

Wierzynek

— 1364 —

RESTAURACJA

Menu



The tradition of the Wierzynek Restaurant dates back to 1364 when a wealthy merchant Mikołaj Wierzynek hosted a splendid feast for the monarchs of Europe on behalf of the Polish King Casimir the Great. Wierzynek undertook the task of hosting the feast with great care and overwhelmed his noble guests with a truly lavish welcome. The tables were groaning with food and drinks and the guests celebrated for 20 days and nights. Upon departure, the generous merchant presented each guest with a splendid gift – gold and silver tableware. At the Wierzynek Restaurant we continue this great medieval tradition of feasting until the present day by giving a royal welcome to each and every one of our guests.

Menu

• COLD STARTERS •

Marinated herring - cherry liqueur
- cherry jelly - dill
49 pln

Smoked beef tartare - sous vide egg yolk
- pearl onion- truffle - porcini mushroom
- caper - lovage - french mustard
- pickled cucumbers
72 pln

• HOT STARTERS •

Game meat dumplings - carrot mousse
- herbs infused olive oil
47 pln

• SOUPS •

Sour soup - sous vide egg
- sausage
38 pln

Cream of mushroom
- truffle olive oil
45 pln

• MAIN COURSES •

Goose leg confit - sauteed red cabbage
- pine nuts - cranberry - smoked plum
- butter dumplings
105 pln

Duck breast - date - traditional Polish spit cake
- raspberry - orange - gingerbread sauce
119 pln

Filet mignon - mushrooms
- potato - zucchini rosti
- rosemary
135 pln

Mushrooms stuffed cabbage
- pearl barley with mushrooms
- bay bolete - glazed boletus
- champignon mushrooms puree
- mushroom sauce - beetroot powder
89 pln

• FISH DISH •

Seabass - cauliflower purée - sugar peas
- crayfish sauce- chanterelles - rice chip
119 pln

• DESSERTS •

Halva cheesecake
Viennese cheesecake with halva cream
32 pln

Traditional honey sponge cake
Slivovitz - nut crunch
- chocolate mousse - "sechłońska" plum
- English sauce - raspberry sauce
37 pln

Apple strudel
- linden honey ice cream - custard
42 pln

CHEF RECOMMENDS

• STARTER •

Regional goat cheeses "łomnickie"
- cranberry - honey - chili - red pepper
- pickled onion - rosemary powder
89 pln

• SOUP •

Cream of crayfish soup
- sous vide egg yolk - fennel - dried crayfish
47 pln

• MAIN COURSE •

Wild boar tenderloin - blood sausage
- pumpkin - pickled cucumber
- apple „gray reneta”
139 pln

• DESSERT •

Honey-caramelized porcini mushroom ice cream
- chocolate & nut ground - black currant sauce
55 pln

• TASTING MENU 325 pln / per person • WINE PAIRING 145 pln / per person.

• STARTER •

Regional goat cheeses „łomnickie”
- cranberry - honey - chili - red pepper
- pickled onion - rosemary powder
Prosecco Scudo Argento Extra Dry

or

Solaris Winnica Turnau

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• SOUP •

Cream of crayfish soup
- sous vide egg yolk - fennel - dried crayfish
Kaltern Pinot Grigio
or
Rose Winnica Turnau

• ENTREMETS •

Lemon & parsley sorbet

• MAIN COURSES •

Wild boar tenderloin - blood sausage
- pumpkin - pickled cucumber
- apple „gray reneta”
or

Duck breast - date - traditional Polish spit cake
- raspberry - orange - gingerbread sauce

Cabernet Cortis

or

Finca El Origen Reserva Malbec

or

Givry Joseph Drouhin

• DESSERT •

Honey-caramelized porcini mushroom ice cream
- chocolate & nut ground - black currant sauce
Tokaj Oremus Szamorodni

Water, coffee or tea

• HOT BEVERAGES •

Ronnefeldt Tea	14 zł
Lungo 100ml	14 zł
Espresso 30ml	14 zł
Cappuccino 100ml	15 zł
Caffé Latte 170ml	16 zł
Ristretto 10 ml	14 zł
Macchiato 40ml	14 zł
Affogato 100ml coffee with vanilla ice cream	17 zł
Traditional Polish coffee 150ml	24 zł
Irish Coffee 160ml	29 zł

• COLD DRINKS •

MINERAL WATER

Żywiec Zdrój 0,7l	19 pln
Evian 0,7l	29 pln
Badoit 0,7l	29 pln

SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Kinley 0,25l	16 pln
Fuzetea 0,25l peach, lemon	16 pln
Freshly squeezed juice 0,2l orange / grapefruit	24 pln
Cappy Juice 0,25l orange, apple, grapefruit, black currant, tomato	16 pln
Burn 0,25l energy drink	18 pln

• BEER •

DRAUGHT BEER

Heineken 0,25l / 0,5l	16 pln / 21 pln
Żywiec Biały 0,33l / 0,5l	15 pln / 19 pln

BOTTLED BEER

Żywiec APA, Żywiec IPA 0,5l	20 pln
Żywiec Porter 0,5l	22 pln
Warka Radler 2% 0,5l	18 pln
Warka Radler 0% 0,5l	18 pln
Żywiec 0 % 0,33l	15 pln
Heineken 0% 0,5l	19 pln

• MEADS •

„Hetmański” Mead (Raspberry) 100 ml	35 zł
Princely Mead 100 ml	37 zł
Royal Mead (Grape) 100 ml	42 zł
„Biskupi” Mead (Apple) 100 ml	29 zł
Noble Mead 100 ml	31 zł
Mead degustation 5x40 ml	69 zł

The service is not included in the price.
Restaurant service in the amount of 12.5% will be added to the bill.
Composition of dishes as well as and allergens information
is available upon request.