



WROCŁAWSKA
RESTAURACJA

Menu

WITH HEART ON A PLATE



Michelin Guide recommendation:



Michelin has recognised our attention to detail,
the freshness of our ingredients and our culinary craftsmanship –
this recommendation is both an honour and an inspiration
to create even more memorable dining experiences.



WROCŁAWSKA

RESTAURACJA

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

After all, every plate we serve holds more
than just food. It holds history,
the warmth of home, hospitality –
and **a piece of our heart.**





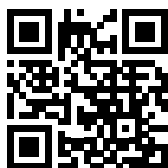
* If you require an invoice, please let us know before the receipt is issued.

* All prices in this menu are quoted in PLN.
This menu is for information purposes only and does not constitute
a legally binding offer under civil law.

* A list of allergens is available from our staff.

* We issue a single bill per table; bills cannot be split.

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



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TO START OFF RIGHT!

Our house liqueurs – crafted with love in Wrocław

At Restauracja Wrocławska, we craft our liqueurs in-house using time-honoured recipes and seasonal ingredients sourced from local suppliers.

More than just a drink, each liqueur tells a story of local tradition and history. Like fond memories, its flavours deepen with time. We invite you to try them. Every liqueur is made with patience, care and a passion for regional flavours.

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

WROCŁAWSKA LIQUEURS

WROCŁAWSKA'S CHEST

liqueurs: sea buckthorn, cornelian cherry, cinnamon, 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: quince, raspberry, sour 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 Lower Silesia's rich brewing tradition, which spans more than 800 years. WRCLW beers are brewed at Browar Stu Mostów by Wrocław brewers using recipes developed in the city.

DRAUGHT BEERS

PILS

A modern take on the Pils style, this beer is lighter and slightly drier than its Czech Pilsner cousin. Its distinctive character comes from German hop varieties: Taurus, which delivers a clean, assertive bitterness, and the aromatic Hersbrucker and Tettnanger. Together, these hops give WRCLW Pils its refreshing character and intense herbal and floral aroma.

*0,3 L – 12,- / 0,5 L – 18,-
5,0% ABV*

LAGER

A distinctive beer that perfectly captures the spirit of Wrocław, the city where it was born. This pale, refreshing lager has a gentle bitterness and was created for those who appreciate a clean, classic taste.

A carefully controlled brewing process gives it a subtle yet rounded flavour profile, with notes of hops and malt and a smooth, clean finish that makes it exceptionally easy to drink.

*0,3 L – 12,- / 0,5 L – 18,-
4,1% ABV*

WHEAT BEER

A Bavarian-style Hefeweizen – a pale, yeast-forward top-fermented wheat beer. Specially selected yeast strains impart aromas of ripe banana and clove, while a gentle tartness makes it exceptionally light and refreshing.

*0,3 L – 12,- / 0,5 L – 18,-
5,0% ABV*





CRAFT BEER TASTING BOARD

Four beers, one board – discover Wrocław's hoppy side.
A Browar Stu Mostów tasting set, perfect for anyone
who enjoys exploring different flavours:

(4 × 0,2 L) – 31,-

WRCLW PILS

5,0% ABV

LAGER

4,1% ABV

WRCLW HEFEWEIZEN

5,0% ABV

GUEST BEER

Ask a member of staff about today's selection.

3-LITRE BEER TOWER

Choose any draught beer and enjoy it with friends!
Order it as a set and save!

Beer tower with homemade pork lard spread – 119,-

(beer tower on its own – 99,-)

BOTTLED BEERS

Our selection of bottled beers, including both alcoholic
and alcohol-free options, changes regularly.
Please ask a member of staff what is currently available.

KROŚNICE CIDER 0.5 L

A natural craft cider with a refreshing flavour
and subtle fruity acidity, made from
carefully selected Polish apples. Dry.

18,-

6,5% ABV



HOT DRINKS

ESPRESSO – 9,-

ESPRESSO DOPPIO – 11,-

AMERICANO / black coffee / – 12,-

AMERICANO WITH MILK – 12,-

CAPPUCCINO – 14,-

LATTE – 15,-

ESPRESSO TONIC – 15,-

TEA (ask our staff about available varieties) – 16,-

COLD DRINKS

CARAFE OF WATER with lemon and mint (sparkling / still) 0,5 L - 11,- / 1 L - 16,-

CARAFE OF JUICE (orange / apple / blackcurrant) 1 L - 25,-

ON LEMON - lightly sparkling lemonades (orange / pear / apple / cola / cola zero / ask our staff about other available flavours) 0,33 L - 15,-

ON LY - pressed juices (apple / lime and grape) 0,2 L - 15,-

TO NIC - natural sparkling mixers (classic tonic / ginger beer / grapefruit tonic) 0,33 L - 15,-

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



FLAVOURS OF WROCŁAW

WROCŁAW HERRING TARTARE "HEKELE"

(70 g / 80 g) – 41,-

A Lower Silesian speciality with a modern twist: citrus-marinated herring served with fermented cucumber, two varieties of onion, mustard, egg and fermented red cabbage. Garnished with parsley, a bacon crisp and infused olive oil, and served with fresh bread. Bold, tangy and creamy – this is the taste of Wrocław.



