

Teas NEWBY

LOOSE TEA Ceylon, Cinnamon, Black Tropical, Oriental Sencha, Linden Flower, Peach & Raspberry, Fruity Berries, Apple Strudel, Elderflower & Lemon Silver Needle – white tea Jasmin Flowering Lotus	PLN 26
Pyramids Upper Assam, Strawberry & Mango, Rooibos Orange, Peppermint, Masala Chai, Kan-Junga, Jasmine Princess, Hunan Green, Ginger & Lemon, Earl Grey, Chamomile, English Breakfast	PLN 28 PLN 26 PLN 19

Coffee

Espresso	35 ml PLN 14
Espresso doppio	60 ml PLN 26
Black coffee	125 ml PLN 18
Cappuccino	300 ml PLN 20
Latte macchiato	360 ml PLN 20
Flat white	300 ml PLN 26
Iced coffee	380 ml PLN 28
Irish coffee	200 ml PLN 39
Chocolate	280 ml PLN 22

Juices

Freshly pressed juices 250 ml Orange, Grapefruit, Orange-grapefruit	PLN 26
Juice 200 ml orange, apple, tomato, fruit nectar: black currant	PLN 14

Beverages

Pepsi Cola, Pepsi Max, Mirinda, Orange, 7up (200 ml)	PLN 14
Lipton lemon, peach, green 200 ml	PLN 14
Schweppes Tonic, Bitter Lemon, Citrus Mix (200 ml)	PLN 14
Red Bull (250 ml)	PLN 22
Acqua Panna still water	250 ml PLN 14 750 ml PLN 30
S. Pellegrino mineral water	250 ml PLN 14 750 ml PLN 30

Lemonade / Cocktails / Shakes

LEMONADE lemon, strawberry, lavender	370 ml PLN 19
VIRGIN STRAWBERRY MOJITO mint, strawberry puree, cane sugar, lime, 7up	370 ml PLN 26
LAVENDER SPRITZ Monin Lavender, sugar syrup, sparkling water	370 ml PLN 26
VANILLA SHAKE Vanilla ice cream, halva, milk, chocolate glaze, crushed ice	370 ml PLN 26
STRAWBERRY SHAKE Strawberry ice cream, milk, white chocolate, strawberry syrup	370 ml PLN 26

Beer

Draft beer – Pilsner	400 ml PLN 14
Lech Free	330 ml PLN 12
Grolsch	450 ml PLN 16
Craft beer	500 ml PLN 18
Dolina Bobru, Roch, Janta, Sudeckie	

Night service (11:00 p.m. - 07:00 a.m.)

A board of cheeses and cold meats served with butter and homemade baker's goods. (300g) Allergens: milk, gluten, egg.	PLN 79
Vegan plate hummus, vegan ham, vegetable paste, tomato, cucumber, served with bread and vegan butter Allergens: soy	PLN 69
Lower Silesian Keselica served with boiled egg (280g) Allergens: milk, egg, soy	PLN 32

