

Welcome



Ladies and Gentlemen, Dear Guests,

*I am delighted that you have decided to visit
the Książęca restaurant at Hotel HERMAN****.*

*My team and I are going to do our best to present to you the richness of flavours
and aromas that create the beauty and uniqueness of the food we serve.*

*All dishes are prepared from fresh and hand-picked top quality ingredients.
In order to create the perfect taste of the dishes we serve, we pay a lot of attention
to details.*

Our food is worth waiting for.

Tomasz Wereszczyński
Chef

*The list of allergens or other substances in our dishes which might cause food
allergies or intolerances is available at our waiter service*

Open:

Monday-Saturday: 12.00a.m. – 10.00p.m.

Sunday: 12.00a.m. – 9.00p.m.

Cold appetizers

BEEF TARTAR

*served with shallot, gherkin, boletus,
mayo, and egg yolk emulsion*

PLN 29,00

CLASSIC CAESAR SALAD

*baby lettuce, anchovy dressing, freshly grated Parmesan cheese, toasts
and grilled chicken breast*

PLN 27,00

MATJES HERRING IN WALNUT OIL AND HONEY

smoked plum, pickles and bolete mushroom salad

PLN 24,00

BEEF TENDERLOIN CARPACCIO

*powdered oil, Parmesan petals and quail egg, drizzled
with balsamic cream*

PLN 29,00

Hot appetizers

FISH & CHIPS

*tempura cod with vegetable chips,
chilli-mango dipping sauce and salads*

PLN 24,00

MELTED GOAT CHEESE

*on a bed of mixed lettuce, beet and orange, drizzled
with honey-balsamic dressing*

PLN 26,00

HEREFORD BEEF AND BALSAMIC GLAZE SALAD

*with dried cranberries, peanuts, and blue cheese,
seasoned with mustard vinaigrette*

PLN 29,00

DUMPLINGS FILLED WITH VENISON

Beluga lentils, oyster mushrooms, fresh sprouts

PLN 22,00

„Pasta, Pasta ...”

SPAGHETTI ALLA CHITARRA

*served with bacon, capers, and olives in tomato sauce,
with rocket leaves and parmesan*

PLN 27,00

BASIL PESTO SPAGHETTI

grilled chicken breast, cherry tomatoes, freshly grated Parmesan

PLN 22,00

BLACK TAGLIOLINI WITH SHRIMP AND CHORIZO

baby spinach, freshly shaved Parmesan petals

PLN 29,00

TAGIATELLE AL POMIDORO – ALL’AGLIO E OLIO

with baby spinach, turkey, lamb’s lettuce and grated parmesan

PLN 24,00

Soups

SOUR RYE SOUP 'ŻUR' WITH SMOKED BACON AND WILD MUSHROOMS

served with egg and wholewheat toast

PLN 16,00

FISH AND VEGETABLE SOUP

cod, clams and shrimp

PLN 18,00

Seasonal Soup

PUMPKIN CREAM SOUP

feta cheese, tomatoes, ciabatta bread toasts

PLN 18,00

Meat dishes

CHICKEN BREAST

*Oscypek cheese, sun-dried tomatoes, pickles, cream-braised cabbage,
potato casserole*

PLN 36,00

ROASTED DUCK BREAST

sweet potato puree, red cabbage, pear and apple chutney

PLN 45,00

BREADED PORK CUTLET

with egg, potato puree, and cooked cabbage

PLN 29,00

BEEF STEAK – ANGUS or HEREFORD

*with home-made-style chips, rocket and rosemary salad,
and green pepper sauce*

PLN 59,00

Fish dishes

PISTACHIO-CRUSTED COD FILLET

Parmesan cheese, butter sauce, tomatoes, potato carresole

PLN 44,00

EUROPEAN BASS

*on saffron risotto with shrimps and parsley,
chorizo and parmesan flakes*

PLN 34,00

JURASSIC SALMON

*on broccoli baked with sauce hollandaise,
with red beet carpaccio, rocket leaves, and parsley and pistachio pesto*

