

Tea

NEWBY

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

Coffee

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

Beer

Draft beer – Pilsner	400 ml 14 PLN
Seidorf Beer *****	330 ml 29 PLN
Lech Free	330 ml 12 PLN
Grolsch	450 ml 16 PLN
Craft beer	500 ml 18 PLN
Dolina Bobru, Roch, Sudeckie	

Juices

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

Beverages

Pepsi Cola, Pepsi Max, Mirinda, Orange, 7up (200 ml)	12 PLN
Lipton lemon, peach, green 200 ml	12 PLN
Schweppes Tonic, Bitter Lemon, Citrus Mix (200 ml)	12 PLN
Red Bull (250 ml)	19 PLN
Acqua Panna still water	250 ml 12 PLN 750 ml 29 PLN
S. Pellegrino sparkling water	250 ml 12 PLN 750 ml 29 PLN

Non-alcoholic cocktails

MOJITO VIRGIN	370 ml 22 PLN
7up, mint, lime, sugar syrup, crushed ice	
WHITE DOG	370 ml 26 PLN
Vanilla ice cream, halvah, milk, chocolate frosting, crushed ice	
LEMONIADA	370 ml 18 PLN
Lemon, Orange	

As a thank you for a good service,
we charge a 10% tip for the waiter for groups of 10 people.
Thank you very much.

Szyszka A'la Carte Restaurant invites you
Monday, Tuesday, Wednesday, Thursday from 2:30 p.m. to 10:00 p.m.
Friday, Saturday from 1.30 p.m. to 11:00 p.m.
Sunday from 1:30 p.m. to 9:30 p.m.



Szyszka Restaurant

M E N U



Starters

Łomnicki goat cottage cheese 42 PLN
cottage cheese (160g), brown butter, forest fruit, beetroots
Alergens: milk, nuts

Dutch herring 42 PLN
herring (160g), pumpkin, lemon mayonnaise, sage oil, tapioca
Alergens: fish, milk

Foie Gras 49 PLN
liver (140g), blood sausage, beetroots, wine
Alergens: gluten, milk

Beef tartare 59 PLN
sirloin beef (160g), dodatki do wyboru, masło, pieczywo

Regional cheeses from Łomnica and Wańczykówka 120 PLN
served with brioche, butter, jam and pickles (680g)
Alergens: milk, gluten, egg

Soups

Lower Silesian Keselica (350ml), with smoked eel, breaded egg 46 PLN
Alergens: fish, milk, gluten, soy, egg

Bouillabaisse fish soup (350ml), zander stuffed with crayfish 46 PLN
Alergens: fish, celery, shellfish

Vegetarian dish

🌱 Vegan pearl barley dish with boletus mushrooms, truffle and mushroom chip (360g) 59 PLN
Alergens: gluten, milk

🌱 Krużewnickie buckwheat stuffed cabbage 59 PLN
with mushroom sauce, (480g)
Alergens: celery, soy, milk, gluten

Main courses

🌶️ Mountain burger 69 PLN
beef (180g), bacon, jalapeño, wine jam, cheddar cheese, fried egg, arugula, sweet potato fries, salad
Alergens: milk, gluten, soy, egg

Salad with grilled salmon (180g) 79 PLN
or with grilled chicken (220g) 69 PLN
lettuce, croutons, Anchovy sauce, Parmesan
Alergeny: fish, soy, milk, sesame

Sea bass 79 PLN
Sea bass (180g), pumpkin puree, pickled pumpkin, zucchini
Alergens: fish, milk, soy

Suprême chicken 69 PLN
chicken (220g) roasted chicken breast, sweet potato fries, lettuce
Alergens: gluten, soy, mustard

Roasted guinea fowl 89 PLN
guinea fowl (220g), roasted onion puree, carrot, broccoli, pak choi, coffee sauce
Alergens: celery, milk

Pork rib 89 PLN
Pork rib (350g), roasted in BBQ marinade, served with potato fries and salad
Alergeny: soja, gluten

Beef slowly cooked 89 PLN
beef neck (180g), mashed potatoes, beef broth, young vegetables
Alergens: celery

Filet Mignon 179 PLN
Black Angus sirloin steak (225g), baked potato, shoestring potato fries, green pepper or Béarnaise sauce, lettuce
Alergens: egg, soy, milk, mustard

Tasting menu

Tasting menu, an extraordinary composition of dishes - vision and display of the chef's skills, consisting of six selected dishes composed to meet the taste and preferences of guests 300 PLN

Wine pairing for the tasting dinner 250 PLN

Dishes for children

Pasta with tomato sauce (160g) 42 PLN
spaghetti, tomato sauce, beef, Parmesan
Alergens: gluten, egg, milk

Grilled chicken breast (160g) 42 PLN
fries, lettuce, gravy
Alergens: gluten, milk

Grilled salmon (160g) 42 PLN
fries, lettuce, lemon mayonnaise
Alergens: gluten, milk

Burger (240g) 42 PLN
beef burger, cheddar cheese, lettuce, cucumber, fries, mayonnaise
Alergens: gluten, milk

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

A board of cheeses and cold cuts 69 PLN
served with butter and homemade baked goods (300g)
Alergeny: milk, gluten, egg

Lower Silesian Keselica 32 PLN
served with boiled egg (280g)
Alergens: milk, egg, soy