



Restaurant

MENU



Welcome to "Kaczka na Wodzie"

Dear Guests,

At the "Kaczka na Wodzie" Restaurant, we believe that true cuisine holds a kind of magic — it can stop time, evoke memories, and turn an ordinary meal into an extraordinary experience.

Our menu is a story of Polish tradition, written in flavours known for generations and rediscovered in a modern form. Drawing inspiration from Old Polish cuisine, we create dishes full of noble simplicity, aromas, and harmony, preserving what is most precious in tradition.

Every day we reach for local products, fresh seasonal vegetables, and ingredients selected with the utmost care to give nature the respect it deserves. With passion and attention to detail, we compose dishes that delight not only with taste but also with the atmosphere they create at a shared table.


We wish for the moments spent at the "Kaczka na Wodzie" Restaurant to be a journey full of warmth, tranquillity, and flavours that linger in memory for a long time.

This is a place created to celebrate gatherings, conversations, and special moments, where tradition intertwines with the elegance of contemporary cuisine.

Welcome to a world of flavours where every dish tells its own story.

"Kaczka na Wodzie" Restaurant Team

Starters

 **Carpaccio of salt-crust baked celeriac** 30zł
with sunflower pesto, spinach leaves, Lomnicki
cheese, kale chips
200g / allergens: 1,5,7,8

Duck breast tartare 49zł
with apple, pumpernickel, lovage powder, egg yolk
marinated in soy sauce and herb butter
250g / allergens: 1,3,6,7,8

Soups


Royal Jus* 30zł
with duck dumplings
300ml / allergens: 1,3,8

 **Onion soup** with toast baked under Bursztyn cheese 33zł
400ml / allergens: 1,3,7,10

*Jus - a broth made from multiple meats inspired by the palace tradition of preparing dishes

Pasta

Tagliatelle in mushroom sauce with beef tenderloin 70zł
and Bursztyn cheese
450g / allergens: 1,3,6,7

 **Tagliatelle with dill-parsley pesto** served with 40zł
toasted sunflower seeds and Bursztyn cheese
300g / allergens: 1,3,5,7

Main courses

Duck on the Water 85zł

Duck breast and duck leg roulade, parsnip puree, blackberry-wine sauce and apple baked with goat cheese

700g / allergens: 7,10

Heinrich's Delight 69zł

Pork cutlet breaded with peanuts in lard, young potatoes with dill and cabbage with bacon

650g / allergens: 1,3,5,7

Manor Temptation 69zł

Pork cheeks in pepper sauce with Silesian dumplings and white radish salad with chive mayonnaise

500g / allergens: 3,8,9,10

Manor Hunter's Feast 69zł

Forest stew (wild boar, deer) with potato-zucchini pancakes, white cabbage salad

700g / allergens: 1,3,5,6,7,8,9,10



Trout from Stanisow Pond 70zł

Stanisow trout baked with marinated vegetables and potato with cottage cheese

600g / allergens: 4,7



Manor Pantry Gold 34zł

Zucchini and potato pancakes served with natural goat ricotta and sour cream

270g / allergens: 1,3,7

Feast of the von Reuss Family



Oh That Duck (2-4 people)

240zł

Duck roasted with marjoram and apples, served with stuffing, beetroot salad with cherry and herb-fried potatoes

available on Friday, Saturday and Sunday

3000g (3kg) / allergens: 1,3,7,9,10

Desserts

Chocolate fondant served with ice cream and strawberry sauce

200g / allergens: 1,3,7

35zł

Apple pie served with whipped cream and ice cream

300g / allergens: 1,3,5,7

35zł

Ice cream sundae served with whipped cream and fruits

250g / allergens: 7

35zł

Sides

Salad

(white cabbage with dill and bacon, white radish salad with chive mayonnaise, white cabbage coleslaw, beetroot and cherry salad in brine)

150g / allergens: 1,2,3,5,6,7,8,9,10

12zł

Silesian dumplings

150g / allergens: 1,3

15zł

Potato with cottage cheese

150g / allergens: 7

15zł

Sauce

(pepper, cream, blackberry-wine)

