



Chochołowy
Dwór


MENU



MENU

STARTERS

Beef tenderloin tartare with chive mayonnaise and pickled shimeji mushrooms 59 pln

Grilled goat cheese served on home made challah with a mix of fresh salads and roasted pear mousse  39 pln



SOUPS

Chicken broth with noodles / with meat dumplings 24 pln / 26 pln

Beetroot soup with meat dumplings 26 pln

Sour rye soup with home-made sourdough 27 pln

Tomato soup with noodle  25 pln

MAIN COURSES

Grilled chicken fillet with black rice, spinach stewed in cream and egg in parmesan cheese 51 pln

Beef tenderloin steak served with creamy puree potato, caramelized carrot and wild broccoli and pepper sauce 119 pln

Baked pork knuckle served with roasted potatoes and horseradish and Dijon mustard 73 pln

Beef stewed in broth with dumplings and vegetables 72 pln


Traditional pork chop with potatoes and fried cabbage 56 pln

Minced cutlet served with potatoes with dill and fried beets 51 pln



MENU



Vege burger in a home made bun with grilled Halloumi cheese, pickled beetroot and arugula served with sweet potato fries and mint sauce  59 pln

Beef burger in a home made bun with Mimolette cheese, pickled cucumber, fresh tomato and onion, served with fries 59 pln


Roasted ribs baked in honey, served with baked potatoes and fried cabbage 78 pln

Trout fillet from Kluczwoy Valley breaded with almonds served with potatoes with gzik and a mix of fresh salads 74 pln

Fried sea bass served with steak fries, grilled vegetables and chimichuri sauce 76 pln


Tagliatelle with chicken, zucchini, cherry tomatoes with basil pesto and parmesan 49 pln

Spinach tagliatelle with duck, pear and cherry tomatoes in gorgonzola sauce 52 pln

Traditional potato pancakes* with sour cream with beef goulash  38 pln
47 pln

*we do not serve on Sundays and holidays

HOMEMADE DUMPLINGS

Dumplings with cottage cheese, potatoes and onion  36 pln

Dumplings with meat, bacon and onion spread 36 pln

FOR CHILDREN

Breaded chicken fillet with fries and carrot salad 41 pln

Burger with chicken fillet with lettuce and tomato served with fries 45 pln

 vegetarian dishes



BEVERAGES

COLD BEVERAGES

Mineral water 0,3l / 0,7l	12 pln / 20 pln
Fruit juice Toma 0,2l	13 pln
Pepsi / Tonic / 7up / Mirinda 0,2l	15 pln
Kvass 0,3l	21 pln
Home brew 0,3l	21 pln
Homemade compote 0,4l / 0,7l	14 pln / 24 pln



FRESH JUICE

Orange 0,4l	25 pln
Grapefruit 0,4l	25 pln
Orange, grapefruit 0,4l	25 pln
Orange, ginger, spinach 0,4l	25 pln



HOT BEVERAGES

Pot of tea 0,4l (black / fruit / green)	12 pln
Espresso	10 pln
Black coffee	12 pln
Double espresso	16 pln
White coffee / cappuccino	15 pln
Latte macchiato	16 pln
Flat white	18 pln



BEER

TAP

Žatecký Svetly Ležak (5% alc.) 0,3l / 0,5l	16 pln / 20 pln
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BOTTLED

Kasztelan unpasteurized (4,6% alc.) 0,5l	21 pln
Okocim Classic Wheat (5% alc.) 0,5l	21 pln
Grimbergen Double Ambree (5,5% alc.) 0,33l	19 pln
Grimbergen Blanche (5% alc.) 0,33l	19 pln
Grimbergen Blonde (5,5% alc.) 0,33l	19 pln
Carlsberg non-alcoholic (0% alc.) 0,5l	21 pln



WINES

PROSECCO

VALDOBBIADENE PROSECCO SUPERIORE

DOCG EXTRA DRY (11% alc.)

Variety: Glera

An elegant sparkling wine made from the aromatic grape variety called Glera, originating from the Italian region of Veneto. Perfect as an aperitif.

130 pln/750 ml

Country/Region: Italy / Veneto

WHITE WINE

VILLABELLA – GARDA PINOT GRIGIO (12,5% alc.)

Variety: Pinot Grigio

Dry white wine with a characteristic straw color. The nose has elegant notes of apple and white plum. Dry and fresh on the palate, with a pleasant fruity flavor.

110 pln/750 ml

Country/Region: Italy/ / Veneto

GEWURZTRAMINER (14% alc.)

Variety: Gewurztraminer

Semi-dry wine with a seductive bouquet composed of floral notes, lychee and mango. Perfect as an aperitif, as well as a companion to salads, white meats.

