

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 •

Smoked trout - asparagus - fennel - egg yolk
- green apple „łackie” - wild garlic
55 pln

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

Atrakhan Caviar - champagne granite
- marinated salmon - buckwheat blins
433 pln

• HOT STARTERS •

Duck foie gras - brioche - pear puree
- black currant jam - raspberry
- foie gras powder - mint
89 pln

• SOUPS •

Pheasant consomme - quail
- vegetable julienne - lovage - quail egg
41 pln

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

• MAIN COURSES •

Venison saddle - parsley - leek
- cranberry - chervil - blackberry sauce
199 pln

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

Beef tenderloin - kale - porcini mushroom
- truffle - chervil - rosemary
159 pln

Wild boar - topinambur
- cranberry - chanterelles - broad bean
145 pln

Golden burger - brioche
- truffle mayonnaise - avocado - aragula - gold
169 zł

• FISH DISH •

Saint Pierre fish - couscous - cauliflower
- asparagus - red pepper - dill
133 pln

• DESSERTS •

Apple strudel
- linden honey ice cream - custard
42 pln

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

• TASTING MENU 349 pln / per person • WINE PAIRING 145 pln / per person.

• STARTER •

Regional goat cheeses „łomnickie”
- cranberry - honey - chili - red pepper
- pickled onion - rosemary powder

• SOUP •

Pheasant consomme - quail
- vegetable julienne - lovage - quail egg

• ENTREMETS •

Lemon & parsley sorbet

• MAIN COURSES •

Wild boar - topinambur
- cranberry - chanterelles - broad bean
or
Duck breast - date - traditional Polish spit cake
- raspberry - orange - gingerbread sauce

• DESSERT •

Apple strudel
- linden honey ice cream - custard

Water, coffee or tea

• TASTING MENU 479 pln / per person • WINE PAIRING 225 pln / per person.

• STARTER •

Smoked trout - asparagus - fennel - egg yolk
- green apple „łackie” - wild garlic

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

Duck foie gras - brioche - pear puree
- black currant jam - raspberry
- foie gras powder - mint

• SOUP •

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

• ENTREMETS •

Lemon & parsley sorbet

• MAIN COURSES •

Venison saddle - parsley - leek
- cranberry - chervil - blackberry sauce
or
Saint Pierre fish - couscous - cauliflower
- asparagus - red pepper - dill

• DESSERT •

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

Water, coffee or tea

• HOT BEVERAGES •

Ronnefeldt Tea	15 zł
Lungo 100ml	15 zł
Espresso 30ml	15 zł
Cappuccino 100ml	16 zł
Caffé Latte 170ml	17 zł
Ristretto 10 ml	15 zł
Macchiato 40ml	15 zł
Affogato 100ml coffee with vanilla ice cream	21 zł
Traditional Polish coffee 150ml	29 zł
Irish Coffee 160ml	34 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	28 pln
Cappy Juice 0,25l orange, apple, grapefruit, black currant	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	36 zł
Princely Mead 100 ml	39 zł
Royal Mead (Grape) 100 ml	47 zł
„Biskupi” Mead (Apple) 100 ml	36 zł
Noble Mead 100 ml	35 zł
Mead degustation 5x40 ml	79 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.