



BABINICZ
RESTAURANT

Menu

feel the taste of nature



POLAND
100
BEST
2024
RESTAURANTS


Slow Food®



Gault & Millau
Polska

2015, 2016, 2017, 2018, 2019

Ladies and Gentlemen,

Welcome to the Babinicz Restaurant - a unique place on the culinary map of the Lower Silesian area. Inspired by proven recipes and carefully selected ingredients, the dishes composed by the Dworzysko's team, become a culinary journey of flavors.

Starters

Deer or roe deer tartare

with classic marinades, truffle mayonnaise and potato chips

65,- (140g)

Beef tartare

with marinades and egg yolk

62,- (140g)

Shrimps (7 pcs.) in a wine-butter emulsion

with chilli peppers, garlic and parsley

76,- (140g)

Eggplant tartare

with avocado, tomato jam and miso sauce

54,- (140g) 

Cheese board from Wańczykówka

70,- (150g)

Wild game meat cold-cuts board

60,- (150g)

Bruschetta

with aromatic tomato salsa and basil pesto

45,- (200g) 

Herring with baked potato

tartar sauce and dill olive oil

41,- (150g)

Salads

Classic Ceasar

with chicken

29,- (180g), 45,- (300g)

with shrimps

42,- (180g), 62,- (300g)

Salad with baked salmon

with dill sauce and cherry tomatoes

58,- (300g)

Goat cheese salad

with seasonal fruits, balsamic cream and walnuts

59,- (300g)

Soups

Beef broth with artisanal noodles

with beef, vegetables and parsley oil

Velvety tomato cream

with green olive oil and savory puff pastry straws

Seasonal soup

ask the staff for details

27,- (250g)

31,- (250g) 

26,- (250g)

Steaks

Dry-aged

price per 100g, ask the staff for availability

Tomahawk 59,-

Porterhouse 62,-

T-bone 59,-

Entrecote 59,-

Rostbef 59,-

Wet-aged

price per 250g

Beef tenderloin 135,-

Saddle of venison or roe deer 135,-

Main fish dishes

Sturgeon fillet with wild rice

with bechamel-dill sauce and green beans

Salmon fillet on blanched vegetables

with potatoes in herb pesto

Tuna steak

with selection of sides / ask the staff for availability / price per 100g

95,- (380g)

69,- (350g)

39,- (200g-300g)

Main meat dish

Bone-in-pork chop fried in traditional lard

with organic fried egg, mashed potatoes and seasonal vegetables

Duck leg confit

with celery mousse and a hint of white chocolate, baked apple and bulgur

Deer in red wine

with mashed potatoes

Chicken fillet „tropique”

baked with pineapple and cheese, served with a mix of fresh salads

Chopped wild boar cutlets

in gravy with mashed potatoes and seasonal vegetables

69,- (450g)

69,- (350g)

72,- (350g)

59,- (350g)

67,- (350g)

Pasta and dumplings

Spaghetti alla Chitarra with shrimps

with olive oil, sun-dried tomato sauce, grana padano cheese and parsley

64,- (350g)

Spaghetti alla Chitarra with salmon

with creamy tomato and garlic sauce and ripened cheese

67,- (350g)

Spaghetti alla Chitarra with chicken

with cheese and broccoli sauce, spinach and cherry tomatoes

59,- (350g)

Sweet potato gnocchi with herb pesto

spinach and cherry tomatoes

55,- (350g) 

Dumplings

with cheese and potato stuffing, served with sour cream and onion (8 pcs.)

36,- (400g)

with venison stuffing, served with sour cream and hammered pepper (8 pcs.)

46,- (400g)

Desserts

Classic tiramisu

29,- (150g)

Strawberry monoportion

with chocolate mousse and raspberry powder

37,- (130g)

Pear tart

with a scoop of ice cream and vanilla sauce

35,- (170g)

Seasonal dessert

ask the staff for details

32,- (170g)

Sides

Boiled potatoes with butter and dill

12,- (150g) 

Steak fries

16,- (200g) 

Sweet potato fries

28,- (150g) 

Blanched vegetables

16,- (150g) 

Mixed salads with vegetables

17,- (150g) 

Sauces

Cherry demi-glace

12,- (40g)

Pepper sauce

12,- (40g)

Chimichurri sauce

12,- (40g)

