

art

restauracja i kawiarnia

Restaurant

Menu



Chef

—

Grzegorz Pomietło

Cold starters

Slice of goat cheese
baked in heather honey
served with pear salad

30/120 g **22 zł**



* 1, 6, 7, 10, 12

Beef tartar
Old-Polish style

100/160 g **32 zł**

* 6, 10

Hot starters

Boletus mushrooms fried
in butter and served with
garlic toast

140 g **28 zł**



* 1, 6, 7, 8, 9, 12

Wild boar cheeks marinated
in dark beer and chocolate
with ginger, served with fig
and hazelnuts

180 g **28 zł**

* 1, 6, 7, 8, 9

Soups

Cream soup of pumpkin,
ginger, coriander, with coconut
milk and fried pumpkin seeds

250 g **14 zł**



* 9

W Spelt soup with poultry
meatballs

250 g **16 zł**

* 1, 3, 6, 7, 9, 12

Creamy soup with crayfish

250 g **18 zł**

* 2, 7, 9

Salads

Salad with corn salad,
arugola, semi-hard pressed
rennet cheese from the Ślubów
village baked on toast with
honey vinaigrette and walnut

250 g **26 zł**



* 1, 7, 8, 10, 12

Salad with slices of beef
tenderloin, pear stewed
in wine, red onion,
roquefort cheese sauce,
pumpkin seeds

250 g **28 zł**

* 6, 7, 12

Autumn salad with
pan-fried pumpkin

300 g **26 zł**



* 6, 8, 10, 12

Fresh fish dishes



Trout fillet with pleurotus mushroom and almond-caper sauce

150/350 g **52 zł**

* 4, 7, 8, 9, 12

Zander fillet with risotto and courgette, tomatoes,
pine nuts and boletus mushrooms

140/380 g **54 zł**


* 4, 6, 7, 8, 12

Sea bream fillet with celery purée, seasonal vegetables

150/390 g **54 zł**

* 4, 6, 7, 9, 12




Dumplings, pasta, groats

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|---|-------|--------------|
| W Dumplings with crayfish Wrocław style with thyme sauce | 300 g | 32 zł |
| <i>* 1, 2, 3, 7, 12</i> | | |
| Pasta with boletus mushrooms, roasted tomatoes and arugula | 300 g | 32 zł |
| <i>* 1, 3, 6, 7, 12</i> | | |
|  | | |
| Hulled barley with pear, parsley and turkey | 300 g | 32 zł |
| <i>* 1, 7, 12</i> | | |

Meat dishes

| | | |
|---|-----------|--------------|
| Sous vide farm chicken fillet with ragoût of lentils and vegetables | 160/390 g | 50 zł |
| <i>* 6, 7, 9, 12</i> | | |
| Duck fillet in honey–thyme sauce with apples and cottage cheese dumplings | 150/400 g | 54 zł |
| <i>* 1, 3, 6, 7, 9, 12</i> | | |
| Pork tenderloin in matured ham with cauliflower, raisins, baked potatoes and creamy leak sauce | 150/380 g | 52 zł |
| <i>* 1, 6, 7, 9, 12</i> | | |
| Lamb saddle with potato slices, parsnip mousse, caramelised beetroot and bison grass vodka sauce | 160/380 g | 72 zł |
| <i>* 6, 7, 12</i> | | |
| Grilled tenderloin steak served with roasted potatoes, cottage cheese and boletus mushrooms in red wine | 200/450 g | 74 zł |
| <i>* 6, 7, 12</i> | | |

Desserts

| | | |
|---|-------|--------------|
| Tiramisu original Italian style | 100 g | 16 zł |
| <i>* 1, 3, 7, 8</i> | | |
|  | | |
| Pumpkin cheesecake with cranberry–rose sauce | 130 g | 16 zł |
| <i>* 1, 3, 7, 8</i> | | |
|  | | |
| Roasted pear stuffed with granola and chocolate and served with salty caramel ice cream | 160 g | 16 zł |
| <i>* 1, 3, 5, 7, 8, 11, 12</i> | | |
|  | | |

***Substances or products causing allergies or intolerances:**

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts, i.e. almonds, hazelnuts and walnuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulfur dioxide and sulphites
13. Lupin and products thereof
14. Molluscs and products thereof

**Based on the manufacturer's declaration.*

THE REGULATION NO. 1169/2011/CE OF OCTOBER 25, 2011 for consumer information on food (inco regulation) published in the official journal of the european union.

Vegetarian dish — 

Vegan dish — 

Former Taste Wrocław — 

The price is valid since 21.09.2017



Art Restauracja i Kawiarnia

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