PLN 39,00

Desserts

COCONUT CHIA PUDDING

with mango mousse, seasonal fruit, and chocolate

PLN 15,00

PAVLOVA MERINGUE CAKE

topped with cherries and seasonal fruit

PLN 17,00

CHOCOLATE BROWNIE

served warm with a scoop of vanilla ice cream and raspberry mousse

PLN 17,00

ICE CREAM OR SORBET

*topped with seasonal fruit, coated in a sauce of choice
and whipped cream*

PLN 15,00

KIDS MENU

Soups

HOME-MADE TOMATO SOUP

with pasta stars

PLN 12,00

CHICKEN BROTH

with pasta stars

PLN 12,00

Main dishes

CRISPY CHICKEN POPS

French fries, ketchup

PLN 19,00

SPAGHETTI BOLOGNESE

PLN 19,00

Dessert

FRUIT SUNDAE

with whipped cream and topping of choice

PLN 12,00



HOT DRINKS

COFFEE

<i>Espresso</i>	6 PLN
<i>Coffee with milk</i>	7 PLN
<i>Cappuccino</i>	9 PLN
<i>Caffè Latte</i>	12 PLN
<i>Irish Coffee</i>	14 PLN
<i>Mexican Coffee</i>	16 PLN
<i>Coffee with Bailey's</i>	14 PLN

TEA

<i>NewBy</i>	5 PLN
<i>Cup: PEPPERMINT, ROSEHIP&HIBISCUS, EARL GREY, ENGLISH BREAKFAST, GREEN SENCHA, JASMINE BLOSSOM</i>	
<i>NewBy</i>	7 PLN
<i>Pot: PEPPERMINT, ROSEHIP&HIBISCUS, EARL GREY, ENGLISH BREAKFAST, GREEN SENCHA, JASMINE BLOSSOM</i>	

COLD DRINKS

<i>Coca-Cola, Zero Coke, Sprite, Fanta, tonic</i>	6 PLN
<i>Mineral water sparkling / plain</i>	4 PLN
<i>Juices</i> <i>(orange, grapefruit, apple, tomato, black currant)</i>	6 PLN
<i>Fresh fruit juice</i> <i>(orange, grapefruit, mix)</i>	12 PLN
<i>Fresh juice carrot and apple</i>	7 PLN
<i>Milkshake</i> <i>(vanilla, strawberry)</i>	10 PLN
<i>Burn</i>	8 PLN
<i>Iced coffe</i>	10 PLN
<i>Iced tea</i>	8 PLN
<i>Winter tea</i>	12 PLN

BEER

<i>Tyskie(bottle 0.33 l)</i>	7 PLN
<i>Lech Free(non-alcoholic)</i>	7 PLN
<i>Lech (bottle 0.33 l)</i>	7 PLN
<i>Lech (bottle 0.5 l)</i>	8 PLN
<i>Pilsner Urquell(bottle 0.33l)</i>	9 PLN
<i>Książęce (bottle 0.5 l)</i>	9 PLN
<i>Grolsh (bottle 0.4 l)</i>	12PLN

SPIRITS

APÉRITIFS

<i>Martini Bianco, Extra Dry, Rosso (100cl)</i>	12 PLN
<i>Campari (40 cl)</i>	8 PLN

PLAIN VODKA /40cl/

<i>Finlandia</i>	8 PLN
<i>Absolut</i>	9 PLN
<i>Bols/Wyborowa</i>	6 PLN
<i>Smirnoff</i>	7 PLN
<i>Parlament</i>	8 PLN

FLAVOURED VODKA/40cl/

<i>Becherovka</i>	8 PLN
<i>Żubrówka</i>	6 PLN
<i>Cana-Rio Cachaça</i>	9 PLN
<i>Soplica (cherry flavour)</i>	6 PLN

