



KUCHNIA I WINO

# Szum i Rosa

In our cuisine, we focus on original dish compositions where every ingredient plays a key role in creating a harmonious whole. We rely on local products, working closely with trusted farmers and drawing from the richness of seasonal ingredients. Each of our dishes tells a unique story, where freshness, quality and passion come together in a cohesive culinary creation. We invite you to discover flavors inspired by nature and tradition — presented with a modern twist.



*Please note that for reservations of more than 7 people  
a 10% service fee is added to the invoice.*

## STARTERS

POTATO 🍷 🌿

WITH POLISH STYLE COTTAGE CHEESE

confit potato / regional polish style cottage cheese /  
sour cream / seasonal vegetables / wild garlic oil

200g / 400g | **38pln**

ROASTED KOHLRABI 🍷 🌿

peanut butter / coconut milk /  
concasse tomato / basil

450g / 125g | **38pln**

CAMEMBERT 🍷 🌿 🌿

cranberry sauce / seasonal vegetables /  
seasonal fruit / roasted sunflower seeds /  
homemade bread

400g / 100g | **48pln**

KARKONOSKI PATE EN CROUT 🌿 🍷 🍄 🍷 🍷 🐷

veal / pork / liver / bacon / wild garlic mayonnaise /  
marinated mushrooms / pate a choux

400g / 200g | **54pln**

BEEF TARTARE 🍷 🌿 🍷 🍷 🍷 🐷

coarsely chopped beef tenderloin /  
wild garlic mayonnaise / raspberry tomato / chives /  
potato crisp / french mustard / wild garlic oil /  
homemade bread

400g / 110g | **68pln**

PRAWNS 🍷 🌿 🌿 🍷

WITH A SILKY BUTTER EMULSION

white wine / prawn butter / garlic / parsley /  
homemade bread

400g / 190g | **68pln**



## MAIN COURSE

### FRIED CHEESE 🌱🌿🥛

rycki edam cheese / cherry-rhubarb chutney /  
white cabbage / pickled cucumber from our pantry /  
honey-mustard sauce / chips

550g / 350g | **58pln**

### AUBERGINE 🌱🌿🥒🔥

chipotle mayonnaise / panko /  
wild garlic mayonnaise / cucumber / mango /  
coriander / sweet onion chips

550g / 300g | **64pln**

### WILD GARLIC RISOTTO 🌱🌿🥄

zucchini / kohlrabi / pistachio / grana padano /  
mascarpone / straciatella

600g / 100g | **64pln**

### DUCK STUFFED DUMPLINGS 🌱🌿🥟🥒🥜🥣🦆

yoghurt sauce / romaine lettuce /  
seasonal vegetables / almonds / demi glace  
allergens gluten / lactose / soya / garlic / ginger / nuts

500g / 250g | **68pln**

### FARM CHICKEN FILLET 🌱🌿🐔

seasonal vegetables / peas / carrot / cream /  
demi glace / potatoes

600g / 200g | **68pln**

### BONE-IN PORK CHOP 🌱🌿🥓🥔🥣🥚

locally sourced pork / fried egg /  
polish style cucumber salad / potatoes

650g / 250g | **72pln**



### ROSTBEF SANDWICH



herb sauce / cheddar / pickled cucumber /  
caramelized onion / homemade bread /  
sweet potato chips

600g / 120g | **72pln**

### LOCALLY GROWN TROUT



creme fraiche / horseradish / tomato /  
red onion / chives / salsa verde / chips /  
wild garlic oil

540g / 330g | **82pln**

### SALMON



chipotle mayonnaise / avocado / tomato /  
red pepper / sweet potato chips

550g / 180g | **82pln**

### CATAPLANA



shrimps / mules / vongole / salmon /  
cod / pepper / celery / grilled lemon / potato

600g | **84pln**

### BEEF CHEEK



long cooked beef with red wine and dried plums /  
seasonal vegetables / potatoes / demi-glace sauce /  
horseradish / cauliflower puree

