MENU

Aperitif

Pełen charakteru 40 pln
pisco | rose | hibiscus | smoked tea | red pepper
Non-alcoholic version 35 pln

Glass of Polish wine 45 pln

Glass of Champagne 84-190 pln
ask our team for details.

Non-alcoholic alternatives 35-45 pln
ask our team for details.

Starters

Antonius Caviar 79 pln
oscietra caviar 4* | crispy potatoes | crème fraîche
Recommended wine:
Glass of Champagne 84 pln

Potatarzysz? 62 pln
beef tartare | porcini trifolati | mushroom mayonnaise
french mustard | mushroom crisps
Recommended wine:
Unico Zelo Truffle Hound 35/180 pln

Nóżki w galarecie 45 pln
pork knuckle aspic | horseradish sauce | pickles
smoked mangalica pork fat | watercress
Recommended wine:
Domaine Achillée Pepin Orange 49/260 pln

Wyprawa na ryby 49 pln
dutch herring | crispy potatoes | crème fraîche
pickles | apple
Recommended wine:
Teleki Pezsgő Tradíció 1881 Brut 38/190 pln

Delikates 45 pln
creamy mushroom mousse | Jerusalem artichoke crisps
green peppercorns | brioche
Recommended wine:
Pelle Pince Tokaj Szamorodni 35(50ml)/250 zł
Villa Wolf Gewurztraminer 29/140 zł

Sznitka 25 pln
rendered pork fat | toasted seeds

Bread Basket + butter 29 pln

Soups

Żur 39 pln
sour soup from our own sourdough | our white
sausage with lovage | mashed potatoes

Rosół 29 pln
slow-cooked broth with three types of meat
homemade noodles

Flaczki 39 pln
veal tripe with tomatoes | 'nduja | veal meatballs
pecorino romano

Król borowik 39 pln
porcini cream soup | chickpeas with charred leek
porcini trifolati

Salads

Calamari Fritti 75 pln
Patagonian squid | spicy salami | romaine lettuce | roasted
pepper | cherry tomatoes | wild broccoli | roasted garlic
aioli | focaccia
Recommended wine:
Passionate Michellini Esperando a Los Barbaros Semillon 39/190 pln

Zawierucha 59 pln
romaine lettuce | mushrooms marinated in worcestershire
sauce | sunflower seeds | walnut mousse | pumpkin
gorgonzola | miso vinaigrette
Recommended wine:
Willa Volf Gewurztraminer 29/140 pln

Main courses

Śląski klasyk 79 pln
beef roulade with silesian sausage from our own
smokehouse | silesian style gnocchi | red cabbage

silesian style gnocchi - as much as you want
ask the waiter for a refill

Recommended wine:
Atilla Gere Villányi Franc 79/380 pln
Pago Casa Gran Falcata Crianza 45/220 pln

Golonko Raz! 79 pln
pork knuckle roasted in dark beer | panczkraut
mustard | horseradish
Recommended wine:
Nigl Gruner Veltliner Privat 85/420 pln
Rosi Schuster Aus den Dörfern Weiss 54/270 pln

Pierogi z pieczoną kaczką 69 pln
roasted duck dumplings | smoked cream | cranberry
jam | traditional pork greaves
Recommended wine:
Magula Teufelstal Pinot Noir 45/220 pln

Fish&Chips 79 pln
haddock in batter | mix of salads with dressing
french fries | tatar sauce
Recommended wine:
Teleki Pezsgő Tradíció 1881 Brut 38/190 pln

Pod pierzynką 89 pln
wild boar stew | porcini mushrooms | chokeberries
buttery purée | pickles and fermented vegetables
Recommended wine:
Atilla Gere Villányi Franc 79/380 pln
Pago Casa Gran Falcata Crianza 45/220 pln

Wyjątkowy 95 pln
chicken breast from Beelitz | pearl couscous with
mushrooms | salsify | velouté | black truffle
Recommended wine:
Lenkey Hárslevelű 65/310 pln
Unico Zelo Truffle Hound 35/180 pln