5zł

Takeaway packaging

2zł

Hot beverages

Richmont Tea 400ml (Ceylon Gold, Earl Gray Blue, Spice Cinnamon, Green Jasmine, Peppermint Green)	18zł
Richmont Fruit Tea 400ml (Forest Fruits, Raspberry Pear, Rosemary Orange, Mexican Dream, Mango Maui, Ginger Paradise, Pure Camomile)	18zł
Americano 150ml	12zł
White coffee 150ml	12zł
Espresso 40ml	10zł
Espresso doppio 80ml	12zł
Cappuccino 200ml	15zł
Latte 200ml	15zł
Flat White 150ml	15zł

Cold beverages

Coca Cola / Coca Cola zero 200ml	13zł
Sprite / Fanta / Kinley 200ml	13zł
Sparkling / still water 330ml	10zł
Cappy Juice 200ml	13zł
Juice carafe 500ml	24zł
Compote 500ml	12zł

Spritzers

Aperitivo Spritz 230ml / aperitivo liqueur, prosecco, sparkling water	35zł
Hugo Spritz 230ml / elderflower liqueur, prosecco	35zł
Cassis Spritz 230ml / blackcurrant liqueur, prosecco, sparkling water	35zł

Cocktails

Gin & Tonic 250ml / gin, tonic	35zł
Cuba Libre 250ml / rum, cola, lime juice	35zł
Campari Orange 250ml / campari, orange juice	35zł
Golden Elder 250ml / vodka / elderflower liqueur / grenadine	35zł
Bikini Martini 250ml / gin / blue Curacao / peach liqueur / lemon juice / egg white	40zł
Lavender 250ml / Gin / lavender syrup / egg white / lemon juice / grenadine	35zł

Alcohol

Likier Karkonowski	40ml 25zł
Vodka	40ml 13zł / 500ml 140zł
Whisky	40ml 30zł / 500ml 250zł
Whiskey	40ml 25zł / 700ml 270zł
Tequila	40ml 25zł / 700ml 270zł
Rum	40ml 25zł / 700ml 270zł

Beer "Miedzianka"

CYCUCH JANOWICKI – APA – Dry-hopped! 19zł

American Pale Ale style beer. Light, top-fermented, slightly malty with a distinct bitterness. It owes its citrus aroma to exceptional hop varieties used during brewing and lagering.

MNISZEK – WITBIER – Wheat! 19zł

Belgian Witbier style beer. Wheat, very pale, top-fermented. A spice blend of orange peel, coriander and chamomile gives it a wonderful, slightly fruity aroma and flavour.

RUDAWSKIE – VIENNA LAGER – Bread in beer! 19zł

Vienna Lager style beer. Bottom-fermented, with a characteristic amber colour. Special caramel malts used during brewing give the beer a flavour reminiscent of baked bread crust.

SAN FRAN TRZCIŃSKO – WEST COAST IPA – Hop power! 19zł

Vienna Lager style beer. Bottom-fermented, with a characteristic amber colour. Special caramel malts used during brewing give the beer a flavour reminiscent of baked bread crust.

GOLD OF MIEDZIANKA – HELLES – Bavarian light! 19zł

Gold of Miedzianka, or Kupferberger Gold! This is our attempt to recreate the beer brewed in the pre-war brewery in Miedzianka. From recovered records we know that "everyday Bavarian-style" beers were brewed here. It must have been a Helles!

GÓRNIK – SMOKED – Dark! 19zł

Wheat Smoked Stout style beer. Dark, top-fermented with a dry consistency and beige foam. A special type of malt added during brewing gives it a unique smoky flavour and aroma.

JELEŃ – APA – Non-alcoholic! 19zł

Craft non-alcoholic beer, a juicy, hazy APA with distinct hoppiness. Low alcohol level achieved through low original gravity and special yeast. A special hop blend gives this beer a modern, new-wave character.

Miedzianka Brewery is a craft and artisanal brewery, we often have beer curiosities – which ones? Ask our staff

Peroni (Italian beer) 0%

15zł

Allergens

1. Gluten
2. Crustaceans and derived products
3. Eggs and derived products
4. Fish and derived products
5. Nuts and seeds
6. Soy and derived products
7. Milk and derived products including lactose
8. Celery
9. Mustard
10. Sulphur dioxide



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