

SEASONAL MENU

APPETIZER

Shrimp arancini with pickled fennel and lemon mayonnaise 32,-

SOUP

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

MAIN COURSES

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

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

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

APPETIZERS

Beef tenderloin tartare with potato crisp and miso mayonnaise	59,-
Salmon tartare with citrus ponzu, shimeji mushrooms, and teriyaki sauce	57,-
Shrimp in a wine-butter emulsion with chorizo and pineapple carpaccio	58,-
Croquette with crayfish tails and chorizo	28,-
Potato dumpling with duck meat and demi-glace sauce	31,-

SALADS

Caesar salad with chicken, capers, anchovies, and Parmesan crumble	49,-
Salad with salmon and citrus ponzu dressing	52,-
Salad with goat cheese, strawberries, and pomegranate	46,-

TYRRHENIAN TASTING PLATTER

79,-

for two

Cotto spianata piccante
Salami Napoli
Prosciutto crudo
Gravlax salmon
Padron peppers
Hummus
Arancini with goat cheese and truffle

IBERIAN TASTING PLATTER

79,-

for two

Dziugas Piquant
Blue goat cheese
Vivaldi Primosale Tartufo
Beef tenderloin carpaccio
Peperoni peppers
Olive tapenade
Arancini with shrimp

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SOUPS

Traditional sour rye soup on homemade sourdough starter with white sausage and egg	34,-
Rich meat broth with beef dumplings	33,-
Aromatic crayfish soup with pelati tomatoes	34,-

MAIN COURSES

Tagliatelle with shrimp in a wine-butter sauce with chili and cherry tomatoes	69,-	Beef tenderloin with potato gratin, spinach with shimeji mushrooms, and green pepper sauce	129,-
Salmon fillet with creamy risotto, green peas, and Parmesan	74,-	Beetroot Wellington with red wine sauce on Jerusalem artichoke purée	59,-
Duck breast with sea buckthorn sauce, cauliflower purée, and seasonal vegetables	76,-	Bone-in pork loin with mashed potatoes and young cabbage	68,-
Pork cheeks with carrot mousseline, Jerusalem artichoke, homemade potato dumplings, and potato crisps	76,-	Chicken supreme with coconut polenta, romaine lettuce, demi-glace sauce, and lemongrass	68,-

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DESSERTS

Chocolate fondant with filo pastry and ice cream	29,-
Panna cotta with filo pastry and forest fruit sauce	29,-
Signature tiramisu served in a glass	29,-

HOT DRINKS

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

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COLD DRINKS

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,-
Freshly squeezed juice 0.25L	22,-

BEER

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

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%

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

Młody Ziemniak 2022 34,-

Belvedere 28,-

Chopin (wheat) 26,-

Baczewski 14,-

Finlandia 12,-

Żubrówka Bison Grass 16,-

VERMOUTH & LIQUEUR

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

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,-
Ardbeg	39,-
Jack Daniel's	22,-
Bushmills	23,-
Jameson Irish Whiskey	22,-

COGNAC & BRANDY

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

RUM & TEQUILA

Dictador 12YO	29,-
Bacardi	22,-
Havana Club 7	22,-
Havana Club 3	19,-
Herradura	34,-
Salitos	18,-

GIN

Hendrick's	25,-
Bombay	23,-
Beefeater	20,-
Seagram's	18,-

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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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🌐 dworkonstancin.pl

📘 Dwór Konstancin***

📷 [dwor_konstancin.official](https://www.instagram.com/dwor_konstancin.official)





Dwór Konstancin

Thank you for visiting !

Your opinion is important to us -
share your impressions.



 Las i Wino

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