

RESTAURACJA

*Watek*

SPRING - SUMMER

2026

**POLAND**

**100**

**2024**

**BEST**

**RESTAURANTS**

**POLAND**

**100**

**2025**

**BEST**

**RESTAURANTS**

**POLAND**

**100**

**2026**

**BEST**

**RESTAURANTS**



**Dear Guests,**

Summer has its own rhythm and its own flavours. While creating this year's menu, we followed unique flavour combinations, selecting only seasonal ingredients and building dishes around them that remain simple, yet never accidental.

We have always believed that good cuisine begins with respect for the product. That is why we focus on seasonality, honest flavours, and solutions that never distract from what matters most on the plate. It is a philosophy we have remained faithful to for years, regardless of passing trends.

We invite you to discover the flavours of this summer. Make yourselves at home.

**Robert Biernacki**

Executive Chef, Wątek Restaurant



# Starters

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## **POLISH BEEF TARTARE**

59 PLN

egg yolk | red onion | pickled radish | lightly pickled cucumber | pickled mustard seeds | spring mayonnaise | dill | flavoured butter | bread



## **BUTTER-EMULSION PRAWNS 8/12**

64 PLN

grilled brioche | baby spinach | Polish ricotta | confit tomato | capers | thyme | crushed pistachio



## **GREEN ASPARAGUS**

44 PLN

pickles | French mustard | dill | vegan mayonnaise | breadcrumb crumble | chive oil



## **SLICES OF SMOKED STURGEON FROM GALMO**

118 PLN

sturgeon caviar | citrus fruits | green apple gel | broad beans | cherry tomato | green vegetables | wild dill | wine and cream sauce | micro greens | herb oil | bread



vegetarian



gluten free



vegan



Green Asparagus



Warm chłodnik soup

# First Courses



## **SPRING CREAMY SOUP WITH SALMON AND PEAS**

34 PLN

smoked salmon | wild garlic | peas | new potatoes | dill | lemon | baby spinach



## **WARM CHŁODNIK SOUP**

29 PLN

beet greens | apple | egg | cucumber | radish | fire-roasted potato



## **VEGETABLE SALAD WITH CHICKEN**

48 PLN

fresh salad leaves | charred new potato | hard-boiled egg | fresh seasonal vegetables | radish | chervil | pickled onion | homemade vinaigrette



## **GREEN VEGETABLE SALAD WITH BURRATA**

54 PLN

white beans | peas | broad beans | edamame beans | rocket | micro herbs | mint | roasted pine nuts



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# Main Courses

## **DE VOLAILLE ON THE BONE**

79 PLN

local chicken | dill butter | mayonnaise with Polish garden herbs |  
creamy potatoes with fennel and radish | seasonal vegetables | chicken  
and veal jus with truffle

## **IBERIAN PORK CHOP ON THE BONE**

129 PLN

roast apple stuffed with homemade black pudding and rhubarb |  
sautéed baby spinach | new potatoes in their skins | celeriac remoulade  
| dill | apple demi-glace with sage

## **VEAL SCHNITZEL**

124 PLN

breaded veal | buttery mashed potatoes with dill | tartare sauce | fried  
egg | romaine lettuce with sweet-and-sour cream | lemon

## **DUCK FILLET**

104 PLN

bulgur wheat croquette | pea, courgette and pistachio purée | romaine  
lettuce with spring vegetables | crumble of homemade black pudding |  
dark orange sauce



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Iberian pork chop on the bone



Galmo farmed polish sturgeon



### **GALMO FARMED POLISH STURGEON**

116 PLN

burnt butter and cream sauce | wild broccoli | citrus fruits | roast potato



### **CHANTERELLE AND GREEN VEGETABLE STEW**

48 PLN

broad beans | parsley purée | vegetable crisps | pickled radish | micro  
salad

### **ŻUREK-STYLE PIEROGI**

54 PLN

white sausage | chanterelle sauce | chanterelles | egg



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# Desserts

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## **MANGO & PASSION FRUIT**

32 PLN

mango and passion fruit cream | chocolate sponge | crumble |  
shortcrust pastry | caramel ice cream



## **STRAWBERRY & ELDERFLOWER**

36 PLN

strawberry tartare | elderflower cream | mascarpone



vegetarian



gluten free



vegan



Mango & Passion Fruit