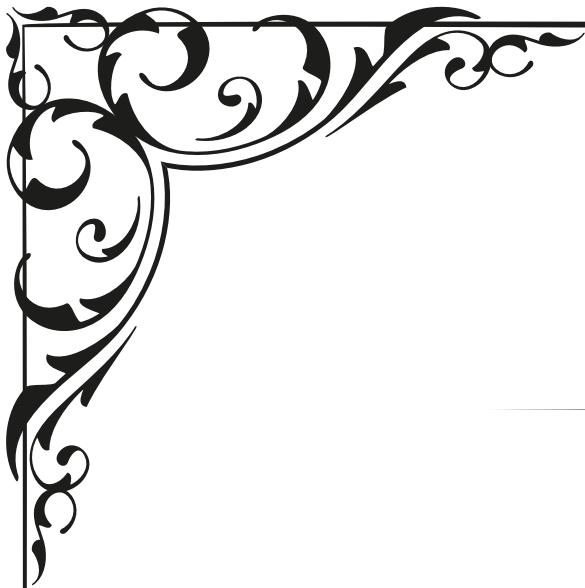




M E N U

STARTERS

VENISON TARTARE

BOLETUS, PICKLED ONION, SPICY GHERKINS,
QUAIL EGG, TRUFFLE MAYONNAISE,
PINE-INFUSED OLIVE OIL.

ALLERGENS: 2,5,6,8,9,11
160 g 66,00

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

AUTUMN HARVEST SALAD

„ŁOMNICKI” CHEESE, KALE, CONFERENCE PEAR,
PUMPKIN, WALNUTS, GINGER
AND HONEY DRESSING.

ALLERGENS: 6,7,9
225 g 44,00

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



GAME PÂTÉ

WHOLEMEAL BREAD CRISP,
ROWANBERRY PRESERVE,
SOUR CREAM.

ALLERGENS: 1,2,6
225 g 56,00

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

SOUPS

CASTLE-STYLE SOUR RYE SOUP

WITH BOLETUS
AND EGGS.

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

MUSHROOM SOUP

WHIPPED CREAM, DROPPED
NOODLES WITH ROSEMARY.

ALLERGENS: 1,2,6,5,8
250 ml 32,00



PUMPKIN CREAM

TOASTED PUMPKIN SEEDS,
PUMPKIN CRISP.

ALLERGENS: 8
250 ml 29,00



MAIN DISHES

BEEF CHEEKS

COFFEE-INFUSED JUS,
MASHED POTATOES,
SALT-BAKED CABBAGE.

ALLERGENS: 1,2,6,8,9
505 g 82,00

 1924 BOURBON BARREL CABERNET SAUMIGNON 15 CL (14,5%*) – 37,00

PAN-FRIED PIKE-PERCH

CURRIED LENTIL PURÉE,
SAUERKRAUT BRAISED
IN COCONUT MILK.

ALLERGENS: 1,3,14
315 g 71,00

 TURNAU SOLARIS 15 CL (12,5%*) – 31,00

PORK TENDERLOIN

DEMI-GLACE SAUCE,
FONDANT POTATO,
BRUSSELS SPROUTS.

ALLERGENS: 1,2,6,8
485 g 61,00

 WOODHAVEN ZINFANDEL 15 CL (13,5%*) – 21,00

DUCK FILLET

DARK BEER DEMI-GLACE,
CHESTNUT PURÉE,
ROAST JERUSALEM ARTICHOKE.

ALLERGENS: 1,5,6
440 g 68,00

 GNARLY HEAD PINOT NOIR 15 CL (13,5%*) – 34,00

POTATO DUMPLINGS

WITH GOAT'S MILK BRYNDZA
FROM ŁOMNICA, BUTTERNUT SQUASH
SAUCE WITH CHILLI.

ALLERGENS: 1,2,6
220 g 49,00

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



PIEROGI WITH VENISON

TOPPED
WITH ONION
AND CRACKLES.

ALLERGENS: 1,6,9
310 g 46,00

 VODKA „DWÓR SIERAKÓW” ELDERBERRY 4 CL (40%*) – 19,00



BAKED RED CABBAGE ROLLS

BUCKWHEAT, DRIED PORCINI, MUSHROOM SAUCE, ŁOMNICA CHEESE.

