>madeira sauce /pumpkin puree/ potato gratin / asparagus</i> 300g (1,7,12)	PLN 90
Wild boar tenderloin <i>celery puree/ Brussels sprouts/ chestnuts/ juniper sauce</i> 290g (12,1,7,9)	PLN 80
Wild boar shank <i>Polish potatoes/grilled carrots/ chocolate sauce</i> 390g (12,1,7,9)	PLN 85
Pork cheeks <i>truffle puree/porcini mushrooms</i> 310g (1,7,9,12)	PLN 52
Guinea fowl leg <i>pistachios/ confit onion/ cranberries/ orange sauce/corn puree</i> 300g (1,7,8,12)	PLN 55
Rabbit jump <i>saffron mushrooms/grilled shallots/pumpkin puree</i> 300g (8,9,1)	PLN 59



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

FISH DISHES

Butterfish <i>cauliflower puree/oriental sauce</i> 250g 🍷 (1,4,11,8)	PLN 50
Burbot fillet <i>spinach/ zucchini/ broccoli/ sauce with roasted sesame salad with fennel</i> 280g 🍷 (4,2,11)	PLN 55
Zander <i>chanterelles/ asparagus/ leek sauce/ dill olive oil</i> 250g 🍷 (4,7,5,1)	PLN 63
Grilled salmon <i>pumpkin/ rosemary/ beluga lentils</i> 250g 🍷 (4,7)	PLN 65

DESSERTS

Chocolate fondant <i>pistachio/cherry sorbet</i> 150g 🌿 (7,8,1,3)	PLN 25
Brownie with peanuts <i>salted caramel ice cream</i> 150g 🌿 (1,7,3,5)	PLN 25
Pumpkin cheesecake <i>cranberries</i> 150g 🌿 (7, 1,3)	PLN 25
Mel and mato <i>cottage cheese/ honey/ walnuts</i> 150g 🌿 (1,7,3,8,15)	PLN 25

TASTING MENU

<i>Ca'vini Cuvee Platinum</i> <i>Beetroot tartare with herring and yogurt</i> <i>Marieta Albarino</i> <i>Lettuce with artichokes, ripening duck breast, amber cheese and hazelnuts</i> <i>Cream of white vegetables with a hint of truffle</i> <i>Savee Sea Sauvignon Blanc</i> <i>Risotto "al nero di sepia" with seafood</i> <i>Zander with chanterelles and asparagus in leek sauce accompanied by dill olive oil</i> <i>Celebration Primitivo</i> <i>Pheasant on corn puree with confit onion and cranberries</i> <i>Stewed forest fruits with cherry sorbet</i> <i>Alazani Valley</i> <i>Brownie with peanuts served with salted caramel ice cream</i> <i>Porto Tawny</i>	PLN 190 PLN 80
Tasting menu Wine pairing	

*Substances and products causing allergies or intolerance reactions:

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



- Vegetarian dish



- Good, because it's regional



- No gluten



- Possibility to prepare a dish no gluten



HOT DRINKS

Espresso 30 ml	PLN 10
Coffee 130 ml	PLN 10
Cappuccino 250 ml	PLN 12
Latte 200 ml	PLN 13
Pear and chocolate latte 200ml	PLN 18
Hot chocolate 200ml	PLN 24
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)	PLN 16
Honey & Hot Raspberry winter tea 300ml	PLN 20
Wine & Mexican Dream 300ml	PLN 27
Rum & Black Chilli Chocolate 300ml	PLN 25
Irish Coffee 200ml	PLN 25
Latte Frangelico 200ml	PLN 25
Espresso Martini 200ml	PLN 22

COOLING DRINKS

Coca-Cola / Zero 250 ml 500ml	PLN 8 PLN 10
Fanta , Sprite, Tonic 250 ml 500ml	PLN 8 PLN 10
Cappy (apple, black currant, orange, multivitamin, grapefruit) 250 ml 330ml	PLN 8 PLN 9
Fuzetea (lemon, peach) 250 ml 500ml	PLN 8 PLN 10
Drop Delice 330 ml	PLN 7
Drop of Beskid 330 ml 500 ml	PLN 7 PLN 9
Burn 250 ml	PLN 12

TEQUILA

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

REGIONAL DRINKS AND DRINKS

Podpiwek Augustowski 330 ml	PLN 9
Zbień Chmielowy 5% 330 ml	PLN 15
Zbień Leśny 8% 330 ml	PLN 15
Trójniak/ Czwórniak Augustowski 40 ml	PLN 10
Natural Special with plum brandy 40 ml	PLN 10
Pure/roasted Podlasie samogon 40 ml	PLN 12



BEERS

Tyskie 500ml	PLN 12
330ml	PLN 10
Lech/Lech Free 500ml	PLN 12
330ml	PLN 10
Corona 330 ml	PLN 12
Pilsner Urquell 500 ml	PLN 16
Książęce 500 ml	PLN 12
Beer from Biały Browar 500 ml	PLN 16

GIN

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

VODKA

Wyborowa 40 ml	PLN 8
Nemiroff 40 ml	PLN 9
Żubrówka with grass 40 ml	PLN 8
Żubrówka black 40 ml	PLN 10
Finland 40 ml	PLN 10
Stumbras with spike – Lithuanian vodka 40 ml	PLN 9
Stumbras Potato – Lithuanian vodka 40 ml	PLN 9

BRANDY

Stock 84 PLN 10

40 ml

WHISKEY

Ballantine's 40 ml	PLN 14
Jim Beam 40 ml	PLN 14
Chivas 40 ml	PLN 21
Tullamore 40 ml	PLN 16
Jack Daniel's 40 ml	PLN 18
Glendalough whisky 40 ml	PLN 18

LIQUEURS

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

RUM

Havana 40 ml	PLN 15
Bacardi 40 ml	PLN 15

COGNAC

Hennessy VS 40 ml	PLN 30
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