600g / 200g | **86pln**

### PORK RIBS



signature plum sauce /  
homemade pickles / chips

600g / 300g | **86pln**



## SALADS

**CAESAR SALAD** 🍷🌿🥄🥒🥓🥑🥞

*CHOICE OF CHICKEN OR SHRIMP*

anchovies aioli / parmesan / mollet egg /  
tomato / toast

500g / 150g | **64/68pln**

**WITH GOAT CHEESE** 🍷🌿🥄

regional goat cheese / honey and lemon vinegar /  
seasonal vegetables / seasonal fruit /  
roasted sunflower seeds / homemade bread

490g / 100g | **68pln**

**WIT PORK TENDERLOIN** 🍷🌿🥄🥑🥞

yoghurt sauce / brined cheese / cucumber /  
roasted sunflower seeds / zucchini / mint /  
homemade bread

510g / 120g | **68pln**

## PASTA

**LASAGNE OUR WAY** 🍷🌿🥑🥒🥄🥓

beef neck / pork shoulder / soffrito / tomato /  
parmesan / wild garlic pesto / rocket salad

600g / 200g | **68pln**

**CARBONARA** 🍷🌿

guanciale / pancetta / pecorino romano /  
creamy yolk pepper

450g / 100g | **64pln**

**WITH GOAT CHEESE** 🍷🌿🥑🥄

regional goat cheese / kohlrabi / zucchini /  
wid garlic pesto / almonds

420g / 100g | **64pln**



## DESSERTS

### BILBERRY TIRAMISU

mascarpone cream / sponge fingers / coffee /  
cocoã / bilberry / pistachio

300g | **32pln**

### HOMEMADE ROASTED PLAIT

seasonal fruit / vanilla sauce  
allergens lactose / gluten

300g | **32pln**

### CHOCOLATE CREAM

chocolate ganache / caramelized hazelnuts /  
burnt white chocolate powder / seasonal fruit /  
maldon salt

300g | **34pln**

### CRAFT ICE-CREAM

3 scoops served in a bowl  
*ask our staff about details*

300g | **30pln**



## PIZZA 30 cm

Pizza dough is a complex recipe prepared 48h before it's baked. Our pizza is baked at 400 C degrees which makes it both delicate and crunchy. We use the highest quality ingredients imported from Italy.

### MARGHERITA

San Marzano DOP tomato sauce /  
mozzarella Fior di Latte/ basil

34pln

### COTTO

San Marzano DOP tomato sauce /  
mozzarella Fior di Latte / prosciutto cotto /  
mushrooms / basil

44pln

### VERDURA

San Marzano DOP tomato sauce / aubergine /  
zucchini / red onion / riviera olives

44pln

### SALAME MILANO

San Marzano DOP tomato sauce / mozzarella Dior di Latte /  
salame milano / garlic / red onion / basil

46pln

### SPIANATA

San Marzano DOP tomato sauce /  
mozzarella Fior di Latte / salame spianata picante /  
riviera pink olives / peperoncino / basil

48pln

### GÓRSKA

cream sauce / mozzarella Fior di Latte /  
oscypek (*traditional polish smoked sheep cheese*) /  
bacon / red onion / cranberry

52pln



**PANCETTA** 🍷🌿🍷🍷🍷  
parmesan sauce / mozzarella Fior di Latte /  
pancetta / wild garlic pesto / almonds **52pln**

**QUATTRO FORMAGGI** 🌿🍷🌿  
cream sauce / mozzarella Fior di Latte /  
grana padano / taleggio dop / gorgonzola dop **52pln**

**CALZONE** 🍷🌿🍷🍷  
San Marzano DOP tomato sauce /  
mozzarella Fior di Latte / prosciutto cotto / salame milano /  
mascarpone / red onion / mushrooms / basil **52pln**

**CRUDO** 🍷🌿🍷  
San Marzano DOP tomato sauce /  
mozzarella Fior di Latte / rocket salad / prosciutto crudo /  
cherry tomatoes / grana padano **54pln**

**MORTADELLA CANO PISTACCHIO** 🍷🌿🍷🍷  
San Marzano DOP tomato sauce /  
mozzarella Fior di Latte / mortadella pistachio /  
pistachio cream / pistachios / basil **56pln**

**PALUCHY** 🌿🌿  
sea salt / black bepper / herbs **6szt. | 28pln**