TEQUILA /40cl/

<i>Sauza Silver</i>	9 PLN
<i>Sauza Gold</i>	10 PLN
<i>Patron Silver</i>	30 PLN

WHISKY /40cl/

<i>Jameson</i>	<i>10 PLN</i>
<i>Johnnie Walker Red</i>	<i>9 PLN</i>
<i>Johnnie Walker Black</i>	<i>16 PLN</i>
<i>Chivas Regal</i>	<i>18 PLN</i>
<i>Balvenie 12 yo (single malt)</i>	<i>21 PLN</i>

BOURBON /40cl/

<i>Jack Daniels</i>	<i>12 PLN</i>
<i>Jack Daniels Single Barrel</i>	<i>24 PLN</i>
<i>Jim Beam</i>	<i>12 PLN</i>

GIN /40cl/

<i>Finsbury</i>	<i>8 PLN</i>
<i>Gordon's Gin</i>	<i>9 PLN</i>

RUM /40cl/

<i>Malibu</i>	<i>9 PLN</i>
<i>Bacardi Light</i>	<i>10 PLN</i>
<i>Bacardi Black</i>	<i>10 PLN</i>

COGNAC & BRANDY

<i>Finsbury Camus V.S. /25 cl/</i>	<i>12 PLN</i>
<i>Gordon's Gin Camus X.O. /25cl/</i>	<i>32 PLN</i>
<i>Camus Josephine /25 cl/</i>	<i>16 PLN</i>
<i>Metaxa ***** /40 cl/</i>	<i>12 PLN</i>
<i>Stock /40 cl/</i>	<i>9 PLN</i>

LIQUER /40cl/

<i>Amaretto Disaronno</i>	<i>9 PLN</i>
<i>Cointreau</i>	<i>12 PLN</i>
<i>Bailey's Irish Cream</i>	<i>9 PLN</i>
<i>Kahlua</i>	<i>10 PLN</i>
<i>Jägermeister</i>	<i>9 PLN</i>
<i>Sambuca</i>	<i>8 PLN</i>
<i>Passoã</i>	<i>9 PLN</i>
<i>Bols Peppermint Green</i>	<i>12 PLN</i>
<i>Bols Blue</i>	<i>10 PLN</i>
<i>Bols Strawberry</i>	<i>12 PLN</i>
<i>Bols Melon</i>	<i>12 PLN</i>
<i>Grenadine</i>	<i>7 PLN</i>

COLD DRINKS

<i>Manhattan (Bourbon, Martini Rosso)</i>	<i>20 PLN</i>
<i>Piña Colada (Rum, Coconut Milk, Pineapple Juice)</i>	<i>19 PLN</i>
<i>Tom Collins (Gin, Orange Juice, Sparkling Mineral Water)</i>	<i>16 PLN</i>
<i>B 52 (Kahlua, Bailey's, Cointreau)</i>	<i>16 PLN</i>
<i>Blue Lagoon (Vodka, Blue Bols, Sprite)</i>	<i>17 PLN</i>
<i>Pink Lady (Gin, Vanilla Ice Cream, Grenadine)</i>	<i>18 PLN</i>
<i>Godfather (Amaretto, Whisky)</i>	<i>15 PLN</i>
<i>Strawberry Daiquiri (Strawberries, Rum, Cointreau, Lemon Juice)</i>	<i>22 PLN</i>
<i>Margarita (Tequila, Cointreau, Lemon Juice)</i>	<i>19 PLN</i>
<i>Tequila Sunrise (Tequila, Orange Juice, Grenadine)</i>	<i>16 PLN</i>
<i>Cosmopolitan (Vodka, Cointreau, Cranberry Juice, Lemon Juice)</i>	<i>18 PLN</i>
<i>Caipirinha (Tequila, Cointreau, Lemon Juice)</i>	<i>18 PLN</i>
<i>Mojito (Rum, Lime, Mint, Brown Sugar)</i>	<i>18 PLN</i>

