

In the shadow of mountain peaks, where the wind carries the scent of the forest and the flowing streams whisper tales of rafters, a story of taste is born. Here, in the heart of the Pieniny Mountains, nature sets the rhythm of the day, and tradition blends with modernity in harmony, which we would like to reflect on your plate.

The menu of the Korona Smaku restaurant is a tribute to the culture of the Pieniny Mountains. Simple, authentic, rooted in respect for the land and craftsmanship. Here, every ingredient has its origin, history, and a person who puts their heart into it.

We believe that the best experiences come from quality and awareness. Paying attention to detail, we celebrate the flavours, temperature, and the light which is reflected on the Polish porcelain. Each dish is a story about the forest, meadow, and river, old recipes interpreted in a new way, and the courage to combine regional flavours with the subtle finesse of a modern cuisine.

We invite you on a journey where simplicity meets sophistication and tradition takes a noble dimension. Let this meal be a moment of pause, celebration of taste, place, and encounter.

Enjoy your meal!
Head Chef



Allergens:

1 - fish, 2 - eggs, 3 - mustard, 4 - sulphites, 5 - lactose, 6 - molluscs,
7 - nuts, 8 - gluten, 9 - crustaceans, 10 – celery, 11 - soy, 12 - peanuts

If you have dietary restrictions or did not find the perfect dish in our menu,
please contact our staff – we will do our best to prepare something special.



TASTING MENU

Tasting menu

299 PLN
with pairing + 199 PLN

Trout butter, caviar, moskole potato cakes

PAIRING: MUMM CORDON ROUGE CHAMPAGNE FRANCE

1, 5, 8



Stuffed potatoes, smoked cream, onion, nut sauce, chives

PAIRING: MEIER RIESLING GRANIT 2025 GERMANY

5, 7, 8, 11, 12



Kwaśnica – traditional Polish sauerkraut soup, cabbage, pork ribs, potatoes, lovage

PAIRING: PIWO TRZY KORONY KRASA (PSZENICZNE)

2, 4, 8, 10



Potato pancake, smoked sour cream, morels, dill

PAIRING: WINNICA PAŁAC MAŁA WIEŚ SOLARIS 2025 POLAND

2, 5



Lamb loin, beet, celery, Brussels sprouts, forest sauce

PAIRING: BOURGOGNE PINOT NOIR 2024 FRANCE

4, 5, 10



Honey cake, forest berries, nuts

PAIRING: MIODULA

2, 5, 7, 8



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7 - nuts, 8 - gluten, 9 - crustaceans, 10 – celery, 11 - soy, 12 - peanuts

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MENU À LA CARTE

To share

**Lard, whipped butter, pork cracklings,
apple, potato rolls**

2, 5, 8

Starters

Duck liver pâté, apricot, plum, potato rolls

2, 3, 4, 5, 8 | 54 PLN



**Stuffed potatoes, smoked cream, onion,
nut sauce, chives**

5, 7, 8, 11, 12 | 48 PLN



**“Wanda 1930” herring,
apple, horseradish emulsion, dill, caviar**

1, 5 | 52 PLN



**Beef tartare, capers, mushrooms, cucumber, shallot,
mustard, potato rolls**

2, 3, 4, 5, 8, 10 | 68 PLN



Trout butter, caviar, moskole potato cakes

1, 5, 8 | 52 PLN

Soups

**Kwaśnica – traditional Polish sauerkraut soup, cabbage,
pork ribs, potatoes, lovage**

2, 4, 8, 10 | 40 PLN



Oyster mushroom cream soup, chili oil, herbs

5, 10 | 42 PLN

Main courses

Beef cheeks, truffle potatoes, carrots, wild mushrooms

4, 5, 8, 10 | 88 PLN



Lamb loin, beet, celery, Brussels sprouts, forest sauce

4, 5, 10 | 106 PLN



**Trout, Jerusalem artichoke, fennel, carrot,
brown butter, vanilla**

1, 8 | 72 PLN



Potato pancakes, smoked sour cream, morels, dill

2, 5 | 66 PLN



**Duck dumplings, apple, sage butter,
crispy chicken skin, demi-glace**

2, 5, 8, 10 | 52 PLN

Desserts

Honey cake, forest berries, nuts

2, 5, 7, 8 | 40 PLN



Plum, lemon crumble, butter and cream ice cream

4, 5, 8 | 40 PLN



DRINKS MENU

Wanda's Signature Cocktails

Pienińskie lato | 54 PLN

Ostoya Black | passion fruit | almond | vanilla | lemon | Prosecco
Sweet, delicate, fruity cocktail inspired by summer in Szczawnica

Szlak odwagi | 48 PLN

Woodford Reserve | cherry | angostura | orange
Stronger, distinctive drink inspired by courage

Łączniczka | 54 PLN

Bumbu | Giffard Peach | peach | earl grey | lemon | Prosecco
Subtle and light cocktail inspired by the style of an interwar artist