Sour cream with hammered pepper

12,- (40g)

Sour cream

9,- (40g)

Coffee

Espresso	30 ml	14,-
Americano	175 ml	15,-
Americano z mlekiem	175 ml	16,-
Double espresso	60 ml	20,-
Flat white	250 ml	20,-
Cappuccino	250 ml	16,-
Latte macchiato	200 ml	20,-

All coffees can also be made with plant-based milk for the price of 4 PLN

Althaus teas

Black Assam	450 ml	16,-
Earl Grey		
Green		
Green - Jasmine		
Mint		
White		
Red fruits		
Tropical fruits		
Rooibos		

Freshly squeezed juices

Orange juice	300 ml	25,-
Grapefruit juice	300 ml	25,-

Cold drinks

Dworzysko's water	1l	14,-
still / sparkling		
Staropolanka	330 ml	8,-
still / sparkling		
Cisowianka	700 ml	16,-
still / sparkling		
Cappy juice	250 ml	10,-
oange, apple, multivitamin, grapefruit		
Coca Cola / Zero	250 ml	10,-
Fanta	250 ml	10,-
Sprite	250 ml	10,-
Tonic Kinley	250 ml	15,-
Lemonade	300ml/500ml/1l	15,-/20,-/40,-

Beers

BOTTLED

Regional craft brewery:

Ida Jasna 4,5%	500 ml	19,-
Ida Weizen 5%	500 ml	19,-
Dworzyskowa IPA 5,5%	500 ml	19,-
Książęce IPA 5,4%	500 ml	19,-

DRAFT

Pilsner Urquell 4,4%	300ml/500ml	17,-/20,-
Kozel Cerny 3,8%	300ml/500ml	17,-/20,-

NON - ALCOHOLIC

Wolna Ida 0,5%	500ml	19,-
Książęce Pszeniczne 0%	500ml	19,-
Książęce IPA 0%	500ml	19,-

Mocktails (0%) about 300 ml

HUGO SPRITZ	25,-
Elderflower, Prosecco 0%, lime	
BERRY	25,-
Kinley Berry Mint, strawberry, mint, lime	
BLUE SKY	25,-
Blue Curacao, sprite, lemon	
MOJITO VIRGIN	25,-
Tonic, sparkling water, lime, cane sugar, mint	
CUCUMBER SPRITZ	25,-
Martini Floreale, elderflower tonic, cucumber, elderflower, sparkling water	

Cocktails about 300 ml

PORNSTAR MARTINI	36,-
Vodka, prosecco, passion fruit, lemon	
MOJITO	36,-
Rum, lime, cane sugar, mint	
APEROL SPRITZ	35,-
Aperol, prosecco, sparkling water, orange	
OLD FASHIONED	39,-
Whisky, Angostura bitters, cane sugar	
NEGRONI	35,-
Gin, Martini, Campari	
LAGUNA	35,-
Vodka, Blue Curacao, orange juice, lemon	
CUCUMBER TIN	35,-
Vodka, elderflower tonic, cucumber, lime	
TEQUILA SUNRISE	34,-
Tequila, grenadine, orange juice	
APPLE FORCE	36,-
Whisky, rum, coca cola, apple juice, lime	

We add a 10% service fee to each bill. All prices are in Polish zloty and include VAT.

Tasting menu

Our signature tasting menu features 5 to 7 courses based on local, natural ingredients. The dishes offered are a blend of modernity and tradition, enriched with unique regional flavors.

5-course menu **240 zł**

7-course menu **320 zł**

At your request, your waiter will pair all tasting menu items with wine or tinctures perfectly blended with a palette of flavors and aromas.

Tinctures tastings are also available with the à la carte menu.

Wine pairing **140 zł** for five 75 ml glasses

Tinctures tasting **60 zł** for 8 flavours tasting - 10 ml each

Drinkingable honey **50 zł** for 5 flavours tasting - 10 ml each

Additional menu cards

At Dworzysko we make sure that every guest is fully satisfied, therefore in the restaurant you can also find:

Children's menu

Dog's Menu

The above cards are available upon request from the waiter service

Allergens list

In order to check allergens list,
please scan the QR code.



Reviews

We value your opinion, so please share your feedback
about our dishes and service on Google.



DWORZYSKO

BABINICZ RESTAURANT

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 kompleks dworzysko

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