

art

restauracja i kawiarnia

Restaurant

menu



Chef

—

Grzegorz Pomietło

Cold starters

**Yellow beetroot carpaccio
with smoked tofu and pistachios** 120 g **26 zł**
* 6, 8, 11, 13 

Beef tartar Old-Polish style 100/160 g **32 zł**
* 6, 10

Hot starters

**Wild boar cheeks in chocolate
and brown ale with marinated
fig and hazelnuts** 150/200 g **28 zł**
* 6, 7, 9, 12

**Liver of oats fed goose
with caramelized apples
on spicy bread toast** 180 g **24 zł**
* 1, 2, 6, 7

Soups

**Leavened borscht with regional
white sausage and poached egg** 300 g **18 zł**
* 1, 3, 7, 9

Fresh nettle cream 250 g **18 zł**
* 6, 9 

W Spelt soup with poultry meatballs 250 g **16 zł**
* 1, 3, 6, 7, 9, 12

Fish soup of Polish fish 250 g **18 zł**
* 1, 2, 4, 6, 9, 12, 14

Salads

**Salad with corn salad, arugula,
semi-hard pressed rennet cheese
from the Ślubów village baked on toast
with honey vinaigrette and walnut** 250 g **26 zł**
* 1, 7, 8, 10, 12 

**Beef slices and arugula salad
with pear and Parmesan flakes** 250 g **28 zł**
* 7, 8, 10, 12

Fresh fish dishes



Trout fillet with oyster mushroom and almond-caper sauce 150/350 g **52 zł**
* 4, 7, 8, 9, 12

**Cod loin in parsley panko crumbs with sweet potato purée
and parsley root stewed in camelina oil** 140/380 g **56 zł**
* 1, 4, 6

**Zander fillet with Jerusalem artichoke purée and crayfish sauce,
arugula salad and roasted sunflower seeds** 140/380 g **56 zł**
* 2, 4, 7

Dumplings, pasta, risotto

W Dumplings with crayfish Wrocław style with thyme sauce	300 g 32 zł
* 1, 2, 3, 7, 12	
Cashotto with young vegetables and tofu marinated in pickled cucumber juice	300 g 32 zł
* 1, 3, 9, 12	
Fettuccine with spinach and maturing ham	300 g 32 zł
* 1, 3, 12	
Baked sweet potato with vegetable-fruit relish, beluga lentils, soy cheese and coconut mousse	150/300 g 32 zł
* 1, 6	

Meat dishes

„Country chicken in the landscape of Polish regional cuisine” – a contest dish during L’Art de la cuisine Martell 2019

Chicken roulade with black garlic and Velouté sauce, regional cheese fondant and gilette pâté with cranberry gel 140/380 g **56 zł**

We serve this dish enriched with seasoned roast root vegetables.

* 1, 3, 7, 9, 12

Duck leg confit with noodles, red cabbage, cranberry sauce and fresh horseradish 150/450 g **54 zł**

* 1, 3, 6, 12

Pork tenderloin in matured ham with cauliflower, raisins, baked potatoes and creamy leak sauce 150/380 g **52 zł**

* 1, 6, 7, 9, 12

Veal shank ossobuco with wine vegetable sauce served with potatoes and gremolata 160/380 g **54 zł**

* 1, 6, 9, 12

Beef tenderloin steak with green pepper sauce, vitelotte potatoes and glazed Brussels sprouts 200/410 g **82 zł**

* 6, 12

Desserts

Tiramisu original Italian style 100 g **16 zł**

* 1, 3, 7, 8



Cheese tart with blackcurrants, meringue and peach purée 120 g **16 zł**

* 1, 3, 7



Chocolate layer cookie with raspberry jelly bean 120 g **16 zł**

* 1, 3, 7, 8



***Substances or products causing allergies or intolerances**

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts, i.e. almonds, hazelnuts and walnuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulfur dioxide and sulphites
13. Lupin and products thereof,
14. Molluscs and products thereof.

**Based on the manufacturer's declaration.*

THE REGULATION NO. 1169/2011/CE OF OCTOBER 25, 2011 for consumer information on food (inco regulation) published in the official journal of the European Union.

Vegetarian dish — 

Vegan dish — 

Former Taste Wrocław — 



The Culinary Heritage

associates producers, processors and restaurateurs for the sake of preserving and developing the culinary traditions of the region.



The Flavors of the Lower Silesia

is a culinary route promoting the region of Lower Silesia and its regional products.

The price is valid since 28.03.2019



Art Restauracja i Kawiarnia

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