

LUMIÈRE

RESTAURANT
& WINE



WINE STARTERS

Selection of cheeses & meat from our smokehouse

cheese from local Osada Burego Misia, roast beef, smoked pork neck, smoked duck breast, homemade bread, butter

Serves 2:
300 g / 71 PLN
Serves 4:
600 g / 130 PLN

Finger food selection

- Farm-raised chicken terrine, mayonnaise with chives, chives
- European seabass croquette, lemon-lime jelly horseradish
- Sweet potato tartare, pomegranate, guacamole

390 g / 49 PLN

Homemade bread

dill butter

180 g / 21 PLN



APPETISERS

Beef tartare

shallot, pickle, chives, mustard Masztalerzówka, honey fungus, homemade bread with butter

250 g / 64 PLN

Trout from Zielenica

grapefruit, lemon, quail egg, trout parfait, marinated fennel, buttermilk with caviar from trout from Zielenica

280 g / 68 PLN

Black pudding from buckwheat

buckwheat, pickled beetroot juice, brunoise from root vegetables, apple sauce, ketchup from smoked tomatoes, crisps from Jerusalem artichoke

230 g / 39 PLN



SOUPS

Camomile Chicken Soup

farm-raised chicken, beef rib, homemade pasta, browned butter

320 g / 32 PLN

Cream of sorrel (vege)

potato purée, egg, leek olive, chives

280 g / 29 PLN

Poznańska polewka

buttermilk, potato purée, smoked cottage cheese, chives

350 g / 29 PLN



SALADS

Garden radish salad

lollo rosso lettuce, mustard greens, marinated carrot, Red Prince apples, yoghurt dressing, dill

240 g / 38 PLN

Caesar

chicken supreme in panko, marinated romaine lettuce, croutons, bacon powder, Caesar sauce

380 g / 48 PLN



STEAKS

Ribeye steak dry-aged 21 days

100 g / 69 PLN

Sirloin steak dry-aged 21 days

100 g / 67 PLN

Beef tenderloin steak wet-aged

180 g / 179 PLN



STEAK TOPPINGS

Homemade fries

150 g / 19 PLN

Sweet potato fries

150 g / 18 PLN

Grilled curly kale / leek olive

150 g / 19 PLN

Grilled carrots / chilli honey

150 g / 19 PLN

Smoked potatoes / browned butter, chives

150 g / 17 PLN

Pepper sauce

60 g / 14 PLN

Béarnaise sauce

60 g / 14 PLN

Chimichurri sauce

60 g / 15 PLN

Butterhead lettuce / sour cream

80 g / 14 PLN



MAIN DISHES

Veal in two versions

400 g / 89 PLN

veal comber, minced meat cutlet, mizeria: cucumber salad, potato purée, caramelized carrot, snap pea, panko with lemon, dill, demi-glace sauce

Beef Cheek

400 g / 69 PLN

potato purée, potato risotto, broad bean, snap pea, butterhead lettuce with sour cream, gravy, green sauce

Lamb Chump moroccan style

350 g / 78 PLN

lemon couscous, bimi broccoli, baby carrot, snap pea, raisins, wood-sorrel, gravy

Creamy Chicken Stew

350 g / 64 PLN

chicken terrine, cauliflower with coffee purée, bimi broccoli, baby carrot, snap pea, dill, chicken crisps, stew sauce

European Seabass

400 g / 89 PLN

smoked potato, caramelized leek, romanesco cauliflower, baby spinach, cherry tomatoes, dill, smoked tomatoes powder, beurre blanc sauce with browned butter

Pierogi

350 g / 59 PLN

Raciborski cottage cheese, potatoes, Crème fraîche, leek olive, dill, okrasa' from onion and chives

Beef Burger

450 g / 79 PLN

Hereford beef, Żłotnicki bacon, caramelized onion, smoked tomatoes ketchup, fries, aioli

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

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DESSERTS

Lemon Tart yuzu meringue, almond parfait, browned butter ice-cream	180 g / 35 PLN
Apple cinnamon cream, grey reinette, sablé, zabaione, white chocolate glaçage, browned butter ice-cream	200 g / 39 PLN



KIDS MENU

Chicken soup with pasta	280 g / 24 PLN
Chicken nuggets fries, salad with pineapple & carrot	300 g / 35 PLN
Sweet potato fries	120 g / 12 PLN
Ice-cream vanilla, chocolate, strawberry, seasonal fruit, whipped cream, sprinkles	180 g / 18 PLN



