

LUMIÈRE

RESTAURANT
& WINE



WINE STARTERS

- Cheese & Charcuterie Board from Our Smokehouse** / cheeses from Osada Burego Misia, roasted beef sirloin, smoked pork neck, smoked duck breast, chokeberry & ginger confiture, pickled cucumbers
- Serves 2: **300 g / 71 PLN**
Serves 4: **600 g / 142 PLN**
- Selection of Finger Foods** / beef rib croquette, chive mayonnaise, pickled cucumbers, halibut in saffron aspic, sea beans, marinated beetroot, potato gratin, white onion & ginger confiture



APPETISERS

- Beef Tartare** / shallot, pickled cucumber, chives, traditional Masztalerz mustard, honey mushrooms, homemade bread & butter **250 g / 62 PLN**
- Herring** / grey reinette apple caviar, onion marinated with sumac, mustard ice cream, warm buttermilk, homemade bread **280 g / 52 PLN**
- Poznań-Style Potato with "Gzik"** / potatoes, cottage cheese with cream, espuma of smoked curd & leek, chives **230 g / 42 PLN**



SOUPS

- Old Polish Broth** / beef tails, turkey, veal, veal meatballs, poured noodles, leek oil **320 g / 34 PLN**
- Confit Garlic Cream Soup (vegetarian)** / potato gratin, roasted garlic mayonnaise, thyme, bursztyn cheese **280 g / 29 PLN**
- Traditional Żurek (Sour Rye Soup)** / homemade sourdough starter, bay boletes, Scotch egg, homemade bread **350 g / 45 PLN**



SALADS

- Beetroot Salad (vegetarian)** / rocket, red & yellow beetroot, goat cheese, apricot dressing, marinated plum, pistachios **420 g / 39 PLN**
- Caesar Salad** / panko-crumbed chicken supreme, marinated romaine lettuce, bacon mayonnaise, croutons, bacon powder **380 g / 48 PLN**



STEAKS

- Ribeye steak** (dry-aged 21 days) **100 g / 59 PLN**
- Sirloin steak** (dry-aged 21 days) **100 g / 59 PLN**
- Beef tenderloin steak** (wet-aged) **180 g / 149 PLN**
- T-Bone steak** **500-550 g / 220 PLN**



STEAK TOPPINGS

- Homemade fries** **150 g / 19 PLN**
- Sweet potato fries** **150 g / 18 PLN**
- Grilled Brussels sprouts**, mint, lemon panko **150 g / 16 PLN**
- Potato purée** browned butter, chives **150 g / 17 PLN**
- Mixed leaf salad** apricot dressing **80 g / 13 PLN**
- Pepper sauce** **60 g / 13 PLN**
- Béarnaise sauce** **60 g / 14 PLN**
- Chimichurri sauce** **60 g / 15 PLN**



MAIN DISHES

- Pork Belly from Złotnicka Pig** / potato kugel with leek, bacon mayonnaise, roasted garlic purée, grey reinette apple gel, charred leek, Robert sauce **420 g / 64 PLN**
- Beef Burger** / Hereford beef, złotnicki bacon, caramelized onion, tomato & plum jam, homemade fries, aioli sauce **450 g / 68 PLN**
- Chanterelle Lasagne (vegetarian)** / chanterelles, béchamel, bursztyn cheese, browned butter, lovage mayonnaise, hollandaise sauce **390 g / 58 PLN**
- Duck** / dry-aged duck breast, red cabbage, homemade dumplings, vanilla demi-glace sauce **420 g / 72 PLN**
- Beef Rib** / confit garlic mousse, topinambur purée, pickled kohlrabi, potato pancakes, topinambur crisps, barbecue sauce **490 g / 76 PLN**
- Dover Sole** / shrimp mousseline, glasswort, parsnip purée, potato fondant, wasabi mayonnaise, grilled brussels sprouts, hollandaise sauce **450 g / 79 PLN**
- Honey Cake** / honey sablé, chantilly cream, honey crisps, sea buckthorn foam, sturgeon caviar **240 g / 34 PLN**
- Curd Cheese Mousse** / sable biscuit, white chocolate glaze, strawberry, pumpkin sponge **220 g / 32 PLN**
- Selection of Petits Fours** / cheesecake, nut praline, Polish "Ptasie Mleczeko" **220 g / 36 PLN**

Over five 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.

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HOT DRINKS

Espresso	14 PLN
Espresso doppio	19 PLN
Americano	17 PLN
Cappuccino	20 PLN
Flat white	25 PLN
Latte	22 PLN
Richmond Teas / black, earl grey, green, mint, fruit	22 PLN
Sir Williams Winter Teas / honey, ginger, cinnamon, anise, cloves, lemon	24 PLN



COLD DRINKS

Pepsi / Pepsi Max / Mirinda / 7up	200 ml / 14 PLN
Lemonade	300 ml / 19 PLN carafe 1 l / 49 PLN
Juice from the Rembowski family	250 ml / 15 PLN
Cisowianka mineral water	300 ml / 13 PLN
sparkling / still	700 ml / 20 PLN



SELECTED ALCOHOLS

Tap beer Browar za Miastem	300 ml / 17 PLN 500 ml / 22 PLN
Selection of beers from Browar za Miastem	bottle 500 ml / 22 PLN

COCKTAILS

Aperol Spritz / Aperol, prosecco, sparkling water	38 PLN
French 75 / gin, prosecco, lemon juice	38 PLN
Lampone Hugo / prosecco, raspberry, lime juice, sparkling water	36 PLN
Pornstar Martini / vodka, prosecco, Passoa, passion fruit purée, lime juice, vanilla syrup	39 PLN
Negroni / gin, Campari, Martini Rosso	35 PLN
Margarita / tequila, Cointreau, lime juice	38 PLN
Whisky Sour / whisky, lemon juice, egg white, Angostura	36 PLN
Daiquiri / white rum, lime juice, sugar syrup	35 PLN
Virgin Mojito / 7up, mint, lime	31 PLN

WHISKY

Jameson	40 ml / 21 PLN
Jack Daniel's	40 ml / 22 PLN
Paprocky	40 ml / 26 PLN
Macallan 12	40 ml / 40 PLN

VODKA

Lumière / plain, flavored	40 ml / 14 PLN
Wyborowa	40 ml / 14 PLN
Okowita	40 ml / 23 PLN
Exquisitus Tessellis	40 ml / 18 PLN

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