

# MARCH MENU

## APPETIZER

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Shrimp arancini with pickled fennel and lemon mayonnaise 32,-

## SOUP

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Creamy cauliflower soup with roasted apple and paprika panko 29,-

## MAIN COURSES

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Halibut with risotto bianco, green peppercorn sauce and pickled fennel 73,-

Chopped shrimp burger on a homemade bun with avocado and pickled vegetables 54,-

## DESSERT

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Homemade challah with mascarpone and nuts, served with blackberry compote 24,-

Mulled wine 31,-

Tea with rum 34,-

Winter green tea 23,-

Winter black tea 22,-

A 10% service charge is added to the bill for 4 people or more

## APPETIZERS

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- Shrimps in a wine-butter emulsion with chili, garlic and parsley **49,-**
- Shrimps with chorizo in an emulsion of mango, chili, garlic and coriander **51,-**
- Beef tartare with shallots, pickled cucumber, lovage mayonnaise and potato chips **59,-**
- Potato pancakes with salmon, sour cream, chives and radishes **42,-**

## SALADS

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- Salad with goat cheese, seasonal fruit and caramelized pear **42,-**
- Salad with beef tenderloin, cherry tomatoes and balsamic dip **56,-**
- Caesar salad with chicken, bacon, capers, croutons and parmesan cheese **48,-**
- Caesar salad with shrimp, croutons, cherry tomatoes, capers and parmesan cheese **54,-**

## WINE

### CONNOISSEUR SET **79,-**

*FOR TWO*

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- Foie Gras Creme Brulee with Blackberry Jam
- Beef carpaccio roasted in hay with truffle mayonnaise
- Cheese board with olives, capers and grissini
- Fried Padron peppers

## VODKA

### CONNOISSEUR SET **56,-**

*FOR TWO*

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- Matias herring with buttermilk and apple, shallot and caper salsa
- Cold trotters in jelly with horseradish foam
- Black pudding in crispy breadcrumbs with pear and mustard mousse
- Pork lard with apple and onion served with pickled cucumber

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## SOUPS

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Bouillabaisse - Mediterranean soup with seafood, coriander and tomatoes	<b>34,-</b>
Homemade sour rye soup with boletus, white sausage and egg	<b>32,-</b>
Multi-meat broth with beef dumplings	<b>31,-</b>

## MAIN COURSES

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Tagliatelle with shrimps in a wine-butter sauce with chili and cherry tomatoes	<b>69,-</b>	Bone-in pork chop served with new potatoes and new cabbage	<b>65,-</b>
Salmon fillet with herb pesto, black lentils, sugar snap peas and zucchini	<b>71,-</b>	Pork rib served with coleslaw and fries	<b>89,-</b>
Pink duck breast with orange chili sauce, sweet potato puree, rhubarb mousse and caramelized root vegetables	<b>72,-</b>	Beef tenderloin with black garlic puree, beans, blanched spinach, shimeji mushrooms and demi-glace sauce	<b>109,-</b>

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## DESSERTS

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Pistachio cheesecake with forest fruit mousse	29,-
Chocolate fondant with coconut crumble and ice cream	29,-
Seasonal fruit with crumble topping and a scoop of ice cream	25,-

## HOT DRINKS

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Espresso	12,-
Espresso doppio	15,-
Espresso macchiato	12,-
Cappuccino	18,-
Latte	21,-
Flat White	21,-
Tea	15,-

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## COLD DRINKS

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Cisowianka still 0.3	12,-
Cisowianka Perlage 0.3	12,-
Cisowianka still 0.7	19,-
Cisowianka Perlage 0.7	19,-
Cola/Cola Zero/Fanta/Sprite	13,-
Cappy Juices	13,-
FuzeTea	13,-
Bolek and Lolek Orangeade 0.33L	18,-
Freshly squeezed juice 0.25L	22,-

## BEER

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Albert's Crown (light)	20,-
Cream (wheat)	20,-
Queen of the Tropics (mango passion fruit)	20,-
Gingerbread Fool (dark)	20,-
Zero Stress (alcohol-free)	20,-
Princely Red Lager	20,-
Princely Dark Gentle	20,-
Princely IPA 0%	20,-

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## COCKTAILS

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**Devil's Margarita** 39,-  
*tequila, sour lime, sweet, red wine*

