



Szyszka

Restaurant



AMUSE BOUCHE

Bread / butter / buttermilk / smoked salt

STARTERS

POACHED EGG (180 g) 68 pln
peas foam / broad beans / truffle oil / chorizo /
lovage / pickled mustard / dried peas
Allergens: egg, mustard, milk

ROASTED BEETROOT (180 g) 69 pln
raspberry gel / sesame / pumpkin seed mayonnaise
goat's cheese ice cream / smoked pepper
Allergens: egg, sesame, soy, milk

CRUDO TUNA (180 g) 82 pln
ponzu sauce / citrus mayonnaise / yuzu / pine
nuts / coriander oil / dill / pickled onions / chilli
Allergens: fish, egg, mustard, sulphites, nuts

DUTCH HERRING (180 g) 82 pln
cherry gel / creme fraiche / pickled cucumber and
ginger sauce / pickled beetroot / dill / green
apple / passion flower / kaffir lime
Allergens: fish, sulphites, gluten, egg, milk

BEEF TATAR 86 pln
FROM POLISH TENDERLOIN (120 g)
optional extras: bread / butter
Allergens: gluten, milk, egg, mustard

SOUPS

RED CABBAGE COLD SOUP (180 ml) 49 pln
mustard ice cream / pumpkin seed oil / jalapeno creme fraiche / watermelon turnip / blackcurrant
Allergens: egg, sulphites, mustard, milk

TOMATO SOUP WITH CITRUS FRUIT (180 ml) 56 pln
confit tomato / fruits of the forest / basil / forest crumble with Parmesan cheese
Allergens: celery, sulphites, gluten, egg, milk

CUCUMBER SOUP (180 ml) 56 pln
sour cream / fish mousseline / dill / lemon verbena / passion flower
Allergens: celery, sulphites, gluten, egg, milk

NIGHT ROOM SERVICE

(from 11:00 pm to 07:00 am)

BOARD OF CHEESES 110 pln
FROM ŁOMNICA (200 g)
truffle honey / rhubarb chutney
Allergens: milk

VEGAN LASAGNE (320 g) 89 pln
vegan meat / mozzarella / béchamel / basil / tomatoes
Allergens: gluten

VARIETY OF BREADS (150g) 29 pln
oil / butte
Allergens: gluten

TASTING MENU

TASTING MENU 450 pln
it is an unusual composition of dishes - the
vision and display of the chef consisting of six
selected sets. Classic dinner

WINE PAIRING 250 pln
for the classic tasting dinner

The tasting dinner is served for a minimum of
two people. A reservation is required, which you
are asked to order at least two days before the
planned dinner

SALADS

BURATTA (200 ml) 92 pln
marinated tomatoes / watermelon turnip / apricot
pistachios / pickled red onions / strawberries /
smoked pepper mayonnaise / olive oil
Allergens: sulphites, nuts, egg, milk

ROMAINE LETTUCE (300 ml) 99 pln
anchovy sauce / supreme chicken breast / chorizo
roasted onions / truffle mayonnaise/ chives /
Parmesan crumble
Allergens: egg, fish, gluten, milk

MAIN COURSES

CAULIFLOWER STEAK (250g) 89 pln
garam masala / roasted cauliflower / mirabelle
plum gel / herbs / kaffir lime
Allergeny: _

VEGAN LASAGNE (320g) 99 pln
vegan meat / mozzarella / béchamel / basil /
tomatoes
Allergens: gluten, milk

RAVIOLI WITH SHEEP MILK CHEESE (260g) 92 pln
butter sauce / sage / broad beans / amber cheese /
pine nuts / mustard / tarragon sauce
Allergens: egg, gluten, nuts, milk

COD (230g) 129 pln
smoked cream / vermouth / black garlic /
currant / dill / lentils
Allergens: fish, soy, egg, gluten, milk

GLAZED SALMON (230g) 109 pln
mussel sauce / parsley mousse / marinated
fennel / gooseberries / peas / elderberries
Allergens: fish, sulphites, molluscs, mil

GUINEA FOWL LEG (260g) 129 pln
sweet potato/ cardamom / orange / chilli / morel
sauce / potato croquette / nduja / mustard /
mirabelle plum / broad bean
Allergens: celery, sulphites, milk

BEEF TENDERLOIN (260g) 299 pln
Jerusalem artichoke / sunflower seeds / currant
sauce / marinated beetroot / raspberry gel /
radicchio / cabbage roll
Allergens: celery, sulphites, milk

BREADED PORK CHOP WITH BONE (550g) 129 pln
mashed potatoes / chorizo / compressed cucumber
creme fraiche / lovage / dill / elder / herbs
Allergens: gluten, egg, sulphites, milk

BEEF BURGER (280g) 109 pln
aphrodisiac sauce / iceberg lettuce / pickled
cucumber / marinated tomato / roasted potatoes
from the bonfire / amber cheese / truffle
mayonnaise
Allergens: mustard, celery, milk

DESSERTS

MASCARPONE (150 ml) 49 pln
forest fruits / meringue / amaretto
Allergens: egg, sulphites, milk

PANNA COTTA INFUSED WITH HAY (150 ml) 42 pln
strawberry foam / elderberry / dried fruit
Allergens: soy, sulphites, milk

SEMIFREDDO WITH BLUE POPPY (150 ml) 44 pln
blackcurrant / basil oil / tomato /roasted sunflower
Allergens: egg, gluten, milk

SELECTION OF LOWER SILESIA CHEESES (200g) 99 pln
truffle honey / rhubarb chutney
Allergens: milk

ARTISANAL ICE CREAM 42 pln
Made of certified high-quality ingredients. Milk
ice cream is based on fresh milk and fresh cream,
and for the production of sorbets we choose the
best fruit.
SEASONAL FLAVOURS a portion 20 pln

*Please inform our staff of any food allergies or intolerances before selecting from the menu.
A full list of allergens is available on request.*

HOT BEVERAGES

ESPRESSO (30 ml)	22 pln	ESPRESSO DOPPIO (60 ml)	40 pln
BLACK COFFEE (190 ml)	22 pln	FLAT WHITE (190 ml)	24 pln
CAPPUCCINO (240 ml)	26 pln	LATTE MACCHIATO (360 ml)	29 pln
IRISH COFFEE 200 ml (40 ml whisky)	44 pln		
NEWBY LOOSE LEAF TEA			
Ceylon, Cinnamon, Black Tropical, Oriental Sencha, Linden Flower,			28 pln
Peach & Raspberry, Fruity Berries, Apple Strudel, Elderflower & Lemon			
Silver Needle white tea			36 pln
Flowering Jasmin Lotus			32 pln

COLD BEVERAGES

FRESHLY SQUEEZED JUICES (250ml)	29 pln
Orange, Grapefruit, Orange-grapefruit	
LEMONADE: lemon, elder, lavender (370ml)	29 pln
PEPSI COLA PEPSI MAX MIRINDA 7UP (200ml)	18 pln
RED BULL (250ml)	28 pln

BEER

PIWO SEIDORF***** (400 ml) dark draught 5MSC (limited availability)	29 pln
ARCHDUCAL CASTLE BREWERY in Cieszyn (330 ml)	
CRAFT BEER, craft beer from local breweries	22 pln
PILSNER	14 pln
LAGER	16 pln
NON-ALCOHOLIC LAGER	16 pln
WHEAT BEER	20 pln
DOUBLE IPA	24 pln

**For guests on external bookings (10 or more people), an additional charge of 10% of the bill is made as a thank you for good service.*

**Room service one-off fee PLN 10*

**Swimming pool service one-off fee PLN 10*