



WROCŁAWSKA

RESTAURACJA

Menu

WITH HEART ON A PLATE



recommendation:



MICHELIN
2025

Michelin has recognized our attention to detail, freshness of ingredients, and culinary craftsmanship – this recommendation is an honor and inspiration for us to create even more beautiful culinary experiences.



WROCŁAWSKA

RESTAURACJA

Our cuisine is a tribute to the flavours of Lower Silesia – simple yet full of character. Our menu features dishes inspired by Wrocław’s culinary heritage, prepared using local ingredients and served **with heart**.

Because on our plate, it’s not just food.
It’s a story, homely warmth, hospitality –
and **heart on a plate**.





Winnice
DOLNOŚLĄSKIE



* If you need an invoice, please inform us before a receipt is issued.
For amounts up to PLN 450 gross, we provide a simplified invoice
(i.e. receipt with VAT ID).

For amounts above this threshold,
we issue a full invoice based on the receipt.

* All prices are quoted in PLN.



This menu is not a commercial offer within the meaning
of civil law regulations. It is for information purposes only.

* A list of allergens is available from our staff.

* We issue one joint bill (bills are not split)

For groups of 9 or more guests,
a 10% service charge is added to the bill.



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TO START OFF RIGHT!

Our house liqueurs – with heart and from Wrocław

At Restauracja Wrocławska, we craft our liqueurs in-house, using tried-and-tested historical recipes and seasonal ingredients from local suppliers. They're more than just a drink – they're the taste of tradition and history captured in a glass, maturing over time like fond memories.

We invite you to try them – each one is made with heart, patience and a passion for regional flavours.

Pssst...! Our liqueurs are also available to take away – bring a taste of Wrocław home with you.

WROCŁAWSKA LIQUEURS

WROCŁAWSKA'S CHEST

liqueurs: lemon, cornelian cherry, apple pie, surprise

(4 x 40 ml)
52,-

THE CHEST FOR THE BRAVE

liqueurs: horseradish, onion, beetroot, surprise

(4 x 40 ml)
52,-

TRULY POLISH CHEST

liqueurs: sea buckthorn, raspberry, cherry, surprise

(4 x 40 ml)
52,-



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BEERS

BROWAR STU MOSTÓW – a Wrocław-based craft brewery founded as a tribute to the rich, over 800-year-old brewing tradition of Lower Silesia. WRCLW beers are brewed at Browar Stu Mostów by Wrocław brewers, following local Wrocław recipes.

DRAUGHT BEERS

PILS

A lighter and slightly drier cousin of the Czech Pilsner. Its distinctive aroma comes from German hop varieties: the bittering Taurus, which adds a clean, firm bitterness, and the aromatic Hersbrucker and Tettnanger hops.

These give WRCLW Pils its refreshing character and intense herbal-floral aroma.

0,3l – 12,- / 0,5l – 18,-

ABV: 5,0%

LAGER

A unique beer that perfectly reflects the spirit of Wrocław, its city of origin. This light, refreshing lager offers a delicate bitterness and is crafted for those who appreciate a clean, classic taste.

Thanks to a meticulous brewing process, the beer develops a subtle yet full flavour profile, with noticeable notes of hops and malt and a smooth, clean finish that makes it exceptionally easy to drink.

0,3l – 12,- / 0,5l – 18,-

ABV: 4,1%

WHEAT BEER

A Hefeweizen in Bavarian style – a top-fermented, unfiltered wheat beer. Thanks to carefully selected yeast strains, it is full of aromas reminiscent of ripe bananas and cloves. Its slight acidity makes it exceptionally light and refreshing.

0,3l – 12,- / 0,5l – 18,-

ABV: 5,0%



CRAFT BEER TASTING BOARD

Four beers, one board – discover Wrocław through its hops.
A tasting set from Browar Stu Mostów – perfect for those
who enjoy trying a variety of flavours:

(4 × 0,2l) – 31,-

WRCLW PILS

ABV: 5,0%

LAGER

ABV: 4,1%

WRCLW HEFEWEIZEN

ABV: 5,0%

GUEST BEER

Ask our staff about today's selection.

