

RESTAURANT
CHALLENGE'32



SOUPS

Aromatic forest mushrooms soup with flakes of black truffle and Bursztyn cheese (250 g) 1,3,6,8,10,11,13,14	30 PLN
Roasted beetroot cream with goat cheese and orange emulsion and anise (250 g) 1,3,6,8,10,11,13,14	30 PLN
Cream of crayfish with fennel, red caviar, rye bread chip and linseed oil (250 g) 1,3,5,6,8,10,11,13	40 PLN
Guinea fowl consommé with fenugreek, vegetable brunoise and home-made noodles (250 g) 1,3,6,8,10,11,13	30 PLN
Soup of the day – the waiter will inform you about the soup of the day and ingredients (250 g)	25 PLN

COLD APPETIZERS

Tartare steak served in brioch on slices of smoked lard with pickled wild mushrooms, shallots and dried beef chips (180 g) 1,8,10,11,13,14	60 PLN
Foie gras Pâte with black truffle, served on a challah with red onion confiture and cherry gel (110 g) 1,3,8,10,11,13,14	110 PLN
Deer carpaccio with Napoleon with forest mushrooms served with walnuts, marinated pumpkin and truffle or porcini oils (110 g) 8,10,11,13,14	70 PLN
Chickpeas and vegetables layer cake served with quail eggs, roasted beetroot salsa garbanzo bean croquette and lavender jelly VEG (150 g) 1,3,8,10,11,13,14	60 PLN
Crayfish tails salad with young leaves of spinach, cauliflower and red radish served on parsnip purée (150 g) 2,3,5,8,11	70 PLN

RENAISSANCE'S CLASSICS

Ceasar salad with croutons and parmesan cheese (150 g) choice of:	45 PLN
with corn chicken breast (120 g) 1,2,3,8,11	55 PLN
with Baltic salmon (100 g) 1,2,3,8,11	65 PLN
with Tiger prawns (100 g) 1,2,3,5,8,11	65 PLN
Club sandwich with turkey, smoked bacon and omlette with spicy chili mayonnaise, iceberg lettuce, tomatoes, gherkin and red onion served with potato wedges (250 g) 1,3,6,8,10,11,13,14	55 PLN
Beef burger with smoked bacon, cheddar cheese, lettuce, tomato, gherkin, Coleslaw, jalapeño, spicy mayonnaise and homemade French Fries (380 g) 1,2,3,6,8,10,11	75 PLN

MAIN COURSES

Roasted Sudeten lamb, served with fried oyster mushroom, semibaked tomato, Triangoli with goat cheese and honey, green asparagus and Porto sauce (300 g) 1,3,8,10,11,13,14	120 PLN
Grilled veal loin with mushroom tortellini, baked vegetables, thyme sauce and spinach braised with Bursztyn cheese (330 g) 1,3,8,10,11,13,14	90 PLN
Duck breast confit served with cabbage and elderberry mousse, potato caraway with lemon and bunc cheese croquette on redcurrant sauce (300 g) 1,3,8,10,11,13,14	90 PLN
Beef tenderloin steak with foie gras, braised spinach, truffle mashed potato and Madera sauce (300 g) 1,3,8,10,11,13,14	120 PLN
Grilled T - Bone steak with green asparagus, bell peppers, hollandaise sauce and baked potato with crispy smoked bacon and sour cream (500 g) 1,3,6,8,10,11,13,14	140 PLN

FISHES AND SEA FOOD

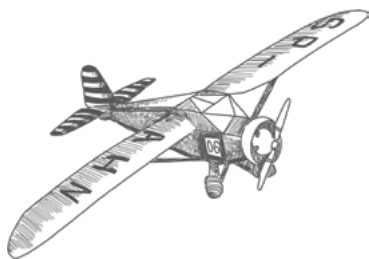
Baltic salmon with Jerusalem artichoke and horseradish purée, caramelized onions, grilled asparagus and pine sprout cream sauce (300 g) 2,8,11,13,14	80 PLN
Roasted cod with pistachio-herb crust on basil purée with ratatouille vegetables and lemon - thyme butter emulsion (300 g) 2,8,11,13,14	90 PLN
"Jumbo" Shrimp, potato purée, mini vegetables and lemon (350 g) 2,5,6,8,11,12,13,14	160 PLN

