



M E N U

STARTERS

DEER TARTARE

PICKLED CUCUMBER, MARINATED BOLETUS,
ONION, QUAIL EGG, MUSHROOM
MAYONNAISE, PEPPER DRESSING.

ALLERGENS: 2, 8, 9
150 g 56,00

COLONEL BORUTA'S BURNT VODKA 4 CL (52%*) – 37,00



WILD BOAR RILLETTES

QUINCE GEL.

ALLERGENS: 8
200 g 41,00

DWÓR SIERAKÓW PLUM WITH BLACKTHORN VODKA 4 CL (40%*) – 19,00



AUTUMN SALAD

GOAT CHEESE CARAMELIZED
IN HONEY, MARINATED PUMPKIN,
PUMPKIN SEEDS, PEAR DRESSING.

ALLERGENS:
280 g 46,00

PIWOWAR MEAD 10 CL (13%*) – 19,00



SOUPS

BARLEY SOUP

WITH BOLETUS
AND EGGS.

ALLERGENS: 1,2,5,6,8
250 ml 29,00

RYE SOUP

DUMPLINGS
WITH BOLETUS.

ALLERGENS: 1, 8
250 ml 29,00

PUMPKIN CREAM

PEAR DUMPLINGS,
PEPPER OLIVE OIL.

ALLERGENS: 1, 6, 8
250 ml 29,00



MAIN DISHES

GUINEA FOWL FILLET

WITH BONE, CARROT PURÉE,
BRUSSELS SPROUTS, CHILI,
RED WINE SAUCE WITH CHOKEBERRY.

ALLERGENS: 8
320 g 72,00

TURNAU SOLARIS 15 CL (12,5%*) – 31,00



PIKE FILLET

PEARL COUSCOUS,
CHANTERELLES, SPINACH,
CREAM, WHITE WINE.

ALLERGENS: 1, 3, 6, 8
300 g 61,00

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

PORK TENDERLOIN

PURÉE POTATOES WITH MUSTARD SEEDS,
OYSTER MUSHROOMS, CARAMELIZED
CARROTS, DEMI- GLACE SAUCE.

ALLERGENS: 1, 6, 8, 9
350 g 56,00

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

BEEF CHEEKS

PUMPKIN DUMPLINGS,
PICKLED BEETS,
BOLETUS SAUCE.

ALLERGENS: 1, 2, 6, 8
380 g 66,00

V2 PRIMITIVO 15 CL (12,5%*) – 24,00

PIEROGI WITH VENISON

TOPPED
WITH ONION
AND CRACKLES.

ALLERGENS: 1,6,9
330 g 44,00

WÓDKA DWÓR SIERAKÓW CZARNY BEZ 4 CL (40%*) – 19,00



PANCAKES

WITH PUMPKIN AND COTTAGE CHEESE,
BLACK RADISH SALAD,
sour cream.

ALLERGENS: 1, 2, 5, 6
280 g 43,00

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



WHITE CABBAGE ROLLS

KSIAŻE BLUE CHEESE, BULGUR, LENTILS, BOLETUS, SEASONAL VEGETABLES, BOLETUS SAUCE.

ALLERGENS: 6, 8
380 g 45,00

VENTISQUERO CLASICO SAUVIGNON BLANC 15 CL (12,5%*) – 19,00



*Percentage alcohol concentration



I strongly encourage you
to try my signature dessert menu
at the Boletus Restaurant!

Anna Rajchel



SCAN THE CODE
AND CHECK THE
DESSERT MENU

OR ASK THE STAFF
FOR A CARD



* 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 - PEANUTS

5 - SOY
6 - MILK
7 - WALNUTS
8 - CELERY

9 - MUSTARD SEEDS
10 - SESAME
11 - SULPHUR DIOXIDE
12 - LUPIN

13 - MOLLUSCS
14 - CRUSTACEANS

HEAD CHEF

Sylvia Radbaker





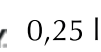
BEVERAGES AND ALCOHOLS

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
RICHMONT AUTUMN TEA WITH HONEY AND ADDITIVES	22,00

*PLANT MILK - 4,00

SOFT DRINKS

   	0,25 l	15,00
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 Orange, Apple	0,25 l	15,00
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TOMATO JUICE	0,25 l	15,00
BLACKCURRANT JUICE	0,25 l	15,00
FRESHLY SQUEEZED JUICE	0,20 l	25,00

	0,33 l	9,00
	0,75 l	15,00

JUICE ORANGE OR APPLE	1,00 l	40,00
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LEMONADE	0,20 l	16,00
	1,00 l	50,00

NON-ALCOHOLIC

GREEN FROG Orange juice, blue curacao	21,00
BLUE LADY Blue curacao, sprite	21,00
RED ORANGE Orange juice, grenadine	21,00
APEROL SPRITZ FREE Prosecco free, Aperol free	30,00
WINE - EISBERG CABERNET SAUVIGNON - ALCOHOL FREE	15 cl 16,00

