



Szyszka

Restaurant





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AMUSE BOUCHE

a treat from the chef

APPETISER

ROASTED BEETROOT (160 g) 49 pln
raspberry gel / sesame / pumpkin seed mayonnaise
goat cheese ice cream / smoked paprika
Allergens: sesame, soya, milk, egg, mustard

SAUTEED SEASONAL MUSHROOMS (150 g) 59 pln
black garlic / sour cream / buckwheat honey /
truffle foam / Parisian potato
Allergens: soya, milk

TROUT CEVICHE (150 g) 59 pln
pickled onions / tomato salsa / fried pork fat /
coriander mayonnaise / currant / chipotle
Allergens: fish, egg, mustard

POLISH BEEF TENDERLOIN  110 pln
TARTARE FROM PNIEWY (140 g)
dish of your choice
The tartare is served by the waitstaff
Allergens: egg, gluten, mustard

SELECTION OF LOWE SILESIA CHEESE (300 g) 129 pln
truffle honey / rhubarb chutney
Allergens: milk

SOUPS

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

ONION SOUP (190 ml) 59 pln
croutons / gruyere cheese / lovage
Allergens: milk, sulphites, gluten

CREAMY SAUERKRAUT SOUP (180 ml) 52 pln
caraway oil / mutton croquettes
Allergens: milk, gluten, egg, mustard

SALADS

BURRATA (200 g) 72 pln
yellow beetroot / fig / apricot / pistachios / pickled
red onion / red wine mayonnaise / olive oil
Allergens: milk, sulphites, nuts, egg

ROMAINE LETTUCE (340 g) 99 pln
anchovy sauce / chicken supreme / chorizo / roasted
onions / truffle mayonnaise / chives / Parmesan
crumble
Allergens: egg, milk, fish, gluten

NIGHT ROOM SERVICE

(from 11:00 pm to 7:00 am)

SELECTION OF LOWER SILESIA CHEESES (300 g) 129 pln
truffle honey / rhubarb chutney
Allergens: milk

DUCK DUMPLINGS (280 g) 89 pln
truffle sauce / pickled mushrooms / cranberries
Allergens: egg, gluten, celery, milk

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 dinner

WINE PAIRING 250 pln
for a classic tasting dinner

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

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MAIN COURSE

FILET MIGNON (320 g) 299 pln

beef tenderloin / demi-glace sauce with green pepper / mashed potatoes / glazed carrots / shallots / fried mushrooms

Allergens: milk, celery, sulphites

WIENER SCHNITZEL (400 g) 139 pln

fried egg / potato salad / fresh herbs

Allergens: egg, gluten, fish, milk, mustard

BEEF RIB (500 g) 139 pln

roasted bell pepper mousse / kimchi / pickled tomato / fire-roasted potatoes

Allergens: milk, crustaceans, celery

BONE-IN BREADED PORK LOIN (550 g) 129 pln

mashed potatoes / chorizo / compressed cucumber / creme fraiche / lovage / dill / lilac / herbs

Allergens: gluten, egg, milk, sulphites

BEEF CHEEKS (290 g) 119 pln

red cabbage / horseradish / cranberries / roasted leek

Allergens: sulphites, milk

COD (240 g) 129 pln

smoked cream / vermouth / black garlic / currant / dill / lentils

Allergens: fish, soya, egg, gluten, milk

GLAZED TROUT (260 g) 119 pln

mussel sauce / parsley puree / pickled fennel / gooseberries / peas

Allergens: fish, milk, sulphites, molluscs

CHICKEN SUPREME (290 g) 119 pln

steak fries / demi-glace sauce / compressed cucumber

Allergens: milk, celery, sulphites, nuts

BEEF BURGER (320 g) 109 pln

aphrodisiac sauce / iceberg lettuce / pickled cucumber / pickled tomato / fire-roasted potatoes / "Bursztyn" cheese / truffle mayonnaise

Allergens: milk, mustard, celery

BLACK PASTA (220 g) 99 pln

mixed seafood / chilli / garlic

Allergens: crustaceans, molluscs, milk, sulphites, egg, gluten

 RISOTTO WITH TRUFFLES (220 g) 99 pln

fermented garlic / roasted sunflower seeds / Jerusalem artichoke / "Bursztyn" cheese / cranberries

Allergens: milk, sulphites

 SHEEP MILK CHEESE RAVIOLI (260 g) 89 pln

butter sauce / sage / "Bursztyn" cheese / pine nuts

Allergens: egg, gluten, milk, nuts

DUCK DUMPLINGS (280 g) 89 pln

truffle sauce / pickled mushrooms / cranberries

Allergens: egg, gluten, celery, milk

DESSERTS

VIENNESE APPLE STRUDEL (150 g) 52 pln

bergamot ice cream / Crème Anglaise

Allergens: milk, gluten, egg

CRÈME PATISSERI (150 g) 52 pln

frozen berries / almonds / yeast espuma / goat cheese

Allergens: lactose, gluten, egg

PISTACHIO CHEESECAKE (150g) 49 pln

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Allergens: milk, egg, gluten, nuts

ARTISANAL SEASONAL ICE CREAM 16 pln

FLAVOURS: vanilla / chocolate / pistachio / walnut / lemon / goat cheese

*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	CAPPUCCINO (240 ml)	27 pln
BLACK COFFEE (190 ml)	22 pln	FLAT WHITE (240 ml)	35 pln
ESPRESSO DOPPIO (60 ml)	30 pln	LATTE MACCHIATO (360 ml)	29 pln
NEWBY TEAS			28 pln
Ceylon / Cinnamon / Black Tropical / Oriental Sencha / Linden Flower / Peach & Raspberry / Fruity / Berries / Apple Strudel / Elderflower & Lemon			
Silver Needle white tea			36 pln
Flowering Jasmin Lotus			32 pln

WINTER BEVERAGES

WINTER TEA / black tea / raspberry juice / cloves / ginger / honey / lemon	28 pln
TEA WITH RUM / black tea / rum (40ml) / honey / lemon	39 pln
MULLED WINE / cloves / cinnamon / ginger / honey / orange	32 pln
HOT CHOCLEATE / whipped cream	26 pln

COLD BEVERAGES

CISOWIANKA PERLAGE / CISOWIANKA NON-CARBONATED (500 ml)	22 pln
CISOWIANKA STRONGLY-CARBONATED	
FRESHLY SQUEEZED JUICES Orange / Grapefruit (250 ml)	29 pln
LEMONADE: lemon / lavender / elderberry / orange(370 ml)	29 pln
PEPSI COLA / PEPSI MAX / MIRINDA ORANGE / 7UP (200 ml)	18 pln
RED BULL (250 ml)	22 pln

BEER

SEIDORF BEER***** 5 months (limited availability) (400 ml)	29 pln
Archducal Brewery Castle Cieszyn PILSNER (330 ml)	16 pln
Archducal Brewery Castle Cieszyn LAGER (330 ml)	18 pln
Archducal Brewery Castle Cieszyn NON-ALCOHOLIC LAGER (330 ml)	18 pln
Archducal Brewery Castle Cieszyn WHEAT (330 ml)	28 pln
Archducal Brewery Castle Cieszyn DOUBLE IPA (330 ml)	24 pln

**For guests from outside the hotel, a group of 8 or more is charged an additional 10% of the bill as a thank you for good service.*

**Room service one-off fee PLN 20*

**Swimming pool service one-off fee PLN 1*



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