

STARTERS

TARTARE OF BEEF TENDERLOIN
truffle mayo, egg yolk puree, mushroom
crouton, whole grain mustard
allergens: 1,3,7,10,15

49.00
190 g

SHRIMPS IN PICKLED TOMATO SAUCE
parsley, chilli, garlic, focaccia
allergens: 1,2,7

47.00
210 g

OPEN SANDWICH WITH BEETROOT 🌿
onion bread, horseradish cream cheese,
caramelized beetroots
allergens: 1,7

28.00
160 g

LABNEH WITH PUMPKIN AND CARROT 🌿
natural yoghurt, honey, chilli oil, bread
allergens: 1,7

32.00
300 g

SOUPS

WARMING PUMPKIN CREAM SOUP 🌿
coconut milk, ginger, chilli, lime juice
allergens: -

29.00
300 ml

SORREL CREAM SOUP
parsley root, carrot, hard boiled egg,
mashed potatoes, bacon chips
allergens: 3,7

32.00
340 ml

PELATI TOMATOES CREAM SOUP 🌿
onion, chives oil
allergens: -

25.00
300 ml

SOUR BARLEY SOUP
white sausage, bacon, hard boiled egg
allergens: 1,3,7,9,10

30.00
200 ml

MAIN COURSES

BEEF CHEEKS
mashed potatoes, young carrot, mini broccoli, gravy
allergens: 1,7,9

88.00
430 g

WILD GAME GOULASH
deer meat, boar meat, carrot, onion, bell pepper,
garlic, Silesian dumplings
allergens: 1,3

65.00
590 g

PORK RIBS IN BBQ SAUCE
baked corn, potatoes from the pan, sesame, green
vegetable salad
allergens: 1,6,10,11

72.00
650 g

SLOW COOKED DUCK LEG
Silesian dumplings, apple with cinnamon, warm red
cabbage, gravy
allergens: 1,3,8,10

62.00
400 g

BREADED PORK CHOP
warm white cabbage, mashed potatoes, dill
allergens: 1,3,7

59.00
480 g

CHICKEN SUPREME
potato gratin, mushroom sauce, blue cheese, wild
broccoli
allergens: 7,15

59.00
450 g

BEEF BURGER
beef, butter bun, onion-plum chutney, lettuce, tomato,
baconnaise sauce, pickle
allergens: 1,3,7

54.00
300 g

ZANDER
black lentils, spinach, cauliflower purée, cream-lemon
sauce, chive oil
allergens: 4,7

79.00
370 g

BURBOT
panko, sweet and sour cucumber salad, steak fries
allergens: 1,3,4,6,9,11

67.00
460 g

TRADITIONAL "GZIK WIELKOPOLSKI" 🌿
baked potato, curd cheese, chives oil, linseed oil,
picled white raddish
allergens: 7,10

38.00
260 g

CABBAGE ROLLS WITH PEARL COUSCOUS 🌿 
savoy cabbage, onion, garlic, sweet potato, zucchini,
tempeh, tomato-herb sauce
allergens: 1,6

34.00
420 g

PASTA

TAGLIATELLE IN CREAMY SAUCE
chicken, spinach, dried tomatoes, parsley
allergens: 1,3,7

42.00
360 g

TAGLIATELLE SPIANATA 🌿
salami Spianata, spinach, arugula, onion,
leek, chilli, cream, parmesan, sambal sauce,
wine
allergens: 1,7,12

46.00
350 g

UDON WITH ASIAN SAUCE
chicken, pak choi, bell pepper, onion, carrot,
leek
allergens: 1,6,11

49.00
520 g

SALADS

CAESAR SALAD
chicken breast, romaine lettuce, caesar sauce,
croutons with herb butter
allergens: 1,3,4,7,10

39.00
270 g

SALAD WITH DEEP-FRIED CAMEMBERT 🌿
mixed salads, vinegar pickled pear, dressing,
cranberry sauce, pumpkin seeds
allergens: 1,3,7

42.00
290 g

CARPACCIO WITH BAKED BEETROOT 🌿
goat cheese, arugula, walnut, balsamic
vinegar, olive oil, honey
allergens: 7,8