BEER

DRAFT BEER		
KSIAŻĘCE: Lager (5%), Wheat (4,9%)	0,33l	16,00
KSIAŻĘCE: Lager (5%), Wheat (4,9%)	0,5l	18,00
RADLER: Beer + Sprite	0,5l	21,00

BOTTLE BEER		
CORONA (4,5%)	0,33l	17,00
PILSNER URQUELL (4,4%)	0,5l	21,00
KSIAŻĘCE: Ipa (5,4%), Porter (8%), Wheat (4,9%), Red Lager (4,9%), Mild Dark (4,1%)	0,5l	19,00
KOZEL: Dark (3,8%), Pale (4,6%)	0,5l	17,00

NON-ALCOHOLIC BEER		
KSIAŻĘCE 0%: Ipa, Wheat	0,5l	18,00
LECH FREE: Lager, Lime&mint, Active	0,5l	17,00
KOZEL 0%	0,5l	17,00
CORONA 0%	0,33l	17,00
CIDER LUBELSKI (4,5%)	0,4l	17,00

MEAD

TRÓJNIAK PIWOWAR (13%) 	10 cl	19,00
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VODKA

ŚLIWOWICA PASSOVER (70%*)	4 cl	21,00
BACZEWSKI (40%*)	4 cl	16,00
FINLANDIA (40%*)	4 cl	16,00
BACZEWSKI SMAKOWY (40%*)	4 cl	16,00

DwóR Sieraków

POLSKA WÓDKA RZEMIEŚLNICZA

*SUPERIOR, PEPPER, KOSHER POTATO,
ELDERBERRY, PLUM WITH BLACKTHORN*

4 cl 19,00 (40%*)

COLONEL BORUTA'S BURNT - 4 cl 37,00 (52%)*

TASTING BOARD - 8 cl 38,00 (40%)*



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*

TASTING BOARD 8 cl 30,00

WHISKY

LAPHROAIG 10YO (40%*)	4 cl	36,00
GLENFIDDICH 12YO (40%*)	4 cl	31,00
RAASAY WHILE WE WAIT SINGLE MALT (46%*)	4 cl	31,00
TALISKER SINGLE MALT SCOTCH WHISKY 10YO (45,8%*)	4 cl	27,00
CARDHU GOLD RESERVE (40%*)	4 cl	26,00
SMOKEY JOE BLENDED MALT (46%*)	4 cl	26,00
JACK DANIELS (40%*)	4 cl	19,00
JAMESON (40%*)	4 cl	18,00
J.A. BACZEWSKI WHISKY (43%*)	4 cl	18,00
HIGHLAND QUEEN	4 cl	17,00
BLENDED WHISKY SHERRY CASK (40%*)		

TEQUILLA

GOLD (38%*)	4 cl	17,00
SILVER (38%*)	4 cl	16,00

RUM

BACARDI WHITE/DARK (37,5%*)	4 cl	16,00
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BOMBAY SAPPHIRE (40%*)	4 cl	20,00
GORDON'S (37,5%*)	4 cl	16,00

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

JAegermeister (35%)	4 cl	16,00
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APERITIF & WERMUT

MARTINI EXTRA DRY (18%*), BIANCO (14,4%*)	10 cl	18,00
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COCKTAILS

LONG ISLAND ICE TEA Vodka, archers peach, malibu, grenadine, orange juice	39,00
MOJITO Rum, lime, mineral water, mojito syrup, fresh mint	35,00
SEX ON THE BEACH Vodka, archers peach, malibu, grenadine, orange juice	35,00
APEROL SPRITZ Prosecco, Aperol, water	30,00
PORNSTAR MARTINI Passoa, Vanillesirup, Limette, Passionsfrucht, Prosecco	30,00
GIN-TONIC Gin, tonic, lime	30,00
CAMPARI ORANGE Campari, orange juice, grenadine	35,00
CUBA LIBRE Rum, Coca-Cola, lime	30,00
MARTINI LEMON Martini bianco, sprite	30,00
TEQUILA SUNRISE Tequila gold, orange juice, grenadine	30,00
TAKE ME Gin, lemon juice, orange juice, grenadina	30,00

Autumn Drinks

AUTUMN TEA INFUSION	20,00
HOT CHOCOLATE	25,00
Choice of: • Classic with whipped cream and marshmallows • White with pistachios and freeze-dried raspberries • Walnut with whipped cream and hazelnuts • Orange with whipped cream and orange with cinnamon	
MULLED MEAD	22,00
GRZANY CYDR	20,00
MULLED CIDER	22,00
AUTUMN FLAVOR LATTE	20,00
To choose from: Pumpkin, Gingerbread	
AUTUMN SPRITZ	30,00
sparkling wine, vodka, Apple Pie syrup, apple juice, cinnamon	



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



*Percentage alcohol concentration