

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

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

MAIN COURSES

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

TAGLIATELLE IN CREAMY SAUCE

chicken, spinach, dried tomatoes, parsley
allergens: 1,3,7

42.00
360 g

PASTA

TAGLIATELLE 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 CHICKEN

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

39.00
270 g

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

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**

Somersby 4,5% **400 ml 14.00**

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, **300 ml 24.00**
spice syrup



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