35.00
350 g

KIDS

CHICKEN STRIPS
mashed potatoes, cabbage salad
allergens: 1,3,7

35.00
240 g

FISH FINGERS
fries, cabbage salad
allergens: 1,3,4,7

38.00
230 g

SPAGHETTI WITH TOMATO SAUCE 🌿
tomato sauce, parmesan
allergens: 1,3,7

26.00
280 g

DESSERTS

WARM APPLE PIE

vanilla ice cream, cinnamon,
rosemary, sable butter cookie
allergens: 1,3,7

30.00
260 g

VANILLA BRIOCHE

french toast, fruit jam,
salted caramel ice cream
allergens: 1,3,7

34.00
220 g

FOREST FRUIT TARTE

mascarpone, cream, milk
chocolate
allergens: 1,3,7,

32.00
210 g

DULCE DE LECHE ETON MESS

mascarpone, cream, raspberry,
pekan nuts
allergens: 3,7,8

27.00
160 g

ADDITIVES AND MORE

CHEESE BOARD FOR TWO

variety of cheeses, nuts,
olives, orange jam, grapes,
honey, focaccia
allergens: 1,3,7,8

65.00
440 g

CURED MEAT BOARD FOR TWO

variety of cured meat, nuts,
focaccia, red onion jam
allergens: 1,8

62.00
430 g



ALLERGENS LIST

ALSO AVAILABLE
AT THE COUNTER

COFFEE

ESPRESSO

9.00

ESPRESSO DOPPIO

13.00

AMERICANO

12.00

CAPPUCINO

14.00

FLAT WHITE

16.00

LATTE

14.00

IRISH COFFEE

espresso, whisky, whipped
cream, brown sugar

22.00

WARM DRINKS

RICHMONT TEA

ask for available types

10.00

WARMING TEA WITH RASPBERRY SYRUP

fruit tea, lemon, orange,
cinnamon, cloves, rosemary,
raspberry syrup

18.00

WARMING TEA WITH SPICE SYRUP

rooibos tea, ginger, orange,
rosemary, pear, spice syrup

18.00

WARMING TEA WITH RUM

ceylon tea, lemon, orange,
cinnamon, rosemary, raspberry
syrup, rum

29.00

HOT COCOA WITH MILKY WAY

milk, whipped cream, Milky Way

18.00

SOFT DRINKS

Lemonade

400 ml 17.00

Fresh orange juice

200 ml 22.00

Pepsi, Pepsi Zero, 7-Up, Mirinda, Tonic

200 ml 9.00

Lipton Peach/Green Tea

200 ml 9.00

Water Krystaliczne Źródło still/ sparkling

330 ml 9.00

Water Aqua Carpatica still/ sparkling

330 ml 12.00

Water Aqua Carpatica still/ sparkling

750 ml 22.00

Toma fruit juice (orange, blackcurrant, apple)

200 ml 9.00

Tomato juice

290 ml 9.00

FREE ZONE

Craft beer 0,5%

500 ml 22.00

Żywiec 0,0%

500 ml 16.00

Heineken 0,0%

500 ml 16.00

Dry red wine 0%

120 ml 18.00

Dry white wine 0%

120 ml 18.00

Prosecco 0%

120 ml 18.00

MULLED WINE 0%

orange, cinnamon, cloves,
spice syrup

300 ml 24.00

HUGO DRINK 0%

prosecco 0%, sparkling water,
elderflower syrup, mint, lime,
ice

26.00

MOJITO DRINK 0%

sparkling water, mint, brown
sugar, lime, ice

20.00

BEER

Craft beer (ask for flavours)

500 ml 22.00

Żywiec bottle

500 ML 16.00

Żywiec draft

500 ml 16.00

Żywiec draft

300 ml 12.00

Żywiec APA

500 ml 17.00

Żywiec White

500 ml 17.00

Żywiec Dark

500 ml 17.00

Heineken

500 ml 16.00

Cieszyńskie Pszeniczne (wheat)

500 ml 17.00

Cieszyńskie Porter (dark)

500 ml 17.00

Książęce Pszeniczne (wheat)

500 ml 17.00

Chyliczki Craft Cider

330 ml 22.00

WINE

Semi-sweet white wine

120 ml 20.00

Dry white wine

120 ml 16.00

Dry red wine

120 ml 16.00

Prosecco

120 ml 19.00

MULLED WINE

orange, cinnamon, cloves,
spice syrup

300 ml 24.00



WAS IT DELICIOUS?

STAY WITH
US LONGER



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