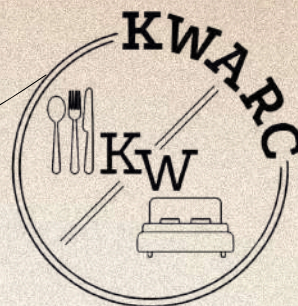


# Menu



*Dear Guests*

1. WE SPLIT THE BILL INTO A MAXIMUM OF **TWO PARTS**.
2. PLEASE **DO NOT CHANGE TABLES** AFTER PLACING YOUR ORDER – IT MAKES ACCURATE DELIVERY OF DISHES MORE DIFFICULT.
3. THE WAITING TIME FOR MEALS RANGES **FROM 20 TO 90 MINUTES**. PREPARATION TIME DEPENDS ON THE RESTAURANT'S CURRENT LEVEL OF OCCUPANCY.

*Thank you for your understanding!*

## APETTIZER

1. **Buckwheat groats from Susiec** 330 g **24 zł**

**REGIONAL**

Baked buckwheat groats with cottage cheese and mint, served with sour milk.

## SOUP

1. **Broth** 330 ml **25 zł**

Three bone broth with homemade noodles made on site.

2. **Forszmak from the Lublin region** 330 ml **33 zł**

**REGIONAL**

A regional tomato and paprika soup with pickled cucumber, pork, and beef.

3. **Sour rye soup with grilled sausage** 330 ml **32 zł**

**NEW ON OUR MENU**

Aromatic, slightly sour soup with a deep flavor. Served with grilled crispy sausage, hard-boiled egg, horseradish, and a slice of bread.



# FLOUR-BASED DISHES

-  **1. Eastern-style dumplings** 10 pcs. 39 zł  
Dumplings stuffed with potatoes, cottage cheese, butter, and onion.
-  **2. Dumplings from the Lublin region** 10 pcs. 39 zł  
**REGIONAL**  
Dumplings stuffed with buckwheat groats, cottage cheese, butter, onion, and a hint of mint.
- 3. Dumplings with goose meat** 8 pcs. 49 zł  
**OUR SPECIALITY**  
Dumplings stuffed with goose meat.
-  **4. Silesian dumplings** 10 pcs. 34 zł  
Traditional, delicate potato dumplings served with a flavorful chanterelle mushroom sauce.
- 5. Penne with chicken** 200 g / 500 g 44 zł  
Pasta with chicken, sun-dried tomatoes, and spinach in a creamy sauce, topped with Parmesan.
- 6. Tagliatelle with shrimp** 200 g / 500 g 47 zł  
Pasta with shrimp, cherry tomatoes, and parsley, served in a creamy sauce.



# MAIN DISHES

- 1. Cornflake Chicken** 180 g / 550 g 42 zł  
 Poultry breast in cornflakes accompanied by fries and a set of salads.
- 2. Pork chop wih bone** 200 g / 550 g 47 zł  
 Coated pork chop with boiled potatoes and fresh cucumber salad.
- 3. Chicken Kiev** 250 g / 600 g 49 zł  
 Wrapped poultry breast with butter and herbs, served with boiled and steamed vegetables.
- 4. Tenderloin in chanterelle sauce** 180 g / 550 g 48 zł  
 Pork tenderloin in chanterelle sauce with roast potatoes and a set of salads.
- 5. Pork knuckle from the oven** ok. 500 g - 700 g 12 zł  
100 g  
 With a crispy crust served over hunter's stew.
- 6. XXL Ribs in Smoked Plum** 600 g / 900 g 69 zł  
**NEW VERSION**  
 Pork ribs baked in the oven with a sauce made from smoked plum and honey, served with roasted potatoes and steamed vegetables.
- 7. Herb Trout** ok. 300 g - 400 g 12 zł  
100 g  
 A delicate fish in an aromatic herb-garlic sauce, baked in a wood-fired oven, served without side dishes.
- 8. Baked Pork Neck** 200 g / 550 g 48 zł  
 Pork meat in barbecue sauce, served with roasted potatoes and fried cabbage.
- 9. Roasted Goose** 300 g / 650 g 85 zł  
**OUR SPECIALTY**  
 Goose leg served with Silesian dumplings, its own gravy, and cooked beetroots.



# SALADS

## 1. Chicken Salad 100 g / 420 g 39 zł

Fresh salad mix with grilled chicken, creamy avocado, red onion, feta cheese, cherry tomatoes, cucumber, capers, and a crunchy mix of roasted sunflower, pumpkin, and almond seeds. Finished with a herb-infused olive oil dressing.

## 2. Yogurt Dressing Salad 100 g / 420 g 39 zł

A mix of lettuce with chicken and cheese, cucumber, bell pepper, cherry tomatoes, corn, black olives, and croutons, topped with yogurt dressing.

## 3. Grilled Cheese Salad 100 g / 420 g 40 zł

Halloumi cheese, arugula, radish, sprouts, cherry tomatoes, beets, orange, grains, avocado, sunflower seeds, topped with a herb-infused olive oil and balsamic dressing.

