

MICHELIN
SERVICE AWARD
2026



BABINICZ
RESTAURANT

Menu

feel the taste of nature



POLAND
100
2024 BEST
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)

For tables of 4 or more guests, a 10% service charge applies. All prices are in Polish zloty (PLN) and include VAT. During busy periods, the waiting time for main courses may exceed one hour. Our staff can provide an estimated waiting time.

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

Porterhouse

T-bone

Entrecote

Rostbef

Wet-aged

price per 250g

Beef tenderloin

135,-

Saddle of venison or roe deer

135,-

The price of the steak
does not include side dishes.
Side dishes are available on
the next menu page.

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

ask the staff for availability / price per 100g

The price of the steak does not include side dishes. Side dishes are available on the next menu page.

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)

For our youngest guests

Chicken broth with noodles

19,- (200g)

Chicken broth with noodles

19,- (200g)

Mini pork burger with fries

29,- (250g)

Breaded chicken tenderloins with two side dishes*

35,- (350g)

Baked salmon fillet with two side dishes*

38,- (120g)

*choice of sides: mashed potatoes, fries, seasonal vegetables, carrot and apple salad

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 pepper

12,- (40g)

Sour cream

9,- (40g)

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)

Ice cream sundae (3 scoops of ice cream with crushed meringue)

32,- (360g)

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Coffe

Espresso	30 ml	12,-
Double espresso	60 ml	18,-
Americano	175 ml	15,-
Americano with milk	175 ml	16,-
Cappuccino	250 ml	19,-
Flat white	250 ml	22,-
Latte macchiato	200 ml	22,-

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

Althaus teas

Black Assam	450 ml	18,-
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,-

Cocktails

Aperol Spritz	35,-
Aperol, Prosecco, sparkling water, orange slice	
Hugo Spritz	34,-
Prosecco, elderflower, lime	
Mojito	36,-
Rum, lime, cane sugar, mint	
Tequilla Sunrise	34,-
Tequilla, grenadine, orange juice	
Blue Sky	33,-
Vodka, blue curacao, sprite, lemon	
Cuba Libre	33,-
Rum, cola, lime	

Beer

★ REGIONAL BEERS

Dworzysko Craft Beer

Ida Jasna 4,5%	500 ml	19,-
Ida Weizen 5%	500 ml	19,-
Dworzysko's IPA 5,5%	500 ml	19,-
Wolna Ida 0%	500 ml	19,-

DRAUGHT BEERS

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

NON-ALCOHOLIC BEERS

Książęce Pszeniczne 0%	500ml	19,-
Książęce IPA 0%	500ml	19,-

Cold drinks

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

Mocktails

Aperol Spritz 0%	26,-
Aperol 0%, Prosecco 0%, sparkling water, orange slice	
Hugo Spritz 0%	26,-
Prosecco 0%, elderflower, lime	
Mojito Virgin 0%	26,-
Tonic, sparkling water, lime, cane sugar, mint	
Sunrise 0%	26,-
Grenadine, orange juice	
Blue Sky 0%	26,-
Blue curacao, sprite, lemon	
Libre 0%	26,-
Tonic, cola, lime	

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 **40 zł** for 6 flavours tasting - 10 ml each



Dog's menu

At Dworzysko, we want every guest to feel welcome and satisfied. If you are visiting us with your pet, we will be happy to provide a bowl of water (complimentary) or a treat.

Ask our staff about today's availability - dog's meal - **8 PLN / 50g**

Allergens list

To view allergen information for our dishes, please scan the QR code.



DWORZYSKO

BABINICZ RESTAURANT

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 kompleks dworzysko

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