



M E N U

STARTERS

DEER TARTARE

PICKLES, QUAIL EGG, CAPERS,
LEEK BRUSHWOOD,
TRUFFLE AILLOLI, PINE OIL.

ALLERGENS: 2,9,11
170 g 59,00

COLONEL BORUTA'S BURN'T VODKA 4 CL (52%*) – 37,00



ROASTED ROOT VEGETABLE SALAD

BEET, SWEET POTATO, ROMAN LETTUCE,
BLUE CHEESE, PEANUT BUTTER DRESSING, WALNUTS.

ALLERGENS: 1,4,5,6,7,8
330 g 46,00

BACZEWSKI BLACKBERRY VODKA 4 CL (38%*) – 16,00



WILD BOAR PÂTÉ

WITH SMOKED BACON, CRANBERRY PRESERVE,
SOUR CREAM, AND BUTTERY CHALLAH
WITH BLACK CUMIN.

ALLERGENS: 1,2,6
170 g 44,00

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

SOUPS

BARLEY SOUP

WITH BOLETUS
AND EGGS.

ALLERGENS: 1,2,5,6,8,9
250 ml 29,00

MUSHROOM AND BEEF BROTH

BOLETUS DUMPLINGS, VENICE CROQUET,
SOUR CREAM, PINE OLIVE OIL.

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



BEETROOT CREAM

HORSERADISH AND KALE CHIPS,
BURN'T GOAT CHEESE.

ALLERGENS: 6,8
250 ml 29,00



MAIN DISHES

PORK TENDERLOIN

TRUFFLE POTATOES, SMOKED BACON AND JERUSALEM
ARTICHOKE SALSA, CARAMELIZED APPLE MOUSSE,
BEER DEMI-GLACE SAUCE.

ALLERGENS: 1,2,6,8,9
370 g 58,00

VENTISQUERO CLASICO SYRAH 15 CL (13%*) – 21,00

FRIED ZANDER

RED LENTIL PUREE WITH SMOKED
PEPPER, SAUERKRAUT CURRY,
BUTTER SAUCE.

ALLERGENS: 1,3,6
400 g 69,00

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

BEEF CHEEKS

BRAISED IN OWN JUICE,
ROSEMARY PUREE POTATOES,
BUTTER-ROASTED LEEK.

ALLERGENS: 6,8
480 g 68,00

V2 PRIMITIVO 15 CL (12,5%*) – 29,00

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



CEPELINI WITH SMOKED QUARK AND OCYPEK CHEESE, ROASTED ROOT VEGETABLE SAUCE, GREEN PEPPER, SOUR CREAM.

ALLERGENS: 1,2,6,8
350 g 46,00

VENTISQUERO CLASICO SAUVIGNON BLANC 15 CL (12,5%*) – 21,00



GUINEA FOWL FILLET

WITH BONE, OAT DUMPLINGS,
CARAMELIZED PARSNIPES, ONION PUREE,
DEMI-GLACE SAUCE WITH RED WINE.

ALLERGENS: 1,2,5,6,8,9
700 g 71,00

TURNAU SOLARIS 15 CL (12,5%*) – 31,00

SWEET POTATO PANCAKES

SAUERKRAUT, FERMENTED GARLIC MAYONNAISE, ROOT VEGETABLE RATATOUILLE.

ALLERGENS: 1,2,8,9
310 g 44,00

PINOT GRIGIO ROCCA VENTOSA 15 CL (12%*) – 21,00



*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 - PEANUTS

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

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

13 - MOLLUSCS
14 - CRUSTACEANS



We highly encourage you to try
the dessert menu at Boletus Restaurant!



SCAN THE CODE
AND CHECK THE
DESSERT MENU
OR ASK THE STAFF
FOR A CARD

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 WINTER 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	1,00 l	40,00
ORANGE OR APPLE		
LEMONADE	0,25 l	18,00
	1,00 l	50,00

NON-ALCOHOLIC

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

BEER

DRAFT BEER		
KSIĄŻĘCE: Lager (5%*),	0,33l	16,00
KSIĄŻĘCE: Lager (5%*),	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
KSIĄŻĘCE: 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		
KSIĄŻĘCE 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	24,00
BACZEWSKI (40%*)	4 cl	16,00
FINLANDIA (40%*)	4 cl	16,00
BACZEWSKI SMAKOWY (40%*)	4 cl	16,00

DwóR Sieraków
POLSKA WÓDKA RZEMIEŚNICZA

*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%*)

KLASZTORNA
POLISH CRAFT SPIRITS

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 12 cl 45,00

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	24,00
METAXA ***** (38%*)	4 cl	18,00



PLN

LIQUEURS

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

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

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

Warming Drinks

WINTER 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
MULLED CIDER	20,00
MULLED WINE	22,00
WINTER FLAVOR LATTE	20,00
To choose from: Pumpkin, Gingerbread	
WARMING WINTER SPRITZ	30,00
sparkling wine, vodka, Apple Pie syrup, apple juice, cinnamon	



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