BEER TOWER – 3 LITRES

Choose any draught beer and enjoy with friends!
Bundle offer makes it cheaper!

Beer tower with homemade pork lard – PLN 119,-

(beer tower alone – PLN 99,-)

BOTTLED BEERS

Our range of bottled beers – alcoholic
and alcohol-free – changes regularly.
Please ask our staff for the current selection.





HOT DRINKS

ESPRESSO - 9,-

ESPRESSO DOPPIO - 11,-

AMERICANO / black coffee / - 12,-

AMERICANO Z MLEKIEM - 12,-

CAPPUCCINO - 14,-

LATTE - 15,-

ESPRESSO TONIC - 15,-

TEA (ask our staff about available flavours) - 16,-

COLD DRINKS

WATER (sparkling / still) 0,5l - 11,- / 1l - 16,-

JUG OF JUICE (orange / apple) 1l - 25,-

ON LEMON (cola / orange / pear / apple / ask about other flavours) 0,33l - 14,-

TO NIC Classic (ask about other flavours) 0,33l - 14,-

HOMEMADE LEMONADE - ask our staff about today's flavours 0,25l - 21,- / 1l - 48,-



STARTERS

HOMEMADE PORK LARD

(150 g / 100 g / 150 g / 30 g) – 34,-

Aromatic pork lard prepared according to a traditional family recipe. Served with crispy bread, pickled cucumbers, and slices of red onion – just like in the old days, simple and full of character.

HOMEMADE LARD + 3 LITRES OF ANY BEER

119,-

Perfect for sharing at the table: lard with accompaniments and three litres of cold beer – a classic Wrocław-style welcome.



BEEF TENDERLOIN TARTARE

(100 g / 50 g) – 58,-

Beef tenderloin tartare served with egg yolk, pickled mushrooms, green pepper, onion, pickled cucumber, mustard, capers and flavoured oil. Accompanied by fresh bread and butter.

GRILLED SMOKED CHEESE ON TOAST

(150 g / 40 g) - 31,-

Three crispy herb-garlic toasts topped with lightly grilled, smoked cheese, served with apple and cranberry preserve.



GRILLED VEGETABLES WITH GOAT'S CHEESE

(90 g / 100 g) - 32,-

Goat's cheese, grilled seasonal vegetables and flavoured oil.

BAKED POTATO WITH "GZIK" COTTAGE CHEESE

(250 g / 150 g) - 29,-

Creamy cottage cheese with sour cream, radish and chives, served on a hot baked potato.





Optional versions available:

- with crispy bacon (250 g / 150 g / 30 g) - 34,-
- with herring (250 g / 150 g / 60 g) - 34,-



SALADS

WITH GRILLED TURKEY AND VEGETABLES

(150 g / 100 g) – 43,-

Grilled turkey breast,
mixed salad leaves,
flavoured oil, tomatoes,
bell pepper, cucumber,
seasoning.



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Serce na talerzu

WITH BAKED CAMEMBERT CHEESE

(150 g / 100 g) – 43,-

Camembert cheese, mixed
salad leaves, flavoured oil,
tomatoes, bell pepper,
cucumber, seasoning.

SOUPS

ONION SOUP WITH CHEESE CROUTON

(300 ml / 120 g) – 34,-

Slow-simmered caramelised onion soup, cooked in vegetable broth with herbs and white wine. Served with a crispy toast topped with cheese. A vegetarian version of the French classic – aromatic, sweet-and-savoury, and warming.



TRADITIONAL WROCLAW SOUR RYE SOUP (ŻUREK) IN BREAD

(300 ml / 220 g) – 37,-

Sour rye soup made with natural rye starter, smoked bacon, white sausage, dried forest mushrooms and garlic. Seasoned with horseradish and served with a hard-boiled egg in a crusty bread bowl. Hearty, full of flavour, aromatic – rooted in the tradition of home cooking.



SOUP OF THE DAY

(300 ml) – 29,-

Always fresh, made with seasonal ingredients. Ask our staff what we're cooking today – it may surprise you!