120 pln/750 ml

Country/Region: France / Alsace

RIESLING MOSEL (12% alc.)

Variety: Riesling

A very delicate, dry Riesling from Brauneberg in Mosel from a small family winery. The wine comes from the best wine regions for white wines – Mosel.

21 pln/100 ml, 95 pln/750ml

Country/Region: Germany / Mosel

CUVÉE BLANC SREBRNA GÓRA (12,5% alc.)

Variety: Seyval Blanc

Semi-dry white wine with noticeable notes of peach, apricot, apple, pear and southern fruit: banana, pineapple and mango. Suggested for fish dishes and light salads.

23 pln/100 ml, 125 pln/750 ml

Country/Region: Poland / Krakow

DOM CHARBIELIN C SOLARIS (13% alc.)

Variety: Solaris

Semi-dry wine from solaris culprit. Accentuated sugar mixed with a relatively high acidity offers a refreshing wine. This particular wine was a finalist in Polskie Korki 2024 contest in the category of white wines with elevated sugar.

23 pln/100 ml, 115 pln/750 ml

Country/Region: Poland / Opolszczyzna

DOM CHARBIELIN C SOUVIGNIER GRIS (12% alc.)

Variety: Sauvignier Gris

Intensely citrus and fruity in the aroma. Full-bodied in aroma and robustly structured. Concluded with a tropical-herbal note signature for sauvignier gris culprit. Owing to its intensity and structure, the wine is versatile when it comes to wine pairing.

23 pln/100 ml, 115 pln/750 ml

Country/Region: Poland/ Opolszczyzna

ROSÉ WINE

CABERNET D'ANJOU 2021 (12,5% alc.)

Variety: Cabernet franc, Cabernet sauvignon

A delicate, semi-sweet wine with expressive aromas of red fruit.

21 pln/100 ml, 95 pln/750 ml

Country/Region: France / Loire Valley

RED WINE

VALPOLICELLA RIPASSO MA ROAT TEZZA (12,5% alc.)

Variety: Corvina

Wine of a purple colour with aromas of raspberries, blackberries and black pepper. Warm on the palate, noticeable mild tannins.

130 pln/750 ml

Country/Region: Italy / Veneto

QUINTA DO CONVENTO – TINTO RED DOURO DOC (14% alc.)

Variety: Touriga Nacional

A dry wine with a deep ruby color.

Noticeable aroma of red and purple fruits and spices.

150 pln/750 ml

Country/Region: Portugal / Douro

BOUJONG – PINOT NOIR HALBTROCKEN (12,5% alc.)

Variety: Pinot Noir

Delicate, semi-dry, ruby red wine. The smell and taste include strawberries, raspberries, forest litter and spices.

23 pln/100 ml, 105 pln/750 ml

Country/Region: Germany / Mosel

MIOPASSO PRIMITIVO PUGLIA IGP (14% alc.)

Variety: Syrah, Grenache, Mourvèdre

A wine of deep color with garnet reflections. Noticeable aromas of smoke, white pepper, with a hint of dark forest fruits.

21 pln/100 ml, 95 pln/750 ml

Country/Region: Italy / Apulia

SOGATIA CHIANTI DOCG (12,5% alc.)

Variety: Sangiovese

A classy chianti, full of elegance and sensuality, with an intense ruby color. A noticeable bouquet of cherries, forest fruits and herbs.

23 pln/100 ml, 110 pln/750 ml

Country/Region: Italy / Toskania

SWEET WINE

VIGNE LOURAC "TERRAE VERITAS" (13% alc.)

Variety: Loin de l'Oeil, Mauzac

Sweet wine with a beautiful amber color.

It has an intense aroma of candied fruit and honey. Perfect for desserts.

18 pln/100 ml, 95 pln/750 ml

Country/Region: France / Sud Ouest

NON-ALCOHOLIC WINE

Leitz EINS-ZWEI-ZERO (0% alc.)

Variety: Riesling

Dry white wine. The fragrance features typical notes of lime and citrus, notes of rhubarb and red apples, and a very refreshing mineral ingredient. Dry and long finish.

25 pln/100 ml, 120 pln/750 ml

Country/Region: Germany / Rheingau



Chochołowy Dwór

The restaurant is open 7 AM-22 PM

We recommend reserving your table in advance.
phone: (+48 12) 620 39 00

Portions card available
from the restaurant's manager.

We prepare our dishes based on local ingredients.

We also offer catering services for business
meetings and family gatherings.

www.chocholowydwor.pl

find us on



We recommend products
from our Chochołowa Spizarnia and daily baked bread.