## 4. Pear and Blue Cheese Salad 100 g / 420 g 43 zł

Arugula, pear, cherry tomatoes, mixed greens, orange, grapes, smoked ham, walnuts, roasted seeds, topped with a herb-infused olive oil dressing.

# SIDES

Garlic sauce / Tomato sauce / Ketchup 3 zł

Horseradish / Mustard 3 zł

Bread 6 zł

Roasted potatoes / Fries 17 zł

Pickled cucumbers 12 zł

Pickled cucumbers 11 zł

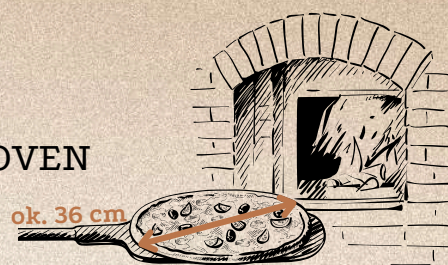
Set of salads / fried cabbage 14 zł

The dishes on the menu may contain allergens: milk, soy, gluten, crustaceans, celery, fish.



# PIZZA

FROM A WOOD-FIRED OVEN




**1. KWARC** 36 zł  
Garlic butter, mozzarella cheese, caramelised onions, herbs.

**2. Margherita** 35 zł  
Tomato sauce, mozzarella cheese.

**3. Traditional** 43 zł  
Tomato sauce, mozzarella cheese, mushrooms, ham, corn.


**4. Spinachi** 44 zł  
Tomato sauce, mozzarella cheese, sun-dried tomatoes, onions, spinach, chicken.

**5. Salami** 44 zł  
Tomato sauce, mozzarella cheese, salami, olives, onions.

 **6. Vege** 45 zł  
Tomato sauce, mozzarella cheese, feta cheese, sun-dried tomatoes, courgettes, rocket, cherry tomatoes.

**7. Rocket** 46 zł  
Tomato sauce, mozzarella cheese, Parmesan ham, rocket, cherry tomatoes, Parmesan cheese.

**8. Bianco with pistachio** 49 zł  
Cream sauce, mozzarella cheese, tuna, onions, courgettes, sun-dried tomatoes, olives, sprinkled with ground pistachios.

 **9. For men's taste** 48 zł  
Tomato sauce, mozzarella cheese, salami, bacon, ham, sausage, onions, chilli peppers.

OLIVE  
6 zł



TOMATO SAUCE  
3 zł



GARLIC SAUCE  
3 zł





# DESSERTS

## 1. Scoop of Ice Cream

*Caffe Mocca Sośniczy*

Artisanal ice cream, flavors available in our display.



9 zł

## 2. Chocolate Fondant



Delicate chocolate cake with a molten center, served with silky raspberry mousse and fresh fruit.

28 zł

## 3. Apple Strudel

Rolled pastry filled with juicy apples, served with aromatic vanilla sauce and fruit.



32 zł

## 4. XXL Pancake 40 cm



Filled with cream cheese, Nutella, jam, fruit, whipped cream, and sweet sauce.

39 zł



# DRINKS

## COLD



9 zł 300 ml  
16 zł 750 ml



10 zł  
250 ml



10 zł  
250 ml

### ROZTOCZE PRESSED JUICE REGIONAL



19 zł  
1000 ml



18 zł 350 ml  
27 zł 750 ml

## HOT

*Coffee*

FROM A PRESSURE ESPRESSO MACHINE



|                                |       |
|--------------------------------|-------|
| Espresso                       | 15 zł |
| Americano                      | 17 zł |
| Flat white                     | 18 zł |
| Espresso doppio                | 18 zł |
| Cafe latte                     | 19 zł |
| Cappuccino                     | 18 zł |
| Latte macchiato                | 20 zł |
| Iced coffee with whipped cream | 23 zł |
| Milk                           | 3 zł  |

*Tea*



|        |       |
|--------|-------|
| Black  | 14 zł |
| Green  | 16 zł |
| Fruit  | 16 zł |
| Winter | 29 zł |