**Royal Mojito** 39,-  
*rum, white wine, lime, mint, sugar*

**Elderflower Spritz** 34,-  
*vodka, white wine, elderflower syrup, sparkling water*

**Pink Whisper** 38,-  
*strawberry gin, tonic, strawberry puree*

**Aperol Spritz** 34,-  
*aperol, prosecco, sparkling water*

**Pornstar Martini** 42,-  
*vodka, Passoa, passion fruit puree, vanilla syrup, prosecco*

**Espresso Martini** 36,-  
*Espresso, vodka, Kahlua*

**Whisky Sour** 34,-  
*Ballantine's, sour, egg white, angustura*

## MOCKTAILS 0%

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**Devil's Margarita Free** 32,-  
*sour lime, sweet, white wine 0%, red wine 0%*

**Elder Bloom** 32,-  
*0% prosecco, 0% white wine, elderflower syrup, sparkling water*

**Aperol Sprizito** 32,-  
*aperol 0%, prosecco 0%, sparkling water*

## VODKA

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Młody Ziemniak 2022 34,-

Belvedere 28,-

Chopin (potato) 26,-

Chopin (wheat) 26,-

Podole Wielkie (potato) 22,-

Podole Wielkie (wheat) 22,-

Baczewski 14,-

Finlandia 12,-

Żubrówka Bison Grass 16,-

## VERMOUTH & LIQUEUR

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Martini Extra Dry 22,-

Martini Bianco 22,-

Martini Rosso 22,-

Campari 22,-

Aperol 22,-

Malibu 18,-

Passoa 22,-

Kahlua 18,-

Baileys 18,-

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## WHISKY

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Nikka From the Barrel	52,-
The Macallan 12 YO	51,-
Glenfiddich 15 YO	42,-
Glenfiddich 12 YO	32,-
Chivas Regal 18 YO	42,-
Chivas Regal 12 YO	26,-
Glenmorangie 10 YO	32,-
The GlenAllachie	39,-
Grant's 12 YO	26,-
Ardbeg	39,-
Gentleman Jack	27,-
Jack Daniel's	22,-
Bulleit Bourbon	21,-
Johnnie Walker Black Label	24,-
Dewar's 8 YO	21,-
Bushmills	23,-
Jameson Irish Whiskey	22,-
Ballantine's	18,-

## COGNAC & BRANDY

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Dupuy XO	58,-
Rémy Martin VSOP	43,-
Martell VS	55,-
Hennessy VS	38,-
Metaxa 7	22,-

## RUM & TEQUILA

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Dictador 12YO	29,-
Black Magic	24,-
Bacardi	22,-
Havana Club 7	22,-
Havana Club 3	19,-
KAH	49,-
Herradura	34,-
Salitos	18,-

## GIN

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Hendrick's	25,-
Malfy	25,-
Bombay	23,-
Name & Nature	20,-
Beefeater	20,-
Seagram's	18,-

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## KIDS MENU

### SOUPS

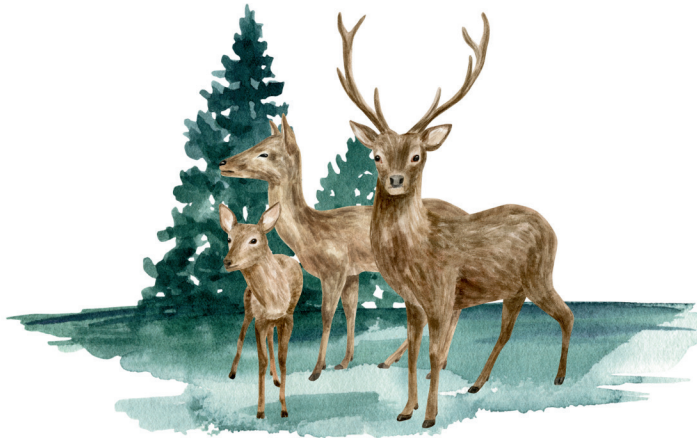
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Homemade chicken noodle soup	17,-
Tomato soup with pasta	17,-

### MAIN COURSES

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Potato pancakes with cream and sugar	18,-
Pancakes with cottage cheese and seasonal fruit	22,-
Chicken schnitzel with fries and cucumber salad	38,-





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*Thank you for visiting !*

Your opinion is important to us -  
share your impressions.



 Las i Wino

 lasiwino\_restauracja

Our **Restaurant Las i Wino** is located on the premises  
**Hotel Dwór Konstancin.**

We have accommodation facilities.  
We organize special occasions and business meetings.  
We invite you to familiarize yourself with our offer.



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*Dwór Konstancin*