PIZZAS

Margherita 2.0 mozzarella fior di latte, basil pesto, parmesan mousse, tomato sauce	430 g / 39 PLN
Pesto mozzarella fior di latte, pulled beef, dried tomatoes, thai basil, tomato sauce	460 g / 47 PLN
Quattro Formaggi Parmigiano Reggiano, gorgonzola, goats' cheese, fontina, english walnut in sugar syrup, bianca sauce with green pepper	460 g / 43 PLN
Prosciutto crudo mozzarella fior di latte, rocket, confit cherry tomatoes, parmesan mousse, tomato sauce	460 g / 46 PLN
Salsiccia mozzarella fior di latte, Salsiccia, marinated friarielli, extra virgin olive, tomato sauce	460 g / 46 PLN
Caponata marinated eggplant, olives, shallot, capers, Parmigiano Reggiano, thai basil, tomato sauce	430 g / 42 PLN



HOT DRINKS

Espresso	14 PLN
Espresso doppio	19 PLN
Americano	17 PLN
Cappuccino	20 PLN
Flat white	25 PLN
Latte	22 PLN
Richmond Tea black, earl grey, green, mint, fruit	22 PLN



COLD DRINKS

Pepsi / Pepsi Max / Mirinda / 7up	200 ml / 15 PLN
Lemonade lime lemon, rhubarb lemon, elderflower lemon	300 ml / 21 PLN carafe 1 l / 49 PLN
Juice from the Rembowski family	250 ml / 16 PLN
Water sparkling, still	carafe 500 ml / 14 PLN carafe 1 l / 21 PLN

ALCOHOLS

BEER

Draft Beer 5% pilsner, wheat beer	500 ml / 24 PLN
Selection of local beer Browar Za Miastem american IPA, wheat beer, pilsner, APA with orange, non-alcoholic IPA	300 ml / 21 PLN
wheat Stout, porter, fruit ALE, non-alcoholic lager with lemon, wheat with mango & passion fruit	500 ml / 24 PLN
Bavaria 0%	330 ml / 21 PLN

GIN

London Dry Gin 44% by Tessellis	40 ml / 24 PLN
D'Arche Gin 43%	40 ml / 44 PLN
Masuria Roots Gin 43%	40 ml / 32 PLN
Herbarius Warming Orange 45% by OVII	40 ml / 24 PLN
Pink Gin 40% by Tessellis	40 ml / 24 PLN

RUM

Dictador 12YO 40%	40 ml / 29 PLN
D'Arche Rum 43%	40 ml / 44 PLN

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VODKA

Lumière 40% made for us by Toruńskie Wódki Gatunkowe rye, potato, caramel, raspberry, plum, elderflower	40 ml / 14 PLN 500 ml / 125 PLN
Craftmanship Vodka 40% by OVII rye, potato	40 ml / 15 PLN 700 ml / 142 PLN
Wyborowa 40%	40 ml / 14 PLN 700 ml / 136 PLN
Finlandia 40%	40 ml / 15 PLN 700 ml / 147 PLN
Ice Floe Premium 40% by Wielkopolska Manufaktura Wódek	40 ml / 16 PLN 700 ml / 199 PLN
Exquisitus 42% by Tessellis	40 ml / 18 PLN 700 ml / 275 PLN
Okowita 43% by OVIII apple, pear	40 ml / 23 PLN

WHISKY

SCOTLAND

Nomad Outlander Whisky 41,3%	40 ml / 38 PLN
Macallan 12YO Double Cask 40%	40 ml / 40 PLN
Dalmore 15YO Aged 40%	40 ml / 75 PLN
Nomad 10 YO Reserve 43,1%	40 ml / 75 PLN

IRELAND

Jameson 40%	40 ml / 21 PLN
Molly Malone Blended 40%	40 ml / 38 PLN

USA

Jack Daniel's 40%	40 ml / 22 PLN
Gentleman Jack 40%	40 ml / 28 PLN

POLAND

Skål Single Malt 46%	40 ml / 24 PLN
Paprocky Single Barrel 40%	40 ml / 26 PLN

FRANCE

D'Arche Blended Malt Whisky 43%	40 ml / 49 PLN
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JAPAN

Hibiki Japanese Harmony 43%	40 ml / 75 PLN
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COCKTAILS

SPRING WELCOME

Lavande Hugo prosecco, lavender, lime juice, sparkling water	35 PLN
Martini Spritz Martini Rosso, 7up, lemon juice	34 PLN
Aperol 0% Aperitivo 0%, non-alcoholic prosecco, sparkling water	34 PLN

STANDARDS OF Lumière

Aperol Spritz Aperol, prosecco, sparkling water	38 PLN
French 75 gin, prosecco, lemon juice	38 PLN
Pornstar Martini vodka, passoa, passion fruit purée, lime juice, vanilla syrup, prosecco	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 cane syrup	35 PLN
Virgin Mojito 7up, mint, lime	31 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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