



Chochołowy  
Dwór


**MENU**



# MENU



## STARTERS

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- Beef tenderloin tartare with chive mayonnaise and pickled shimeji mushrooms 59 pln
- Baked beetroot carpaccio with gorgonzola cheese, pear, arugula and hazelnuts 39 pln 

## SOUPS

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- Chicken broth with noodles / with meat dumplings 24 pln / 25 pln
- Beetroot soup with meat dumplings 25 pln
- Sour rye soup with home-made sourdough 26 pln
- Mushroom soup with noodles  26 pln
- Pumpkin soup with chive oil and garlic croutons  26 pln



## MAIN COURSES

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- Grilled chicken fillet served with black rice on pumpkin purée with green beans and a poached egg breaded in Parmesan. 49 pln
- Beef tenderloin steak with potato croquette, green beans with bacon and black pepper sauce 119 pln
- Roasted pork knuckle served with roasted potatoes, horseradish, and Dijon mustard 72 pln
- Beef roulade with gravy, silesian potato dumplings and red cabbage with onion and bacon 72 pln
- Traditional pork chop with potatoes and fried cabbage 54 pln
- Minced cutlet served with potatoes with dill and fried beets 48 pln
- Confit duck leg with unroasted buckwheat and hazelnuts served with red cabbage, cranberries and apple 72 pln



# MENU



- 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 76 pln
- Trout from Kluczwoy Valley prepared in a pan served with fries and seasonal salad 72 pln
- Seabass fried with butter served with french fries, mixed salad and dried-tomato salsa 73 pln
- Tagliatelle with duck and boletus served in creamy parmesan sause with parsley 49 pln
- Gnocchi with chicken, baked pumpkin and leak in creamy parmesan sauce 45 pln
- Spinach tagliatelle with fresh spinach, sun-dried tomatoes, pine nuts and parmesan 45 pln
- Traditional potato pancakes\* with sour cream 36 pln  
in chantarelle sauce 45 pln  
with beef goulash 45 pln
- \*we do not serve on Sundays and holidays

## HOMEMADE DUMPLINGS

- Dumplings with cottage cheese, potatoes and onion 34 pln
- Sweet cheese dumplings served with sweet cream 34 pln
- Dumplings with meat, bacon and onion spread 34 pln

## FOR CHILDREN

- Breaded chicken fillet with fries and carrot salad 39 pln
- Burger with chicken fillet with lettuce and tomato served with fries 39 pln
- Steak fries with Mimolette cheese and homemade mayonnaise 25 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
Hot pear lemonade 0,4l	24 pln
Hot apple lemonade 0,4l	24 pln
Warming tea 0,4l honey, apple, orange, cloves, cinnamon	25 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
Žatecký Cerny (3,8% 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.)

110 pln/750 ml

Variety: Glara

Country/Region: Italy / Veneto

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

## WHITE WINE

RIESLING MOSEL (12% alc.)

18 pln/100 ml, 80 pln/750ml

Variety: Riesling

Country/Region: Germany / Mosel

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.

VIGNE-LOURAC CHARDONNAY PRESTIGE (12% alc.)

18 pln/100 ml, 75 pln/750 ml

Variety: Chardonnay

Country/Region: France / Sud Ouest

Dry white wine with an intense floral and fruity scent. Fresh with a hint of lemon.

CUVÉE BLANC SREBRNA GÓRA (12,5% alc.)

19 pln/100 ml, 115 pln/750 ml

Variety: Seyval Blanc

Country/Region: Poland / Krakow

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.

GEWURZTRAMINER (14% alc.)

18 pln/100 ml, 110 pln/750 ml

Variety: Gewurztraminer

Country/Region: France / Alsace

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.

## ROSÉ WINE

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

18 pln/100 ml, 95 pln/750 ml

Variety: Cabernet franc, Cabernet sauvignon

Country/Region: France / Loire Valley

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

## RED WINE

VIGNE-LOURAC BRAUCOL PRESTIGE (13% alc.)

19 pln/100 ml, 75 pln/750 ml

Variety: Braucol

Country/Region: France / Sud Ouest

Wino czerwone, wytrawne o zapachu jagód z aromatami śliwek i malin.

MIOPASSO PRIMITIVO PUGLIA IGP (14% alc.)

18 pln/100 ml, 85 pln/750 ml

Variety: Syrah, Grenache, Mourvèdre

Country/Region: Italy / Apulia

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

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

115 pln/750 ml

Variety: Corvina

Country/Region: Italy / Veneto

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

## SWEET WINE

VIGNE LOURAC "TERRAE VERITAS" 2019 (13% alc.)

18 pln/100 ml, 95 pln/750 ml

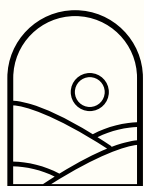
Variety: Loin de l'Oeil, Mauzac

Country/Region: France / Sud Ouest

Sweet wine with a beautiful amber color.

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

## WE RECOMMEND



DOM CHARBIELIN

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C SOLARIS 2023 (13% alc.)

17 pln/100 ml, 110 pln/750 ml

Variety: Solaris

Country/Region: Poland / Opolszczyzna

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.

DOM CHARBIELIN

C SOUVIGNIER GRIS 2023 (12% alc.) 17 pln/100 ml, 110 pln/750 ml

Variety: Sauvignier Gris

Country/Region: Poland / Opolszczyzna

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.





## Chochołowy Dwór

The restaurant is open 7 AM-22 PM

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

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

Portions card available from the restaurant's manager.

We prepare our dishes based on local ingredients.

[www.chocholowydwor.pl](http://www.chocholowydwor.pl)

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