

RESTAURACJA

Watek

AUTUMN-WINTER

2025 - 2026



POLAND

100

2024

BEST

RESTAURANTS

POLAND

100

2025

BEST

RESTAURANTS

Dear Guests,

Cooking has always been more than just following a recipe for me. It's the aromas that awaken memories, a touch of spontaneity, and attentiveness to what intuition whispers.

The autumn menu at Restauracja Wątek is a tribute to the flavors I love — served in our signature fine casual style. You'll find here seasonality, forgotten recipes, and local traditions — three pillars that form the heart of every dish.

At Wątek, there's no place for haste. This is a kitchen meant for conversation, laughter, and reminiscing. Make yourselves at home — and enjoy every bite!

Robert Biernacki
Chef, Wątek Restaurant



Starters



POLISH BEEF TARTARE

59 PLN

matured bacon | egg yolk | pumpkin crisps | pumpkin mayonnaise |
chives | pickled mushrooms | bread | butter



PUMPKIN HUMMUS WITH MILK THISTLE OIL

44 PLN

king oyster mushroom | roasted cauliflower | pear | pumpkin seed oil |
micro herbs | cauliflower crumble with nuts | homemade pumpkin
bread



SHRIMPS WITH CITRUS-HERB BUTTER

57 PLN

16/20 prawns | breadcrumbs and parsley sprinkles | white wine | garlic |
citrus and herb butter | dill



vegetarian



gluten free



vegan



Polish Beef Tartare



Salad with creamy cow's milk cheese

First Courses



PUMPKIN CREAM

36 PLN

dumpling with boletus mushrooms | cream cheese with dill | roasted pine nuts | spinach | chive and dill olive oil

ŁÓDZ-STYLE SOUP

36 PLN

our own sausage | homemade sourdough | lard, bacon and dried mushroom jam | thick cream | potatoes | onion marjoram | crispy Wielkopolska blood sausage



SALAD WITH CREAMY COW'S MILK CHEESE

54 PLN

fresh lettuce | creamy burrata | mint | sea buckthorn purée | caramelised orange | peas | soybeans | cherry tomatoes | roasted pine nuts | pomegranate | sauce



SALAD WITH ROAST BEEF

48 PLN

fresh lettuces | medium-roasted Polish roast beef | seasonal vegetables | tartar sauce | green mayo | Korycin cheese | mango



vegetarian



gluten free



vegan

Main Courses

DE VOLAILLE

76 PLN

local chicken | butter with winter truffles | mayonnaise with Polish garden herbs | roasted pumpkin cream | creamy potatoes with chives and pumpkin | seasonal vegetables | chicken and veal sauce



PNIEWSKA BEEF SIRLOIN STEAK

126 PLN

beef tenderloin | pumpkin casserole with polenta | gzik (mashed cheese) | pickled red onion | oyster mushroom | pepper sauce with 100% distilled Polish Jakubiak whisky

BONE-IN PORK CUTLET

74 PLN

breaded pork loin fried in lard | jacket potatoes with dill and butter | tartar sauce | fried egg | original cucumber salad with apple, cucumber and mint

BRAISED BEEF CHEEK WITH ŁÓDŹ-STYLE DUMPLINGS

97 PLN

slow-cooked beef cheek with wine sauce | fresh herb seasoning | strawberry-stuffed dumplings with Polish herb oil | toasted white wheat baguette crumble | young braised cabbage | white root vegetable purée



vegetarian



gluten free



vegan



Bone-in pork cutlet



Baltic Cod



BALTIC COD

89 PLN

savoury kogel-mogel | roasted celery | potatoes
pickled white radish | garden vegetables | chive oil



ROASTED PUMPKIN

48 PLN

mushrooms fried over high heat | celery | spinach | crumbled feta
cheese | pomegranate | vegan roasted vegetable sauce | candied
sunflower seed powder | pesto



POTATO DUMPLINGS WITH FJORD TROUT

68 PLN

Wielkopolskie homemade potato dumplings cut into strips | mango |
avocado | mature local goat's cheese | creamy sauce | mint



vegetarian



gluten free



vegan

Desserts



MERINGUE

32 PLN

vanilla cream | fruit mousse | crispy meringue | fresh seasonal fruit
blackcurrant sorbet



CREPES WITH SEASONAL FRUITS

36 PLN

seasonal fruit | pistachio cream | challah & pistachio crumble
(OSI Foodworks) | caramel sauce | artisanal vanilla ice cream



vegetarian



gluten free



vegan



Meringue