Uzdrowisko | 48 PLN

Olmea Altos Plata | mango | lime | grapefruit tonic
Refreshing cocktail inspired by the spa character of Szczawnica

Międzywojenny luksus | 48 PLN

Chivas 12yo | Amaretto | mango | lemon
Elegant cocktail inspired by timeless elegance

Sekret biblioteki | 49 PLN

Malfy | vermouth | campari | italicus
Noble cocktail inspired by the atmosphere of the hotel library

Non-alcoholic Cocktails

Sekret willi | 39 PLN

passion fruit | orange | almond | vanilla | lemon
Fresh and subtle fruit composition inspired
by the elegance of the place

Ogród Wandy | 39 PLN

Beefeater 0% | lemon | orange | cane sugar
Light and refreshing composition inspired by the nature
of Three Crowns (Trzy Korony)

Poranek w Szczawnicy | 39 PLN

Limoncello free | lemon | tonic
Citrus composition inspired by a peaceful beginning of the day

Zmierzch nad Pieninami | 39 PLN

Orange Spritz | tonic
Delicate and light cocktail ideal for the evening

Szlak handlowy | 39 PLN

pineapple | milk | coconut | rhubarb
Exotic composition with a hint of the Orient

Vodka

Ostoya Black	40 ml	26 PLN
Chopin Potato	40 ml	38 PLN
Belvedere	40 ml	36 PLN
Okowita Łącka	40 ml	38 PLN

Gin

Drumshanbo Gunpowder	40 ml	36 PLN
Beefeater 24	40 ml	34 PLN
Tanqueray	40 ml	30 PLN
Amsterdamsche Oude Genever	40 ml	42 PLN

Whisky

Chivas Regal 12	40 ml	32 PLN
Chivas Regal 15	40 ml	42 PLN
Chivas Regal 18	40 ml	60 PLN
Woodford Reserve	40 ml	40 PLN
Woodford Rye	40 ml	42 PLN
Laphroaig	40 ml	48 PLN
Lagavulin	40 ml	65 PLN
Buffalo Trace	40 ml	34 PLN
Macallan 12 YO	40 ml	72 PLN

Rum

Plantation 3 Stars	40 ml	32 PLN
Havana Selección de Maestros	40 ml	68 PLN
Plantation Original Dark	40 ml	35 PLN
Plantation Overproof	40 ml	38 PLN

Cognac

Martell VS	40 ml	39 PLN
Martell VSOP	40 ml	52 PLN
Martell XO	40 ml	150 PLN
Louis XVIII	40 ml	1800 PLN

Aperitif / Digestif

Lillet Blanc / Rosé	40 ml	24 PLN
Becherovka	40 ml	24 PLN
Italicus Rosolio di Bergamotto	40 ml	28 PLN
Cynar	40 ml	25 PLN
Jägermeister	40 ml	28 PLN
Amaro	40 ml	24 PLN
Amaretto	40 ml	26 PLN

Freshly Squeezed Juices

Orange juice	250ml	32 PLN
Grapefruit juice	250ml	32 PLN

Carbonated Drinks

Coca-Cola	250 ml	15 PLN
Fanta	250 ml	15 PLN
Sprite	250 ml	15 PLN
Tonic	250 ml	15 PLN

Mineral Water

Kinga Pienińska sparkling	300 ml	12 PLN
Kinga Pienińska sparkling	700 ml	18 PLN
Kinga Pienińska still	300 ml	12 PLN
Kinga Pienińska still	700 ml	18 PLN
San Pellegrino	250 ml	17 PLN
San Pellegrino	750 ml	26 PLN
Aqua Panna	250 ml	17 PLN
Aqua Panna	750 ml	27 PLN

Coffee

Espresso	14 PLN
Espresso Doppio	19 PLN
Americano	16 PLN
Cappuccino	18 PLN
Flat White	22 PLN

Tea

Black	25 PLN
Earl Grey	25 PLN
Green	25 PLN
Herbal	25 PLN
Rooibos	25 PLN
Fruit	25 PLN

Regional Beer from Trzy Korony Brewery

Sędek | Wheat IPA 6% | 25 PLN

A noble beer with a bright, golden hue. Sędek is the main character of the legend about the alchemist Sędziwój from the Nowy Sącz market square

Chmyz | Pils 5% | 25 PLN

A pilsner with a grainy aroma. Chmyz is a brave and generous young man who stole valuables from a devil's cave

Kaduk | Double Bock 7.5% | 25 PLN

A strong beer that acquires its mahogany color after aging for 85 days. Kaduk is the devil from the legend of Małgorzata from the Nowy Sącz coat of arms

Gazda | Märzen / March Beer 6% | 25 PLN

A bright, bottom-fermented beer. Gazda is a curious Highlander (Góral) whose path to wealth was blocked by a rooster

Krasa | Weizen / Wheat Beer 5.2% | 25 PLN

A wheat, naturally cloudy beer. Krasa is a beautiful and brave girl from Sącz who saved the castle from an enemy invasion