ALLERGENS: 1,5,6
645 g 49,00

 RIESLING KALKSTEIN 15 CL (12%*) – 21,00



*Alcohol content by percentage



* Dear Guests, Please be advised that a mandatory service charge of 10% of the final bill is added to tables of 10 or more guests.
* all starters and salads are served with bread and butter that contain lactose and gluten. We provide allergen-free substitutes on request.
* All prices are in PLN and 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 THE DESSERT MENU



HEAD CHEF
Sylvia Ruckbicka



BEVERAGES AND ALCOHOLS

HOT BEVERAGES

AMERICANO/ESPRESSO	16,00
DOUBLE ESPRESSO	20,00
CAFFE LATTE	18,00
CAPPUCCINO	16,00
CAPPUCCINO GRANDE	19,00
IRISH COFFEE	25,00
RICHMONT TEA	17,00

*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

 0,33 l	10,00
0,75 l	16,00

FILTERED WATER 0,50 l	10,00
SPARKLING/STILL 1,00 l	15,00

LEMONADE 0,30 l	20,00
1,00 l	50,00

NON-ALCOHOLIC

GREEN FROG 21,00	
Orange juice, blue curaçao syrup	
BLUE LADY 21,00	
Blue Curaçao syrup, Sprite	
RED ORANGE 21,00	
Orange juice, grenadine	
APEROL SPRITZ FREE 30,00	
Aperol Free, Prosecco Free, orange, water	
WINE EISBERG CABERNET 15 cl 18,00	
SAUVIGNON BLANC - ALCOHOL FREE	

BEER

DRAFT BEER		
KSIĄŻĘCE: Lager (5%*)	0,33l	16,00
	0,5l	18,00
RADLER: Beer + Sprite	0,5l	21,00

BOTTLE BEER

CORONA (4,5%*)	0,33 l	18,00
PILSNER URQUELL (4,4%*)	0,5l	22,00
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	18,00

NON-ALCOHOLIC BEER

KSIĄŻĘCE 0%: Ipa, Wheat	0,5l	18,00
LECH FREE: Lager, Lime&mint, Active	0,5l	18,00
KOZEL 0%	0,5l	18,00
CORONA 0%	0,33l	18,00
CIDER LUBELSKI (4,5%*)	0,4l	19,00

MEAD

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

PASSOVER SLIVOVITZ (70%*)	4 cl	24,00
BACZEWSKI (40%*)	4 cl	16,00
FINLANDIA (40%*)	4 cl	16,00
BACZEWSKI FLAVORED (40%*)	4 cl	16,00
ZIELONA NATURA VODKA (40%*) ELDERFLOWER, ROSE, BETONY	4 cl	17,00
POLSKIE ŻYTO VODKA (42,9%*)	4 cl	21,00
SPECJAŁ PODLASKI PALONY (50%*)	4 cl	21,00

Dwor 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 16,00
CHERRY (40%*), PORTER (30%*), CRAFT (40%*),
PURE (40%*), MOONSHINE (40%*), LEMON (30%*)

ABSINTHE (70%*) 4 cl 18,00

SLIVOVITZ (69%*) 4 cl 21,00

TASTING BOARD 12 cl 48,00

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	4 cl	27,00
SCOTCH WHISKY 10YO (45,8%*)		
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%*)		

TEQUILA

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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GIN

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
MARTELL 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 & VERMOUTH

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

COCKTAILS

LONG ISLAND ICE TEA 39,00	
Vodka, tequila, rum, gin, Cointreau, cola	
MOJITO 35,00	
Rum, lime, mineral water, sugar syrup, fresh mint	
SEX ON THE BEACH 35,00	
Vodka, Archers Peach, Malibu, grenadine, orange juice	
APEROL SPRITZ 30,00	
Aperol, Prosecco, orange, water	
PORNSTAR MARTINI 35,00	
Vodka, Passoa, vanilla syrup, lime, passion fruit, Prosecco	
GIN-TONIC 30,00	
Gin, tonic water, 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	
Gold tequila, orange juice, grenadine	
TAKE ME 30,00	
Gin, lemon juice, orange juice, grenadine	
MARGARITA 30,00	
Tequila, Cointreau liqueur, lime juice	
ESPRESSO MARTINI 30,00	
Vodka, Kahlúa, espresso, sugar syrup	

Autumn Drinks

AUTUMN TEA INFUSION	20,00
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HOT CHOCOLATE	25,00
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Choice of:

- Classic with whipped cream and marshmallows
- White with pistachios and freeze-dried raspberries
- Nut-flavoured, with whipped cream and hazelnuts
- Orange with whipped cream and orange with cinnamon

MULLED CIDER	20,00
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MULLED WINE	22,00
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AUTUMN FLAVOR LATTE	20,00
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To choose from: Pumpkin, Gingerbread

AUTUMN SPRITZ	30,00
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sparkling wine, vodka, Apple Pie syrup,
apple juice, cinnamon



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