SEASONAL OFFER





# DRAFT BEER



Zwierzyniec Pils  
REGIONALNE



11 zł 300 ml  
13 zł 500 ml

Zwierzyniec Witbier  
REGIONALNE



13 zł 300 ml  
15 zł 500 ml

Zwierzyniec  
REGIONALNE  
Ciemny Lekki



11 zł 300 ml  
13 zł 500 ml

Perła 0%  
SUMMER SEASON



11 zł 300 ml  
13 zł 500 ml

Hot Beer  
WINTER SEASON



34 zł 500 ml

# BOTTLED BEER

## Alcoholic

1. Zwierzyniec Pils  
REGIONAL

12 zł 300 ml

2. Lech Premium

14 zł 500 ml

## Non-alcoholic

1. Heineken 0,0 % 14 zł 500 ml

2. Lech Free 12 zł 300 ml  
14 zł 500 ml

# VODKA

1. Juliusz Słowacki

11 zł 40 ml  
85 zł 500 ml

2. Roztocze  
REGIONALNA

13 zł 40 ml  
90 zł 500 ml

3. Ostoya

17 zł 40 ml  
105 zł 500 ml

4. Belvedere

24 zł 40 ml  
200 zł 500 ml

# LIQUEUR



Jägermeister



19 zł 40 ml  
189 zł 500 ml

# ITALIAN TAPPED PROSECCO

SUMMER SEASON



25 zł GLASS  
45 zł TWO GLASSES  
75 zł DECANTER

# WHISKY/BURBON

1. Ballantine's

22 zł 40 ml

2. Jameson Irish

24 zł 40 ml

3. Jack Daniel's

27 zł 40 ml

4. Chivas Regal

29 zł 40 ml



## COCKTAILS

# Cocktails

## ALCOHOLIC

### PORNSTAR MARTINI

39 zł



A CLASSIC COCKTAIL BASED ON VODKA, PASSION FRUIT LIQUEUR, PASSION FRUIT PUREE, AND VANILLA SYRUP. SERVED WITH PROSECCO.

### APEROL SPRITZ

38 zł



A LIGHT, SPARKLING APERITIF WITH APEROL, PROSECCO, AND SPARKLING WATER. GARNISHED WITH ORANGE AND CITRUS.

### WHISKY SOUR

35 zł



A CLASSIC COCKTAIL WITH WHISKY, LEMON JUICE, SUGAR SYRUP, AND OPTIONALLY EGG WHITE. SWEET-SOUR FLAVOR WITH A HINT OF BITTERNESS.

### MOJITO BACARDI

35 zł



REFRESHING COCKTAIL BASED ON WHITE RUM, BROWN SUGAR, LIME, MINT, AND SPARKLING WATER.

### BOMBAY TONIC

38 zł



A COMBINATION OF AROMATIC GIN AND TONIC, LIME, ORANGE ZEST, AND ICE. LIGHT AND REFRESHING.

### HUGO SPRITZ

37 zł



A LIGHT, REFRESHING COCKTAIL WITH PROSECCO, ELDERFLOWER SYRUP, MINT, AND LIME.

### CUBA LIBRE

29 zł



A CLASSIC COCKTAIL WITH RUM, COLA, AND LIME JUICE. GARNISHED WITH LIME AND MINT.

### LONG ISLAND

45 zł



A STRONG COCKTAIL WITH VODKA, RUM, TEQUILA, GIN, TRIPLE SEC, COLA, LEMON JUICE, AND SUGAR SYRUP. CITRUSY, SWEET AND STRONG.

## BEZALKOHOLOWE

### VIBRANTE SOUR

36 zł



A NON-ALCOHOLIC TAKE ON A CLASSIC SOUR. BITTER ORANGE FLAVOR COMBINED WITH LEMON JUICE AND SUGAR SYRUP.

### MOJITO FREE

34 zł



LIME, MINT, SUGAR AND SPARKLING WATER. LIGHT, FRESH AND REFRESHING.

### MARTINI FLOREALE

35 zł



NON-ALCOHOLIC APERITIF. LIGHTLY FLORAL VERMOUTH WITH ELDERFLOWER SYRUP AND CITRUS. REFRESHING.



# WINES FROM ROZTOCZE

REGIONAL



## Semi-dry WHITE



33 zł 150 ml  
110 zł 750 ml

Extremely intense aromas of ripe lemon peel and muscat.

## Semi-dry PINK



33 zł 150 ml  
110 zł 750 ml

Aromas of raspberries and strawberries with subtle buttery-cream notes.

## Semi-dry WHITE



33 zł 150 ml  
110 zł 750 ml

Intense aromas of ripe pear and melon.

## Semi-sweet WHITE



33 zł 150 ml  
110 zł 750 ml

Intense aroma of mirabelle plum, gooseberry and herbs.

## Dry WHITE



33 zł 150 ml  
110 zł 750 ml

Fruity character with herbal notes and refreshing acidity.

## Dry RED



35 zł 150 ml  
120 zł 750 ml

Noticeable aromas of black currant, blackberry, plum and cherry, enhanced with smoky notes.

## Mulled Wine RED



35 zł  
500 ml

Aromatic, warming drink based on red wine with added spices.

# CHAMPAGNE

FRANCE 1743  
**MOËT & CHANDON**  
CHAMPAGNE



330 zł  
750 ml



# SOCIAL MEDIA

**f** **FACEBOOK**  
Kwarc Susiec



SCAN OUR QR CODE,

LIKE OUR PROFILE TO KEEP UP TO DATE WITH US,

WE WOULD BE VERY PLEASED !



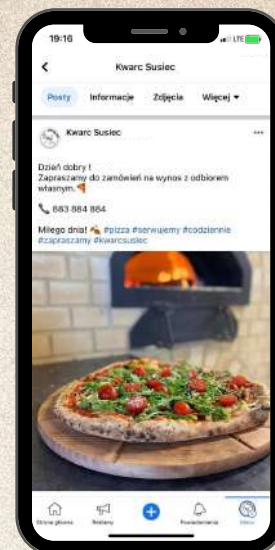
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# HOTEL ROOMS



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