

Restauracja Zamkowa



DRAUGHT BEER

Piwo Pilsner Urquell 0.3L PLN 8

Piwo Pilsner Urquell 0.5L PLN 11

BOTTLED BEER

Lubelskie Pils 0.33L PLN 7

Zwierzyniec 0.33L PLN 7

Perła 0.5L /Chmielowa/Export/
Honey PLN 9

Jagiełło 0.5L /Chmielak/Lager/Vienna
Lager/ Nałęczowskie Dark/ PLN 10

Warka 0.5L PLN 9

Żywiec 0.5L PLN 10

Żywiec 0.5L 0.0% PLN 10

Żywiec IPA/APA 0.5L PLN 11

Heineken 0.5L 0.0% PLN 10

Lech Free flavoured 0.33L 0.0% PLN 8

Kozel Černy 0.5L PLN 11

VODKA

Bocian/Stock – 25ml PLN 2.50

Bocian/Stock – 50ml PLN 5

Wyborowa – 25ml PLN 3

Wyborowa – 50ml PLN 6

Finlandia – 25ml PLN 3.50

Finlandia – 50ml PLN 7

Lubelska – 25ml
Cherry/Currant/Cranberry PLN 2.50

Lubelska – 50ml
Cherry/Currant/Cranberry PLN 5

J.A. Baczewski – 25ml
Clear/Apricot/Absinthe/Cherry/Orange/
Blackberry/ PLN 3.50

J.A. Baczewski – 50ml
Clear/Apricot/Absinthe/Cherry/Orange/Bl
ackberry/ PLN 7

COCKTAILS

Blue Lagoon PLN 16

Whisky and Coca Cola PLN 15

Mojito PLN 15

Tequila Sunrise PLN 15

COLD STARTERS

Herring with onion in flaxseed oil PLN 16

Herring in cream PLN 16

Herring tartare with pickle and dill
PLN 16

Grilled beetroot carpaccio with blue cheese,
rocket, pine nuts and raspberry balsamic
cream PLN 24

Traditional steak tartare PLN 28

Argentinian style tartare PLN 28

Beef carpaccio with rocket and shaved
Parmesan cheese PLN 28

Pork in aspic PLN 10

SALADS

Caesar Salad /chicken/ PLN 19

Greek Salad /feta, olives/ PLN 17

Salad Nicoise/anchovies, tuna/ PLN 19

HOT STARTERS

Black Tiger Prawns in chili sauce PLN 38

Camembert cheese with mixed salad greens
and cranberries PLN 22

Salmon on blanched spinach in lemon
sauce PLN 28

Grilled chicken bits with vegetable crisps
wrapped in bacon served
on tagliatelli PLN 24

SOUPS

Broth with noodles PLN 12

Broth with goose dumplings PLN 14

Sour rye soup PLN 12

Tripe PLN 14

Borscht with ravioli PLN 12

PASTA

Spaghetti Carbonara
/bacon, egg, onion/ PLN 26

Tagliatelle in nut and pistachio oil
with rocket and parmesan cheese / bacon,
pistachios, rocket/ PLN 26

Penne with courgette, peppers, tomatoes
and baked salmon PLN 28

Black pasta with prawns in a white wine
sauce PLN 38

FISH DISHES

Baked trout
with onion fritters PLN 36

Baked trout stuffed with fresh cucumber
served on lettuce with
a yoghurt sauce PLN 36

Steamed trout with mixed vegetables
and dill butter PLN 36

Baked salmon in dill and lemon butter on
couscous with vegetables PLN 42

Cod fillet with vegetables PLN 36

STEAKS

T-Bone steak in a Jack Daniels sauce	PLN 76
Beef tenderloin, herb butter, Roasted parsley root	PLN 64
Pork loin steak, caramelized onion, marinated bell pepper, roasted potatoes	PLN 28
Pork shoulder, grilled vegetables, roasted potatoes	PLN 28
"Maestro" burger with fries	PLN 28
Chicken steak, fries, lettuce in yoghurt and garlic sauce	PLN 28

TRADITIONAL CUISINE AND REGIONAL DISHES

Pork chop with roasted potatoes	PLN 26
Pork schnitzel with fried egg or Benedictine style with potatoes	PLN 28
Roasted ribs with warm potato salad	PLN 32
Turkey breast with cranberry sauce with celery purée and mixed vegetables	PLN 28
Chef's speciality - pork knuckle	PLN 38
Hungarian style potato pancake	PLN 28
Pierogi with potato and cheese	PLN 18
Potato dumplings with goulash	PLN 22

DISHES WORTH WAITING FOR

Peking duck served with baked apple	PLN 42
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Pork tenderloin in own sauce with green pea purée	PLN 29
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Pork loin filet with Porcini mushrooms in white wine with vegetable stuffed cabbage and potato slices potato slices	PLN 36
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Beef cheeks in a demi glace sauce with beetroots flavoured with cherry brandy, celery purée	PLN 38
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CHILDREN'S MENU

Breaded chicken cutlet	PLN 14
Nuggets	PLN 14
Pork chop	PLN 14

VEGETARIAN DISHES

Vegetable stuffed cabbage drizzled with olive oil	PLN 18
Stir fried vegetables served with baked aubergine, tomato and mozzarella cheese	PLN 18

Spinach tagliatelle with a roasted tomato sauce served with Parmesan flakes	PLN 20
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SIDE DISHES

Mixed vegetable salads	PLN 8
Braised white cabbage	PLN 7
Home-style braised beetroots	PLN 7
Fries 150 g	PLN 7
Silesian dumplings	PLN 7
Mixed vegetables	PLN 8
Cucumbers in yogurt sauce	PLN 8
Onion fritters	PLN 8
Potato dumplings	PLN 12

DESSERTS

Chocolate Brownie with sorbet	PLN 17
Warm apple cake with a scoop of ice cream	PLN 14
Pancakes with apples in two sauces with a scoop of vanilla ice cream	PLN 14
Ice cream cup with fruit and caramel /3 scoops + fruit/	PLN 18

SNACKS TO GO WITH BEER

Fries	PLN 7
Nuggets	PLN 14

HOT BEVERAGES

Dilmah tem loose/brewed/ in tea bags	PLN 6
Old Harbor Tea	PLN 6
- English Breakfast Tea - Darjeeling Tea - Earl Grey - Masala Tea - Mint Green Tea - Green Tea - Tulsi Green Tea - Lemon Green Tea	

Latte	PLN 12
Espresso	PLN 8
Capuccino	PLN 9
Americano	PLN 9

BEVERAGES

Borjomi legendary natural mineral water from Georgia 0.5L	PLN 9
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Borjomi legendary natural mineral water from Georgia 0.33L	PLN 6
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Mineral water still/sparkling 0.33L	PLN 6
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Pepsi/Mirinda/7-up/Schweppes 0.2L	PLN 6
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Coca-Cola/Fanta/Sprite/Kinley 0.25L	PLN 6
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Lemonade 0.3L	PLN 8
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Pitcher of lemonade 1L	PLN 17
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CAPPY FRUIT JUICE

Orange/Apple/Blackcurrant/Tomato 0.25L	PLN 6
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Pitcher of juice 1L	PLN 19
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KVAS

Draft kvas 0.3L	PLN 7
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Draft kvas 0.5L	PLN 10
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