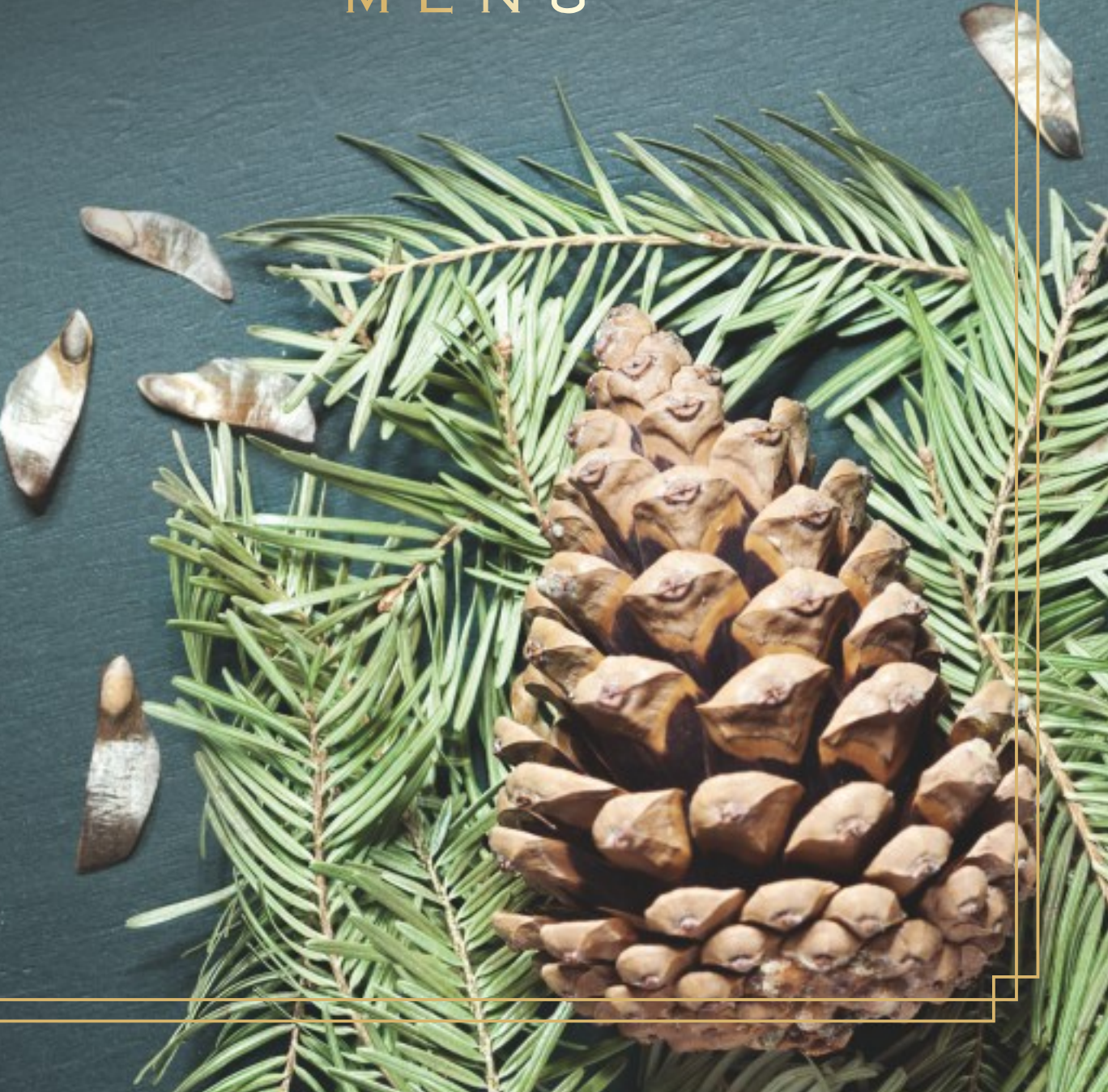
We would like to inform You that service fee is not included.
Reservation from 10 persons are charged with 10% service fee.

Szyszka A la Carte Restaurant invites you
Monday, Tuesday, Wednesday, Thursday, from 02:00 p.m. - 10:00 p.m.
Friday, Saturday from 01:30 p.m. - 11:00 p.m.
Sunday from 01:30 p.m. - 10:00 p.m.



Szyszka Restaurnt

M E N U



Starters

Łomnicki Goat curd Łomnicki Goat curd (160g), brown butter, forest fruit, beetroot Allergens: milk, nuts	PLN 44
Trout Trout (130g), horseradish, cucumber, mustard Allergens: fish, soy	PLN 44
Asparagus, egg, trout roe (180g) Allergens egg, fish	PLN 39
Beef tartare beef tenderloin (160g), side dish of your choice, butter, bread Allergens: gluten, milk	PLN 56
Regional cheeses from Łomnica and Wańczykówka served with Brioche, butter, jam, pickles. (680g) Allergens: milk, gluten, egg	PLN 120