Gra w kości 119 pln
dry-aged bone-in pork loin | braised cabbage with bacon
hasselback potatoes | pork jus
Recommended wine:
Nigl Gruner Veltliner Privat 85/420 pln
Domaine Achillée Pepin Orange 49/260 pln

Norweskie Fiordy 99 pln
fjord trout | roasted cauliflower purée | kale with almonds
smoked butter beurre blanc
beurre blanc with oscietra caviar 4* 139 pln
Recommended wine:
Domaine Rougeot Bourgogne Cote d'Or Les Grandes Gouttes 95/475 pln
Rosi Schuster Aus den Dörfern Weiss 54/270 pln

Ukulane 75 pln
potato dumplings filled with beef cheek | oxtail
consommé | Brussels sprouts | pumpkin | bacon
Recommended wine:
Magula Teufelstal Pinot Noir 45/220 pln

Nierozłączne 65 pln
stuffed cabbage rolls with potato, cheese and porcini filling
onion | potato foam | leek crisps
Recommended wine:
Suertes del Marques Trenzado 48/250 pln

Chmurki 59 pln
potato dumplings | onion sauce | sautéed bay boletes and
shimeji mushrooms | Jerusalem artichoke crisps | shallot
parmigiano reggiano
with black truffle 25 pln
Recommended wine:
Suertes del Marques Trenzado 48/250 pln
Unico Zelo Truffle Hound 35/180 pln

Steaks

Dry-Aged Ribeye
served with madeira sauce 60 pln/100 g
minimum order: 300 g

purée or fries 32 pln
mushrooms with kale
Recommended wine:
1995 Château Vray Croix de Gay Pomerol 125/630 pln
Philipp Kuhn Luitmar 95/480 pln

Beef tenderloin
served with madeira sauce 150 pln/200 g

purée or fries 32 pln
mushrooms with kale
Recommended wine:
1995 Château Vray Croix de Gay Pomerol 125/630 pln
Philipp Kuhn Luitmar 95/480 pln

Desserts

Czarna trufla 49 pln
white chocolate cheesecake with porcini | hazelnut
crumble | black truffle shavings
Recommended wine:
Chateau Rieussec Carmes de Rieussec 42 (50ml)/370 pln

Dacquoise 39 pln
meringue | white chocolate namelaka | pecans | coconut
ice cream | dates | Maldon sea salt
Recommended wine:
JM Sélèque Ratafia de Champagne 42(50ml)/360 pln

Pavlova na jesień 49 pln
pavlova meringue | white chocolate | blood orange
sea buckthorn | physalis
Recommended wine:
Koehler-Ruprecht Saumagen Riesling Auslese 49 (50ml)/410 pln

Z jabłoni 39 pln
vanilla mousse | Granny Smith apple
lingonberry sauce | warming spices
Recommended wine:
Pelle Pince Tokaj Szamorodni 35(50ml)/250 pln

Our Signature Cakes 30 pln
available on weekends per slice
ask our staff for today's featured flavors



Digestif

Manzanilla 45 pln
potato spirit | manzanilla | elderflower | tarragon | ginger
Non-alcoholic version 40 pln

Capellano Barolo Chinato 75 pln (50ml)

Non-alcoholic alternatives 35-45 pln
ask our team for details.

Okowita Tasting Set 45 pln
ask our team for details.

