



WINE STARTERS

Selection of cheeses from Gołęczewo & meat from our smokehouse Serves 2: 330 g / 64 PLN
Serves 4: 660 g / 132 PLN
 cheeses from Gołęczewo, smoked pork neck, pork tenderloin, homemade bread, butter

Selection of homemade bread 300 g / 35 PLN
 focaccia, brioche, sourdough bread, olive oil, butter with sea salt



APPETISERS

Veal tartare 180 g / 69 PLN
 shallot, spring onion, capers, confit egg yolk, Masztalerzówka mustard, sourdough bread, butter with sea salt
fresh truffle 8 g / 70 PLN

Scottish salmon Label Rouge 150 g / 67 PLN
 lemon verbena mayonnaise, verbena oil, wild rose dressing, ruby streaks

Focaccia 200 g / 43 PLN
 hummus, confit cherry tomatoes, baby beets salad, mint, pomegranate



SOUPS

Guinea fowl stock 300 g / 32 PLN
 kołduny with guinea fowl stuffing, julienne carrot, lovage olive oil

Chłodnik 300 g / 27 PLN
 mollet egg, baby beets and fennel salsa, spring onion

Tomato soup 300 g / 27 PLN
 rice croquette, sour cream, cherry tomato salad, lovage



SALADS

Caesar salad 380 g / 49 PLN
 chicken supreme in panko, marinated romaine lettuce, croutons, bacon powder, Caesar sauce

Broad bean & avocado bowl 250 g / 37 PLN
 lollo bionda lettuce, broad bean, avocado, dried tomatoes, raspberry tomatoes, maple syrup, parsley



STEAKS

Ribeye steak dry-aged 21 days 100 g / 64 PLN
Sirloin steak dry-aged 21 days 100 g / 64 PLN
Beef tenderloin steak wet-aged 200 g / 189 PLN



STEAK TOPPINGS

Homemade fries 150 g / 17 PLN
Sweet potato fries 150 g / 17 PLN
Grilled curly kale 150 g / 15 PLN
 leek olive
Yellow beans 130 g / 16 PLN
 breadcrumbs, butter
Broad bean 130 g / 17 PLN
 sour cream, mint
Café de Paris butter 50 g / 15 PLN
Pepper sauce 80 g / 14 PLN
Béarnaise sauce 80 g / 13 PLN
Chimichurri sauce 70 g / 14 PLN
Tomato salad 150 g / 16 PLN
 shallot, parsley, sour cream



MAIN DISHES

Rabbit hind legs 340 g / 94 PLN
 pepper sauce, ricotta stuffed true morels, baby beets, apple and cranberry salad, Masztalerzówka mustard

Veal sweetbreads 300 g / 72 PLN
 tempura, hollandaise sauce, chanterelle, spring onion, fresh herbs salad, apricot dressing

De volaille 350 g / 64 PLN
 infused parsley butter, hollandaise sauce, homemade fries, young cabbage coleslaw, ruby streaks

Dourade butterfly 400 g / 89 PLN
 raspberry tomatoes salsa, anchovies, garlic, basil, fish sauce with crayfish tails

Duck pierogi 400 g / 72 PLN
 pulled duck stuffing, apples, marjoram, demi-glace sauce, yarrowes

Kotlet schabowy 350 g / 65 PLN
 potato purée with carmalized onion, mizeria, dill

Tomato assiette 250 g / 58 PLN
 cold Consommé Rosamunda tomatoes, carpaccio from raspbberly tomato, yellow tomatoes gel, apricot, stracciatella cheese, fennel flowers

We offer complimentary still or sparkling water with every meal.

Prices include tax.

For reservations/tables of six or more people we add 10% service gratuity to the check. Ask for an invoice before closing the check.

Ask the waiter about the wine list to become acquainted with the variety of our wines.

Room service is paid additionally PLN 30 for orders up to PLN 130. For orders over PLN 130 the room service is free of charge.



DESSERTS

Brownie / chocolate – nut ganache, 180 g / 45 PLN
crème chantilly with elderflower,
strawberry sorbet, caramelized milk

Rhubarb rum baba / rhubarb syrup 180 g / 39 PLN
with Havana rum, crème chantilly
with white chocolate, rhubarb
and verbena salsa, rosemary ice-cream,
rhubarb compote



KIDS MENU

Chicken soup with pasta 280 g / 24 PLN

Chicken nuggets / fries, salad with 300 g / 35 PLN
pineapple & carrot

Sweet potato fries 120 g / 12 PLN

Ice-cream / vanilla, chocolate, 180 g / 18 PLN
strawberry, seasonal fruit, whipped
cream, sprinkles



PIZZAS

Margherita / pelati tomato sauce, 400 g / 35 PLN
mozzarella fior di latte, basil,
emilgrana cheese

Bobii / bianca sauce, mozzarella fior 460 g / 42 PLN
di latte, borad bean in olive oil, garlic,
shallot, parsley, emilgrana cheese

Capricciosa / pelati tomato sauce, 460 g / 55 PLN
mozzarella fior di latte, prosciutto
cotto ham, chestnut mushrooms,
Kalamata olives, artichoke, emilgrana
cheese, extra virgin olive oil

Salame e ricotta / pelati tomato 460 g / 52 PLN
sauce, mozzarella fior di latte, basil,
salami Milano, shallot, ricotta, Kalamata
olives, emilgrana cheese

Caprese / bianca sauce, mozzarella 440 g / 45 PLN
fior di latte, basil, cherry tomatoes,
shallot, balsamic glaze

