

M E N U

STARTERS

DEER
TARTARECAPERS, SPICY PEPPER, POTATO CRISP,
SMOKED MAYONNAISE, WILD MUSHROOM POWDER.ALLERGENS: 2,9
150 g 46,00

WÓDKA DWÓR SIERAKÓW ŚLIWA Z TARNINĄ 4 CL (40%) – 17,00

ROASTED SAVOY
CABBAGE SALADPCHICKPEA AND PEPPER PASTE,
HAZELNUTS, ŁOMNICKI CHEESE WITH EDIBLE ASH.ALLERGENS: 6
260 g 36,00

PINOT GRIGIO ROCCA VENTOSA 15 CL (12%) – 19,00

HARE
PATECRANBERRY CAVIAR, JARUSALEM
ARTICHOKE CRISP, RUTABAGA MOUSSE.ALLERGENS: 8
140 g 44,00

WÓDKA KLASZTORNA RZEMIEŚLNICZA 4 CL (40%) – 15,00



SOUPS

CASTLE POLISH
BARLEY SOUPWITH BOLETUS
AND EGGS.ALLERGENS: 1,2,5,6,8
250 ml 26,00CREAM
OF GARLICWHOLEMEAL CROUTONS,
CONFIT YOLK, GREEN ONION.ALLERGENS: 1,2,6
250 ml 26,00RYE
SOUPDUMPLINGS WITH SAUERKRAUT
AND MUSHROOMS.ALLERGENS: 1
250 ml 26,00FISH
SOUPSMOKED TROUT
(from the farm in the village of Mojesz),
CRAYFISH, MUSSELS.ALLERGENS: 3,8,13,14
250 ml 26,00

MAIN DISHES

RABBIT LEG

STEWED IN CREAM WITH BOLETUS MUSHROOM,
SMOKED PLUM, BACON, TRUFFLE POTATO
CROQUETTE, SALSIFY.ALLERGENS: 1,2,6
420 g 71,00

TURNAU SOLARIS 15 CL (12,5%) – 31,00

FRIED PIKE-PERCH

(from the farm in the village of Mojesz)
PICKLED POTATO SALAD,
SAUERKRAUT, DRIED TOMATO.ALLERGENS: 1,3
320 g 58,00

JADWIGA JOHANNITER 15 CL (13%) – 29,00



BEEF CHEEKS

IN OWN SAUCE, SPICY BEETS,
POTATO DUMPLINGS WITH COTTAGE
CHEESE AND HERBS.ALLERGENS: 1,2,6
380 g 61,00

V2 PRIMITIVO 15 CL (12,5%) – 24,00

PORK TENDERLOIN

POTATO FONDANT, PICKLED RADISH
AND TOMATOES, DEMI GLACE SAUCE
WITH MEAD.ALLERGENS: 1,2,6,9
380 g 52,00

VENTISQUERO CLASICO SYRAH 15 CL (13%) – 19,00

PIEROGI WITH VENISON

ONION
AND
GREAVES.ALLERGENS: 1,6
330 g 42,00

SANTA CAROLINA PREMIO RED 15 CL (13,5%) – 15,00



POTATO DUMPLINGS

WITH GRILLED SHEEP CHEESE,
DRIED BOLETUS MUSHROOM
SAUCE, SOUR CREAM.ALLERGENS: 1,2,6
270 g 46,00

SANTA CAROLINA PREMIO WHITE 15 CL (11%) – 15,00

TAGLIATELLE
PASTAOYSTER MUSHROOMS, TRUFFLES, PISTACHIO,
PECORINO SHEEP CHEESE, SOUR CREAM.ALLERGENS: 1,2,6
390 g 48,00

PINOT GRIGIO ROCCA VENTOSA 15 CL (12%) – 19,00

BAKED RED
CABBAGE ROLLSBARLEY GROATS, DRIED BOLETUS MUSHROOMS,
BLUE CHEESE, BOLETUS MUSHROOM SAUCEALLERGENS: 1,6
280 g 43,00

VENTISQUERO CLASICO SAUVIGNON BLANC 15 CL (12%) – 19,00



*Percentage alcohol concentration



* Dear Guests, Please note that we add 10% of service fee to parties of 10 persons and more.