Soft drinks

Lemonade 300 ml — 20 pln
ask staff for available flavours

Lemonade 1l — 41 pln
ask staff for available flavours

Coca Cola, Coca Cola Zero, Coca Cola Zero Zero 250 ml — 14 pln

Tonic Thomas Henry 200 ml — 14 pln
cherry blossom, botanical, dry, spicy ginger

BIO juices 300 ml — 18 pln
ask staff for available flavours

Fresh juice 250 ml — 21 pln
orange, grapefruit, mixed

Water 1l — 18 pln
still or sparkling

Water Cisowianka 700 ml — 20 pln

Copenhagen Sparkling Tea — 42 pln
ask staff for available options 125 ml

Non-Alcoholic Wine 125 ml — 35 pln



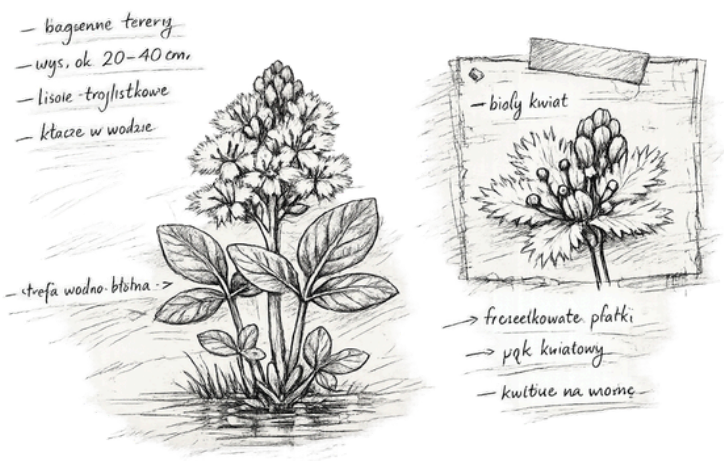
Craft beers

Hajer Zelter – Pils Style draft
0,5 l — 25 pln
0,3 l — 22 pln

Other Styles draft beers
0,5 l — 26 pln
0,3 l — 23 pln

Bottled beers
0,5 l — 26 pln

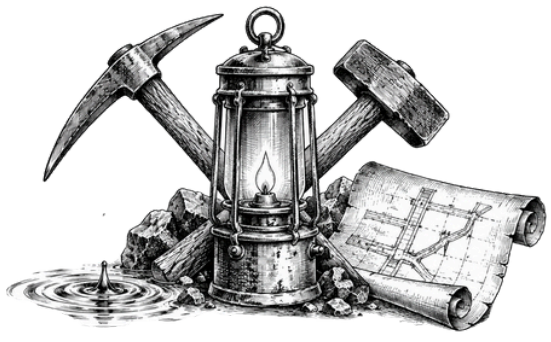
Hajer Miglanc
alcohol-free IPA 0,5%
0,5 l — 26 pln
0,3 l — 23 pln



Infusions

Orzechowy sad
pear | hazelnut | walnut | cinnamon | cardamom | vanilla | ginger — 29 pln
alcoholic version: Orzechówka Haberfeld — 35 pln

Gorzka prawda
orange | rosemary | ginger | cloves | cardamom | wormwood
Ceylon black tea | buckwheat honey — 29 pln
alcoholic version: Aperol — 35 pln



Caffè

Espresso	10 pln	Cappuccino	14 pln
Doppio	16 pln	Caffè latte	16 pln
Black Coffee	14 pln	Espresso Tonic	24 pln
Coffee with milk	14 pln	Orange Espresso	28 pln

Tea

Darjeeling black tea	23 pln	Chamomile infusion	23 pln
Earl Grey	23 pln	Peppermint peppermint leaf infusion	23 pln
Premium Pu-Erh red tea	23 pln	Sencha green tea or green tea with jasmine	23 pln
Rosehip & Hibiscus infusion	23 pln	Forest Fiesta herbal blend	23 pln
Tropical Delight mango & vanilla Infusion	23 pln		



Herbarium Silesiae Superiors

Let's raise a toast to our beloved nature!



Once again at Śląska Prohibicja, we are approaching our cocktail menu from a different angle - not in the classic way, but in our own way.
This time, we have dressed up as a slightly mad naturalist, wandering through the nearby forests with a great magnifying glass in hand. We believe that something interesting can be found everywhere. In love with our closest surroundings, we stumble upon inspiration at every step. We play with these ideas, juggle them, write them down on napkins and tuck them into our pockets, only to pull them out at just the right moment.

Come with us! Let's forage through the thickets!

Ask our team for details!



Soplówka Bukowa



Turówka Wonna



Liczydło Górskie

Allergen Information

Our products may contain allergens that could cause intolerance in individuals with sensitivities to specific ingredients. Detailed information about ingredients and potential allergens is available from our staff.

WiFi password: Smacznego!

Vegetarian dish

For groups of 8 or more, a 10% service charge will be added.

Recommended Alcohol price per glass / per bottle