FIT DISHES

Grilled or sous vide corn chicken breast salad served with spinach leaves, avocado grapefruit, kale, sesame and pumpkin seeds (270 g) 3,4,7,13,14	55 PLN
Sesame-Crusted Ahi Tuna Salad with chia seeds soaked in coconut milk, mango, ginger dressing and rice pasta chips, coriander - gluten and soya free (250 g) 2,7,12,13	65 PLN
Oriental lazy sushi with vegetables in rice paper with wasabi and black sesame seed VEG (220 g) 6,10,13,14	55 PLN
Selection of lettuce served with stewed tomato, cucumber, olives, croutons, lemon and dressing : herbs with olive oil, bell peper or yoghurt with dill (200 g) 2,3,5,8,11,13,14	50 PLN
Grilled Tuna Steak with selection of lettuces, roasted nuts, grilled vegetables , shallots, bell pepper and lemon sauce (300 g) 2,4,7,8,10,11,13,14	110 PLN

PASTA

Spinach Dumplings in butter sauce served with stewed tomatoes and Zadymer cheese (300 g) 1,3,6,8,10,11,13	50 PLN
with chicken breast (90 g) 3,10	60 PLN
Oriental Soba buckwheat pasta served with stir-fry vegetables, ginger and garlic served with grilled Tofu and Teriyaki sauce (250 g) 2,6,8,10,12	60 PLN
Saffron papardelle served with shrimps in spicy aglio olio sauce and Grana Padano flakes (300 g) 1,3,5,6,8,10,11,13	90 PLN



The RWD-6 SP-AHN plane

The aircraft piloted by Franciszek Żwirko and Stanisław Wigura won in the International Competition Tourist Plane Challenge in 1932.

HOT BEVERAGES

Espresso	30 ml	15 PLN	Cappuccino	180 ml	20 PLN
Double Espresso	60 ml	20 PLN	Hot chocolate	200 ml	25 PLN
Americano	180 ml	20 PLN	Baileys Coffee	200 ml	25 PLN
Caffè latte	200 ml	20 PLN	Irish Coffee	200 ml	30 PLN

(caramel, vanilla, hazelnut, chocolate)

Leaf tea (a pot 400 ml) 15 PLN

(Assam Bari Irish Breakfast, Darjeeling Summer Gold, English Breakfast, Sweet Berries, Rooibos Cream Orange, Green Leaf, Morgentau, Fruity Camomile, Earl Grey, Jasmine Gold, Refreshing Mint)

COLD BEVERAGES

Freshly squeezed juice (orange, grapefruit)	200 ml	25 PLN	Perrier	330 ml / 750 ml	20 PLN / 30 PLN
Juice (apple, blackcurrant, tomato)	200 ml	20 PLN	Evian	330 ml / 750 ml	20 PLN / 30 PLN
Fever-Tree (Tonic Water, Light Water, Ginger Ale, Ginger Beer)	200 ml	20 PLN	Cisowianka	300 ml / 700 ml	15 PLN / 25 PLN
Bitter Lemon	200 ml	15 PLN	Perlage		
Schweppes Tonic	200 ml	15 PLN	Cisowianka Still	300 ml / 700 ml	15 PLN / 25 PLN
Pepsi, Pepsi Light	200 ml	15 PLN			
Mirinda	200 ml	15 PLN			
7 UP	200 ml	15 PLN			
Red Bull	200 ml	20 PLN			

ALLERGENS

1 EGG, 2 FISH, 3 LACTOSE, 4 PEANUTS, 5 SHELLFISH, 6 SOY, 7 NUTS, 8 GLUTEN, 9 MOLLUSK, 10 CELERY, 11 MUSTARD, 12 SESAME, 13 SULFATE, 14 LUPINE

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

All prices include VAT