HANDMADE PIEROGI

PIEROGI RUSKIE

(350 g / 6 sztuk) - 46,-

Traditional dumplings (pierogi) filled with Sudeten cottage cheese, potatoes and onion, served with lovage sour cream, flavoured oil and a butter-onion topping.



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Serce na talerzu

**FETA CHEESE
& SPINACH PIEROGI**

(350 g / 6 sztuk) – 46,-

Delicate dumpling dough filled with spinach, feta cheese, garlic and onion, served with lovage sour cream, flavoured oil and a buttery onion topping. A vegetarian option with character and a creamy note.

FLAVOURS OF WROCLAW

WROCLAW HERRING TARTARE "HEKELE"

(70 g / 80 g) - 38,-

A Lower Silesian speciality with a modern twist - herring marinated in citrus, served with pickled cucumber, two types of onion, mustard, egg, and fermented red cabbage. Finished with parsley, bacon crisp, flavoured oil and fresh bread. Bold, tangy, creamy - this is the taste of Wrocław.



CRAYFISH SOUP

(300 ml / 120 g) - 42,-

Inspired by the old cuisine of Lower Silesia - a nod to the flavours of the Odra River. Cooked in a broth of root vegetables, celery and tomatoes, enriched with garlic butter and egg yolk for depth. Served with a whole crayfish, crayfish tails, flavoured oil and crispy croutons.



WROCLAW HUNTER'S STEW (BIGOS)

(300 g) – 41,-

A new face of Wrocław's culinary tradition – bigos made with fresh red cabbage, pork, beef and bacon, seasoned with marjoram, cloves and cinnamon. Enhanced with honey, raisins, apples and red wine, resulting in a deep, slightly sweet aroma. Served on toasted bread.

Wrocław on a plate – aromatic, rich, and full of character.

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SILESIA'S HEAVEN (ŚLĄSKIE NIEBO)

(160 g / 220 g) – 61,-

A flagship dish of Lower Silesian cuisine – tender pork loin and bacon stewed in a fragrant sauce made with dried plums, apricots and apples, flavoured with cloves and cinnamon. Served with Wrocław-style dumplings that soak up all the fruity sauce. A sweet-savoury tradition that melts in the mouth.

MAIN COURSES

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All dishes are prepared to order –
average waiting time approx. 30 minutes
.....



GRILLED BEEF TENDERLOIN STEAK

(200 g / 250 g) – 137,-

Tender grilled beef fillet served with fried potatoes, grilled vegetables and garlic butter that enhances the flavour of the meat. The steak is prepared according to your preferred level of doneness.

recommended side:

- mixed salad with flavoured oil (150g) – 14,-

PORK RIBS IN HOUSE GLAZE

(350 g / 220 g) – 61,-

Juicy pork ribs, marinated for hours in our own house glaze, then slow-roasted to tenderness and served with fried potatoes. Accompanied by BBQ sauce and a blend of herbs that elevate the deep, rich flavour of the meat. Hearty, full of aroma – perfect for the hungry guest.



recommended side:

- mixed salad with flavoured oil (150g) – 14,-

HUNTER'S STEW (BIGOS) IN A BREAD LOAF

(320 g / 220 g) - 44,-

Traditional Polish hunter's stew made with sauerkraut, pork, beef and smoked bacon, slow-cooked with dried plums, honey, wild mushrooms and marjoram. Served in a crusty bread loaf - rich, aromatic and deeply flavourful. Just like the old days - hearty and soulful.



BEEF GOULASH WITH POTATO PANCAKES

(250 g / 200 g / 30 g) - 57,-

Three crispy potato pancakes served with aromatic beef goulash, stewed with bell peppers, root vegetables and garlic, and served with a chive-lovage sour cream.



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TRADITIONAL WROCLAWSKA'S PORK SCHNITZEL (SCHABOWY)

(300 g / 200 g) – 49,-

A large pork schnitzel, golden and crispy, fried in lard, served with potatoes. A simple home-style taste that always satisfies.

recommended side:

- cucumber salad
in sour cream – 14,-

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Serce na talerzu

PORK SCHNITZEL (SCHABOWY) WITH MUSHROOMS

(300 g / 100 g / 200 g) – 58,-

Pork schnitzel served with fried mushrooms and a hint of fresh tarragon. Served with potatoes – a classic with a touch of earthy mushroom flavour.