* all starters and salads are served with bread and butter that contain lactose and gluten. We provide allergen-free substitutes on request.

* All prices include VAT.

ALLERGENS

1 - WHEAT FLOUR
2 - EGGS
3 - FISH
4 - PEANUTS5 - SOY
6 - MILK
7 - WALNUTS
8 - CELERY9 - MUSTARD SEEDS
10 - SESAME
11 - SULPHUR DIOXIDE
12 - LUPIN13 - MOLLUSCS
14 - CRUSTACEANSI strongly encourage you
to try my signature dessert menu
at the Boletus Restaurant!

Alicja Rajchel

SCAN THE CODE
AND CHECK THE
DESSERT MENUOR ASK THE STAFF
FOR A CARDHEAD CHEF
Sylvia Ruskobier



BEVERAGES AND ALCOHOLS

	PLN
HOT BEVERAGES	
AMERICANO/ESPRESSO	16,00
DOUBLE ESPRESSO	20,00
CAFFE LATTE	18,00
CAPPUCCINO	16,00
CAPPUCCINO GRANDE	18,00
IRISH COFFEE	25,00
RICHMONT TEA	15,00

*PLANT MILK - 4,00

	PLN
SOFT DRINKS	
   0,25 l	14,00
 Orange, Apple, Grapefruit 0,25 l	14,00

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TOMATO JUICE	0,25 l	14,00
BLACKCURRANT JUICE	0,25 l	14,00
FRESHLY SQUEEZED JUICE	0,20 l	20,00
 0,33 l	9,00	
 0,75 l	15,00	
JUICE ORANGE OR APPLE	1,00 l	25,00
LEMONADE	0,25 l	16,00
	1,00 l	40,00

NON-ALCOHOLIC COCKTAILS	
GREEN FROG	19,00
Orange juice, blue curacao	
BLUE LADY	19,00
Blue curacao, sprite	
RED ORANGE	19,00
Orange juice, grenadine	

BEER	
DRAFT BEER	
KSIĄŻĘCE: Lager (5%)	0,33 l 14,00
KSIĄŻĘCE: Lager (5%)	0,5 l 16,00
RADLER: Beer + Sprite	0,5 l 19,00

BOTTLE BEER	
CORONA (4,5%)	0,33 l 16,00
PILSNER URQUELL (4,4%)	0,5 l 19,00
KSIĄŻĘCE: Ipa (5,4%), Porter (8%), Wheat (4,9%), Red Lager (4,9%), Mild Dark (4,1%)	0,5 l 17,00
KOZEL: Dark (3,8%), Pale (4,6%)	0,5 l 16,00
LWÓWEK: Janks (4,2%), Raspberry (4%), Wrocławski (4,2%), Ratuszowy (6,2%), Książęce (5,5%)	0,5 l 19,00

NON-ALCOHOLIC BEER	
KSIĄŻĘCE: Ipa, Wheat	0,5 l 17,00
LECH FREE: Lager, Lime&mint, Active	0,5 l 16,00
KOZEL 0	0,5 l 16,00
CORONA 0	0,33 l 15,00
CIDER LUBELSKI (4,5%)	0,4 l 16,00

	PLN
MEAD	
Trójniak Piwowar (13%) 	10 cl 16,00
VODKA	
Śliwowica Passover (70%)	4 cl 19,00
Baczewski (40%)	4 cl 16,00
Finlandia (40%)	4 cl 16,00

DWOR SIERAKÓW
POLSKA WÓDKA RZEMIEŚLNICZA

Superior, Pepper, Kosher Potato, Elderberry, Plum with blackthorn
4 cl 17,00 (40%*)