Soups

Sorrel soup (350g), fried egg, bacon, new potato Allergens: egg, milk	PLN 42
Lower Silesian keselica (350ml) with smoked eel, breaded egg Allergen: fish, milk, gluten, soy, egg	PLN 46

Seafood*

Scallop carpaccio (160), fried scallop, cream sauce, baguette Allergen: molluscs, milk, gluten, egg	PLN 46
Tuna tartare (160g), pickles, chicory, oyster mushroom, baguette, butter Allergens: fish, milk, gluten, soy, egg	PLN 56
Bouillabaisse fish soup (350ml), zander stuffed with crayfish Allergens: fish, celery, shellfish, gluten	PLN 49
Octopus salad (320g), octopus (320g), pickled tomato, scorzonera, Jerusalem artichoke, pepper sauce Allergen: cephalopods	PLN 59
Spaghetti with shrimps (360g), garlic, wine, parsley Allergens: shellfish, gluten, soy.	PLN 69

* Seafood is served from Friday to Sunday

Main courses

Golden trout trout (180g), young peas, pea puree, carrot Allergens: fish, milk	PLN 79
Tuna steak Tuna (180g), sorrel/ baked potato with truffle/broccoli Allergens: fish, milk	PLN 99
Salad: with grilled chicken (180g) lettuce, croutons, anchovy sauce, parmesan cheese Allergens: fish, soy, milk, sesame	PLN 89
Chicken Suprême baked Jerusalem artichoke (180g), gooseberry with pepper, tomato, black garlic, young cabbage Allergens: milk	PLN 89
Pork rib pork rib (350g), roasted in Bbq marinade smoked potatoes, leek, fresh cucumber salad Allergens: soy, milk	PLN 89
Beef tenderloin asparagus, vegetable gratin, scorzonera Allergen: milk	PLN 89
 Mountain beef burger beef burger (180g), bacon, jalapeño peppers, wine jam, cheddar cheese, fried egg, arugula, sweet potato fries, salad Allergens: milk, gluten, soy, egg	PLN 69
Fillet Mignon grilled Black Angus beef sirloin steak (225g), roast potato, potato crisp, forest mushrooms, green pepper sauce or Bearnaise sauce, lettuce Allergens: egg, soy, milk, mustard	PLN 190

Main vegetarian dishes

 Vegan barley with young vegetables (360g) Allergens: wheat, milk	PLN 49
 Krużewnickie buckwheat stuffed cabbage with mushroom sauce, (480g) Allergens: celery, soy, milk, gluten	PLN 59

Tasting menu

Tasting menu, unusual composition of dishes - vision and show-off of the chef consisting of five selected dishes composed according to the taste and preferences of guests	PLN 300
Wine pairing for the tasting dinner	PLN 250

Dishes for children

PASTA WITH TOMATO SAUCE (160g) Spaghetti noodles, tomato sauce, beef, parmesan Allergens: gluten, egg, milk	PLN 42
GRILLED CHICKEN BREAST (160g) Potato chips, lettuce, gravy Allergens: gluten, milk	PLN 42
GRILLED SALMON (160g) Potato chips, lettuce, herb butter, lemon mayonnaise Allergens: gluten, milk	PLN 42
BURGER (240g) Beef burger, cheddar cheese, lettuce, cucumber, potato chips, mayonnaise Allergens: gluten, milk	PLN 42

Desserts

Pear apple pie with Trzebienicki cider , whipped vanilla cream (150g) Allergens: milk, gluten, egg	PLN 32
Pistachio cheesecake/goat cheese ice cream (240g) Allergens: egg, gluten, milk, nuts	PLN 32
Jerusalem artichoke with dark chocolate hazelnut praline (130g) - vegetarian dessert Allergens: nuts	PLN 32
Lemon tartlet vanilla panna cotta, profiterola Allergens: milk, gluten, egg	PLN 32
Craft ice cream season flavours: fruit, forest, earth	cup 3 balls PLN 30

Confectionery Studio Szyszka invites you for weekend desserts, cakes, monoprints,
prepared with finesse and taste by the head of the Confectionery Studio.
We serve different cakes and cakes every weekend.