WROCLAW-STYLE PORK SCHNITZEL (SCHABOWY)

(300 g / 200 g / 200 g) – 63,-

Golden pork schnitzel served with Wrocław bigos – slightly sweet, with plums, apples and aromatic spices. Served with Wrocław-style dumplings and chive-lovage oil. A regional twist on a classic – satisfying, bold and packed with flavour.



Serce na talerzu

PORK SCHNITZEL (SCHABOWY) WITH TRADITIONAL HUNTER'S STEW (BIGOS)

(300 g / 200 g / 200 g) – 61,-

Soczysty kotlet schabowy Juicy breaded pork schnitzel served with a portion of traditional bigos – sauerkraut stewed with meat, dried plums and mushrooms – a full-bodied classic. Hearty, traditional and thoroughly Polish.



Serce na talerzu

SILESIAN BEEF ROULADE

(180 g / 220 g) 68,-

A classic beef roulade stuffed with pickled cucumber, bacon, onion and mustard, stewed until tender in a rich broth. Served with Wrocław-style dumplings that perfectly soak up the sauce. A traditional Sunday on a plate – full of flavour and memories.

recommended side:

- braised red cabbage – 14,-



POLISH-STYLE ZANDER

(140 g / 220 g) 64,-

Zander fillet stewed in white wine with butter, garlic and onion, with celery, carrot and parsley. Served with potatoes and egg – following a traditional Polish recipe. A light and aromatic choice.

WROCLAWSKA FEAST PLATTER

(750 g / 750 g) – 162,-

Ideal for 2–3 people

A feast inspired by traditional cuisine.

A wealth of flavours on a single plate –
perfect for sharing at the table.

The platter includes:

- pork ribs
- pork schnitzel (schabowy)
- grilled turkey breast
- old-style potatoes
- beetroot salad
- braised red cabbage



WROCLAWSKA'S GIANT PORK KNUCKLE (GOLONKA)

(abt. 800-900 g / 250 g) – 79,-

Delicate, slow-roasted pork knuckle, marinated in beer, honey, vegetables and fresh herbs. Served with old-style potatoes, horseradish and beer mustard.



WROCLAW DUMPLINGS WITH FOREST MUSHROOM SAUCE

(300 g) – 45,-

Soft, homemade Wrocław-style dumplings served with a sauce made from wild mushrooms (porcini, bay boletes), onion and fresh herbs, in a cream base. Seasoned gently with thyme, garlic and parsley. A vegetarian feast – creamy, forest-scented, and full of Lower Silesian character.

SALADS & SIDES

CUCUMBER SALAD IN SOUR CREAM (150 g) - 14,-

MIXED SALAD with flavoured oil (150 g) - 14,-

BETROOT SALAD (200 g) - 14,-

BRAISED RED CABBAGE (200 g) - 14,-

EXTRAS

BOILED POTATOES (250 g) - 18,-

OLD-STYLE POTATOES (250 g) - 18,-

WROCLAW DUMPLINGS (150 g) - 18,-

BREAD BASKET (120 g) - 8,-

DESSERTS

CHOCOLATE DUMPLINGS

(150 g / 5 sztuk) – 32,-

Handmade dumplings filled with Belgian milk chocolate, served with sour cream and seasonal fruit.

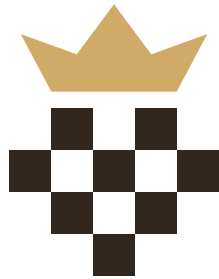




LEGNICA CHOCOLATE BOMB

(110 g) - 32,-

A traditional gingerbread covered in chocolate glaze, filled with aromatic layers of dried fruit, delicate marzipan and fruity jams - orange and apricot. A classic dessert from Lower Silesia, known in the history of European confectionery as the first chocolate covered gingerbread.



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