Colonel Boruta's Burnt - 4 cl 37,00 (52%*)

TASTING BOARD - 8 cl 34,00 (40%*)

KLASZTORNA
POLSKA WÓDKA RZEMIEŚLNICZA

Quince (30%), Moon (40%), Dessert (30%), 4 cl 15,00

Cherry (40%), Porter (30%), Craft (40%), Pure (40%), Moonshine (40%), Lemon (30%)

Absynt (70%) 4 cl 16,00

Śliwowica (69%) 4 cl 19,00

WHISKY	
Laphroaig 10YO (40%)	4 cl 34,00
Glenfiddich 12YO (40%)	4 cl 29,00
Raasay While We Wait Single Malt (46%)	4 cl 29,00
Talisker Single Malt Scotch Whisky 10YO (45,8%)	4 cl 25,00
Cardhu Gold Reserve (40%)	4 cl 24,00
Smokey Joe Blended Malt (46%)	4 cl 24,00
Jameson (40%)	4 cl 16,00
J.A. Baczewski Whisky (43%)	4 cl 16,00
Highland Queen Blended Whisky Sherry Cask (40%)	4 cl 15,00

TEQUILLA	
Gold (38%)	4 cl 17,00
Silver (38%)	4 cl 16,00

RUM	
Bacardi White/Dark (37,5%)	4 cl 16,00

GIN	
Bombay Sapphire (40%)	4 cl 18,00
Gordon's (37,5%)	4 cl 15,00

COGNAC & BRANDY	
Remy Martin VSOP (40%)	4 cl 42,00
Martel VSOP (40%)	4 cl 40,00
Hennessy Fine (40%)	4 cl 35,00
Metaxa ***** (40%)	4 cl 22,00
Metaxa ***** (38%)	4 cl 16,00

	PLN
LIQUEURS	
Cointreau (40%)	4 cl 18,00
Baileys Irish Cream (17%)	4 cl 16,00
Blue Curacao (23%)	4 cl 16,00
Bols Peach (17%)	4 cl 16,00
Kahlua (20%)	4 cl 16,00
Jaegermeister (35%)	4 cl 16,00
Malibu (18%)	4 cl 16,00

APERITIF & WERMUT	
Campari (25%)	4 cl 16,00
Aperol (11%)	4 cl 16,00
Martini Extra Dry (18%), Bianco (14,4%)	10 cl 16,00

COCKTAILS	
LONG ISLAND ICE TEA	35,00
Vodka, archers peach, malibu, grenadine, orange juice	
MOJITO	30,00
Rum, lime, mineral water, mojito syrup, fresh mint	
SEX ON THE BEACH	30,00
Vodka, archers peach, malibu, grenadine, orange juice	
APEROL SPRITZ	30,00
Prosecco, Aperol, water	
SPRITZ (non-alcoholic version also available)	30,00
Options: Black Elderberry and Violet	
GIN-TONIC	25,00
Gin, tonic, lime	
CAMPARI ORANGE	25,00
Campari, orange juice, grenadine	
CUBA LIBRE	25,00
Rum, Coca-Cola, lime	
MARTINI LEMON	25,00
Martini bianco, sprite	
TEQUILA SUNRISE	25,00
Tequila gold, orange juice, grenadine	
TAKE ME	25,00
Gin, lemon juice, orange juice, grenadina	
APPLE PIE 🍏	20,00
Gin, honey, lemon, Monin apple pie	

Warming Drinks

WINTER TEA BEVERAGE	20,00
WINTER LATTE	20,00
Options: Pistachio, Gingerbread, Maple	
HOT CHOCOLATE	20,00
Options: Classic, Orange with cinnamon, Nut, White with cherries	
WARMING MEAD 🍍	20,00
MULLED CIDER	19,00
MULLED WINE	20,00



The honeys used in the recipes come from the Castle Apiary.

