

LUMIÈRE

RESTAURANT
& WINE



WINE STARTERS

Selection of cheeses & meat from our smokehouse	Serves 2:	300 g / 71 PLN
	Serves 4:	600 g / 130 PLN
cheese from local Osada Burego Misia, roast beef, smoked pork neck, smoked duck breast, homemade bread, butter		
Finger food selection		390 g / 54 PLN
- Farm-raised chicken terrine, mayonnaise with chives, chives		
- European seabass croquette, lemon-lime jelly horseradish		
- Sweet potato tartare, pomegranate, guacamole		
Homemade bread		180 g / 23 PLN
dill butter		



APPETISERS

Beef tartare		250 g / 67 PLN
shallot, pickle, chives, mustard Masztalerzówka, honey fungus, homemade bread with butter		
Trout from Zielenica		280 g / 69 PLN
grapefruit, lemon, quail egg, trout parfait, marinated fennel, buttermilk with caviar from trout from Zielenica		
Black pudding from buckwheat		230 g / 39 PLN
buckwheat, pickled beetroot juice, brunoise from root vegetables, apple sauce, ketchup from smoked tomatoes, crisps from Jerusalem artichoke		



SOUPS

Camomile Chicken Soup		320 g / 34 PLN
farm-raised chicken, beef rib, homemade pasta, browned butter		
Cream of sorrel (vege)		280 g / 29 PLN
potato purée, egg, leek olive, chives		
Poznańska polewka		350 g / 29 PLN
buttermilk, potato purée, smoked cottage cheese, chives		



SALADS

Garden radish salad		240 g / 38 PLN
lollo rosso lettuce, mustard greens, marinated carrot, Red Prince apples, yoghurt dressing, dill		
Caesar		380 g / 49 PLN
chicken supreme in panko, marinated romaine lettuce, croutons, bacon powder, Caesar sauce		



STEAKS

Ribeye steak dry-aged 21 days	100 g / 69 PLN
Sirloin steak dry-aged 21 days	100 g / 69 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 / 94 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 / 76 PLN
potato purée, potato risotto, broad bean, snap pea, butterhead lettuce with sour cream, gravy, green sauce	
Lamb Chump moroccan style	350 g / 84 PLN
lemon couscous, bimi broccoli, baby carrot, snap pea, raisins, wood-sorrel, gravy	
Creamy Chicken Stew	350 g / 69 PLN
chicken terrine, cauliflower with coffee purée, bimi broccoli, baby carrot, snap pea, dill, chicken crisps, stew sauce	
European Seabass	400 g / 94 PLN
smoked potato, caramelized leek, romanesco cauliflower, baby spinach, cherry tomatoes, dill, smoked tomatoes powder, beurre blanc sauce with browned butter	
Pierogi	350 g / 62 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	

Over five people, we add 10% service gratuity to the check. Ask for an invoice before closing the check.

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DESSERTS

Lemon Tart / yuzu meringue, almond parfait, browned butter ice-cream **180 g / 36 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 **400 g / 35 PLN**
Pelati tomato sauce, mozzarella fior di latte, basil, Parmesan D.O.P.

Quattro Formaggi **460 g / 45 PLN**
bianca sauce with green pepper, Parmigiano Reggiano, gorgonzolla, goat cheese, fontina cheese, walnuts in sugar syrup

Pear **460 g / 49 PLN**
bianca sauce, mozzarella fior di latte, pear in white wine, pear and walnut sauce, prosciutto, ricotta, arugula

Prosciutto crudo **460 g / 46 PLN**
tomato sauce, mozzarella fior di latte, arugula, cherry tomatoes, Parmesan, fig

Salami piccante **460 g / 46 PLN**
tomato sauce, mozzarella fior di latte, salami piccante, red onion, extra virgin olive oil

Carbonara **460 g / 51 PLN**
bianca sauce, mozzarella fior di latte, long-aged rolled Italian bacon "pancetta", garlic, egg, parsley, coarsely ground pepper, Pecorino Romano D.O.P. cheese

Scampi **490 g / 59 PLN**
tomato sauce, mozzarella fior di latte, shrimp, butter emulsion with parsley, chili, lemon olive oil

Bianca with chanterelles **460 g / 58 PLN**
bianca sauce, mozzarella fior di latte, speck, chanterelles, garlic, extra virgin olive oil



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, elderflower lemon **carafe 1 l / 50 PLN**

Juice from the Rembowski family **250 ml / 17 PLN**

Water **carafe 500 ml / 15 PLN**
sparkling, still **carafe 1 l / 22 PLN**

ALCOHOLS

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 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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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

SPRING WELCOME

Lavande Hugo prosecco, lavender, lime juice, sparkling water	37 PLN
Martini Spritz Martini Rosso, 7up, lemon juice	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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