Cinque formaggi / bianca sauce, 460 g / 59 PLN
mozzarella fior di latte, emilgrana
cheese, scamorza cheese, gorgonzola
cheese, torched goat cheese, raspberry
confiture, roasted English walnut

Parma bianco / bianca sauce, 460 g / 49 PLN
mozzarella fior di latte, emilgrana cheese,
prosciutto crudo, cherry tomatoes, rocket

Piccante / pelati tomato sauce, 460 g / 48 PLN
mozzarella fior di latte, emilgrana
cheese, spianata romana, gorgonzola
cheese, shallot



HOT DRINKS

Espresso 15 PLN

Espresso doppio 20 PLN

Americano 18 PLN

Cappuccino 21 PLN

Flat white 26 PLN

Latte 23 PLN

Richmond Tea 23 PLN

black, earl grey, green, mint, fruit



COLD DRINKS

Pepsi / Pepsi Max / Mirinda / 7up 200 ml / 16 PLN

Lemonade 300 ml / 22 PLN

lime lemon, rhubarb lemon, carafe 1 l / 50 PLN
elderflower lemon

Juice from the Rembowski family 250 ml / 17 PLN

Cisowianka Water Perlage 700 ml / 16 PLN

ALCOHOLS

CYDR

Sadowski 4,5% 400 ml / 22 PLN
pear, apple

BEER

Draft beer 5% 500 ml / 25 PLN
pilsner, wheat beer

Selection of local beer 300 ml / 22 PLN
Browar za Miastem

Bottle: wheat beer with mango and 500 ml / 25 PLN
passion fruit, Polish IPA, American IPA,
fruit ALE with currant, oatmeal stout,
porter, light IPA with orange

non-alcoholic citrus lager, 500 ml / 25 PLN
non-alcoholic pale ALE

Bavaria / Lech 0% 330 ml / 22 PLN

GIN

London Dry Gin 44% by Tessellis 40 ml / 25 PLN

D'Arche Gin 43% 40 ml / 45 PLN

Masuria Roots Gin 43% 40 ml / 33 PLN

Herbarius Warming Orange 45% 40 ml / 25 PLN
by OVII

Pink Gin 40% by Tessellis 40 ml / 25 PLN

RUM

Dictador 12YO 40% 40 ml / 30 PLN

D'Arche Rum 43% 40 ml / 45 PLN

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LUMIÈRE

RESTAURANT
& WINE

VODKA

Lumière 40% made for us by Toruńskie Wódki Gatunkowe rye, potato, caramel, raspberry, plum, elderflower	40 ml / 16 PLN 500 ml / 125 PLN
Craftmanship Vodka 40% by OVII rye, potato	40 ml / 18 PLN 700 ml / 142 PLN
Wyborowa 40%	40 ml / 16 PLN 700 ml / 136 PLN
Finlandia 40%	40 ml / 17 PLN 700 ml / 147 PLN
Ice Floe Premium 40% by Wielkopolska Manufaktura Wódek	40 ml / 17 PLN 700 ml / 199 PLN
Exquisitus 42% by Tessellis	40 ml / 19 PLN 700 ml / 275 PLN
Okowita 43% by OVIII apple, pear	40 ml / 24 PLN

WHISKY

SCOTLAND

Nomad Outlander Whisky 41,3%	40 ml / 39 PLN
Macallan 12YO Double Cask 40%	40 ml / 41 PLN
Dalmore 15YO Aged 40%	40 ml / 76 PLN
Nomad 10 YO Reserve 43,1%	40 ml / 76 PLN

IRELAND

Jameson 40%	40 ml / 22 PLN
Molly Malone Blended 40%	40 ml / 39 PLN

USA

Jack Daniel's 40%	40 ml / 23 PLN
Gentleman Jack 40%	40 ml / 29 PLN

POLAND

Skål Single Malt 46%	40 ml / 25 PLN
Paprocky Single Barrel 40%	40 ml / 27 PLN

FRANCE

D'Arche Blended Malt Whisky 43%	40 ml / 50 PLN
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JAPAN

Hibiki Japanese Harmony 43%	40 ml / 76 PLN
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COCKTAILS

SUMMER IN THE CITY

Lavander Hugo prosecco, lavender, lime juice, sparkling water	37 PLN
Verde Vivo Gin lime juice, lemon lemonade	36 PLN
Aperol 0% Aperitivo 0%, non-alcoholic prosecco, sparkling water	36 PLN

STANDARDS OF Lumière

Aperol Spritz Aperol, prosecco, sparkling water	39 PLN
French 75 gin, prosecco, lemon juice	39 PLN
Pornstar Martini vodka, passoa, passion fruit purée, lime juice, vanilla syrup, prosecco	41 PLN
Negroni gin, Campari, Martini Rosso	37 PLN
Margarita tequila, cointreau, lime juice	39 PLN
Whisky Sour whisky, lemon juice, egg white, angostura	38 PLN
Daiquiri white rum, lime juice, sugar cane syrup	37 PLN
Virgin Mojito 7up, mint, lime	33 PLN

COGNAC/BRANDY

Lepanto Gran Reserva 36%	40 ml / 55 PLN
Hennessy VSOP 40%	40 ml / 46 PLN
ABK6 XO Family Reserve 40%	40 ml / 67 PLN

OTHER

Tequila Olmeca 40% silver, gold	40 ml / 28 PLN
Absynthe 64%	40 ml / 36 PLN
Jägermeister 35%	40 ml / 21 PLN

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