



Szyszka

Restaurant





e

APPETISERS

BEEF TARTARE 110 pln
OF POLISH SIRLOIN (140 g)
extras of choice / bread / butter
Allergens: gluten, milk, egg, mustard seed

ROASTED BEETROOT (180 g) 69 pln
raspberry gel / sesame / pumpkin seed mayonnaise
goat cheese ice cream / smoked paprika
Allergens: sesame, soya, milk, egg, mustard seed

TUNA CRUDO (180 g) 88 pln
ponzu sauce / citrus mayonnaise / yuzu / pine
nuts / coriander oil / dill / pickled onions / chilli
Allergens: fish, egg, mustard seed, sulphites, nuts

DUTCH HERRING (180 g) 78 pln
cherry gel / creme fraiche / pickled cucumber and
ginger sauce / pickled beetroot / dill / green apple
passion fruit / kaffir lime
Allergens: fish, milk, sulphites, gluten, egg

MARINATED SALMON (180 g) 82 pln
lovage mayonnaise / pickled lemons / trout roe
port wine
Allergens: fish, milk, gluten, sulphites

CHICKEN HEARTS (180 g) 76 pln
French potato / jus / marjoram oil / zucchini
pearl onion / onion and garlic chip
Allergens: milk, sulphites, celery

PRESSED PORK KNUCKLE (160 g) 89 pln
wasabi mayonnaise / shimeji mushrooms
pistachios / demi glace / red currant / marjoram
Allergens: egg, gluten, nuts, milk

BRIOCHE (200 g) 86 pln
liver / foie gras / chicory / hazelnut / beetroot
black garlic / tomato
Allergens: gluten, eggs, milk, nuts, sulfites

SOUPS

WHITE BORSCHT (180 ml) 52 pln
buttermilk / yuzu / pickled egg / marjoram / green
apple / horseradish
Allergens: egg, sulphites, milk, gluten

MUSHROOM CONSOMME (150 ml) 52 pln
mutton ravioli / juniper / boletus mushroom
Allergens: milk, gluten, egg

MEAT BROTH (180 ml) 59 pln
bacon / potato pasta / watercress / lovage / melon
sauerkraut

SALADS

 BURATTA (200 g) 92 pln
yellow beet / fig / apricot / pistachios / pickled red
onion / red wine mayonnaise / olive oil
Allergens: milk, sulphites, nuts, egg

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

NIGHT ROOM SERVICE

(from 11 pm to 7 am)

WHITE BORSCHT (180 ml) 52 pln
buttermilk / yuzu / pickled egg / marjoram / green
apple / horseradish
Allergens: egg, sulphites, milk, gluten

 CHEESE 79 pln
AND CHARCUTERIE BOARD (300 g)
served with butter and home-baked bread
Allergens: milk, gluten, egg

THE TASTING MENU

THE TASTING MENU 450 pln
is an unconventional composition of dishes - a
vision and display by the chef consisting of six
selected sets. Classic dinne

WINE PAIRING 250 pln
for a classic tasting dinner

The tasting dinner is served for two or more
people. Reservations are required, which we ask
you to make at least two days before the planned
dinner

MAIN COURSE

CAULIFLOWER STEAK (280g) 89 pln
garam masala / roasted cauliflower / mirabelle
plum gel / herbs / kaffir lime

CARAMELISED CABBAGE (290g) 82 pln
miso sauce / nuts / blue cheese / leek mayonnaise
Allergens: soy, sulphites, milk, egg, nuts

AGNOLOTTI 90 pln
WITH DUCK CONFIT (270g)
marinated chanterelles / apple sauce / pine nuts
Allergens: egg, gluten, milk, nuts

BLACK PASTA (320g) 110 pln
mixed seafood / chilli / garlic
Allergens: crustaceans, molluscs, milk sulphites, egg, gluten

GLAZED SALMON (290g) 109 pln
mussel sauce / parsley mousse / marinated
fennel / gooseberries / peas
Allergens: fish, milk, sulphites, molluscs

TROUT (380g) 109 pln
roasted butter / capers / candied lemon / chives
roe / mashed potatoes / bryndza cheese mousse/
citrus caviar
Allergens: fish, milk, sulphites

DUCK BREAST (290g) 129 pln
beetroot puree / sauvignon blanc sauce /
potato crisp / nduja / raspberry and port jelly /
Lactarius mushrooms
Allergens: milk, celery, sulphites

BEEF TENDERLOIN (290g) 299 pln
demi glace sauce with green pepper/ potato terrine/
glazed carrots / shallots/ radicchio
Allergens: milk, celery, sulphites

BONE-IN BREADED PORK LOIN (550g) 119 pln
mashed potatoes / chorizo / compressed cucumber
creme fraiche / lovage / dill / elderflower / herbs
Allergens: gluten, egg, milk, sulphites

BEEF CHEEKS (290g) 130 pln
red cabbage / potato and onion espuma
horseradish / rowan / roasted leek
Allergens: sulphites, milk

BEEF BURGER (280g) 119 pln
aphrodisiac sauce / iceberg lettuce / pickled
cucumber / marinated tomato / baked campfire
potatoes / amber cheese / truffle mayonnaise
Allergens: milk, mustard, celery

DESSERTS

WHITE CHOCOLATE 52 pln
SOUFFLÉ (160 g)
bergamot ice cream / sea buckthorn powder
Allergens: milk, egg, gluten

CRÈME PATISSIERE (150 g) 49 pln
frozen berries / almonds / yeast espuma / goat
cheese
Allergens: milk, gluten, egg

CHOCOLATE MOUSSE 52 pln
WITH JUNIPER (150g)
sponge cake / forest fruits
Allergens: milk, egg, gluten

ARTISAN ICE CREAM / SORBETS
are made from certified, high-quality ingredients.
Dairy ice cream is based on fresh milk and fresh
cream, and only the best fruit is selected for our
sorbetes.
SEASONAL FLAVOURS 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)	26 pln
CAPPUCCINO (240 ml)	27 pln	LATTE MACCHIATO (360 ml)	29 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 herbata biała			36 pln
Flowering Jasmin Lotus			32 pln

WINTER BEVERAGES

IRISH COFFEE 40 ml whisky (200 ml)	44 pln
HOT CHOCOLATE / whipped Cream (125 ml)	26 pln
INGWER TEE / tee / lemon juice / honey / ginger / cinnamon (300 ml)	26 pln
BLACK TEE / honey / lemon juice / quince or rose jam (300 ml)	28 pln
HOT TODDY / whisky (40 ml) / apple juice / cinnamon (300 ml)	39 pln
MULLED RED WINE (200 ml) / honey / cloves / cinnamon (210 ml)	32 pln
<i>Allergens: milk, cinnamon</i>	

COLD BEVERAGES

FRESHLY SQUEEZED JUICES (250 ml)	29 pln
Orange, Grapefruit, Orange-grapefruit	
LEMONADE: lemon / orange / lavender / elder (370 ml)	29 pln
PEPSI COLA PEPSI MAX MIRINDA ORANGE 7UP (200 ml)	18 pln
RED BULL (250ml)	28 pln
Cisowianka Perlage, Cisowianka non-carbonated (500 ml)	22 pln

BEER

SEIDORF BEER***** (400 ml)	29 pln
ARCHDUCAL CASTLE BREWERY in Cieszyn (330 ml)	
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