CRAYFISH SOUP

(300 ml / 120 g) – 42,-

A tribute to the flavours of the Oder region, inspired by historical recipes rooted in the traditional cuisine of Lower Silesia. A stock made from tomatoes, root vegetables and celery, enriched with garlic butter and egg yolk, gives the soup its depth and richness. It is served with a whole crayfish, succulent crayfish tails, crisp croutons and infused olive oil.

The result is a distinctive Wrocław take on the culinary traditions of the Oder region.



WROCŁAW-STYLE BIGOS

(300 g) – 41,-

A fresh take on a Wrocław culinary tradition: bigos made with fresh red cabbage, pork, beef and bacon, seasoned with marjoram, cloves and cinnamon. Enriched with honey, raisins, apples and red wine, it develops a deep, subtly sweet aroma. Served with toast. Wrocław on a plate – aromatic, rich and full of character.



SILESIA HEAVEN

(160 g / 100 g / 220 g) – 65,-

A traditional Lower Silesian delicacy, Silesian Heaven combines tender pork loin and bacon, slow-braised with dried apricots, prunes, apples, cinnamon and cloves. It is served with Wrocław-style dumplings, perfect for soaking up the rich fruit sauce. The result is an exceptional sweet-and-savoury dish with remarkable depth of flavour and meat that simply melts in the mouth.

STARTERS

SALMON TARTARE

(100 g / 50 g) – 55,-

Fresh salmon, finely chopped and delicately seasoned, paired with carefully selected accompaniments that highlight its freshness and refined flavour. Accompanied by freshly baked bread and creamy butter.



BEEF FILLET TARTARE

(100 g / 50 g) – 62,-

Finely chopped beef fillet is served with classic accompaniments: egg yolk, pickled mushrooms, onion, fermented cucumber and capers. Green peppercorns, mustard and infused olive oil give the dish its bold character. Fresh bread and butter are served alongside.

GRILLED VEGETABLES WITH GOAT'S CHEESE

(150 g / 40 g) – 35,-

Mild goat's cheese served
with carefully grilled
seasonal vegetables,
finished with aromatic
herb-infused olive oil –
a harmonious combination
of flavours.



GRILLED SMOKED CHEESE ON TOAST

(90 g / 100 g) – 32,-

Three crisp slices of herb-and-garlic toast topped with lightly grilled smoked cheese, served with juicy apple and velvety cranberry preserve – a harmonious balance of sweetness and bold, smoky flavour.



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HOMEMADE PORK LARD SPREAD

(150 g / 100 g / 150 g / 30 g) – 34,-

A flavourful pork lard spread made to our traditional house recipe. Served with crusty bread, fermented cucumbers and slices of red onion – simple and full of character, just as it was in days gone by.

BAKED POTATO WITH "GZIK" COTTAGE CHEESE

A creamy Polish curd cheese spread made with sour cream, radish and chives, served on a piping-hot baked potato with your choice of a bacon crisp or herring.

- with a bacon crisp (250 g / 150 g / 30 g) - 34,-
- with herring (250 g / 150 g / 60 g) - 34,-
- vegetarian option with gzik only (250 g / 150 g) - 31,-



SALADS

WITH GRILLED TURKEY AND VEGETABLES

(150 g / 100 g) – 43,-

Juicy grilled turkey breast is served on a bed of fresh mixed leaves with ripe tomatoes, crisp cucumber and sweet pepper.

The salad is finished with infused olive oil and carefully selected seasonings that enhance the ingredients' natural flavours.



WITH BAKED CAMEMBERT

(150 g / 100 g) – 43,-

Gently baked Camembert with a velvety centre is served on a bed of fresh mixed leaves with ripe tomatoes, crisp cucumber, sweet pepper and croutons. It is drizzled with infused olive oil and finished with a classic vinaigrette that subtly enhances the creamy richness of the cheese and the freshness of the vegetables.

SOUPS

WROCŁAW SOUR RYE SOUP (ŻUREK) IN A BREAD BOWL

(300 ml / 220 g) – 39,-

This traditional żurek is made with a naturally fermented rye starter and cooked with smoked bacon, Polish white sausage, dried wild mushrooms and garlic. Seasoned with horseradish, it is served with a hard-boiled egg in a crusty bread bowl.



Serce na talerzu

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RESTAURACJA



Serce na talerzu

ROASTED BEETROOT SOUP WITH GOAT'S CHEESE AND A HINT OF ORANGE

(300 ml / 20 g) – 34,-

Creamy roasted beetroot soup served with mild goat's cheese. A subtle hint of orange adds a refreshing lift, balancing subtle sweetness with a touch of acidity.

SOUP OF THE DAY

(300 ml) – 31,-

Made with fresh, seasonal ingredients. Ask what's cooking – it may surprise you!

HANDMADE PIEROGI



DUCK PIEROGI

(350 g / 6 pieces) – 51,-

Handmade pierogi filled with succulent duck, slow-roasted to bring out its full flavour, and served on a silky roasted beetroot emulsion – a refined combination of flavours.



PIEROGI RUSKIE

(350 g / 6 pieces) – 47,-

Traditional handmade pierogi filled with curd cheese from the Sudetes, potatoes and onion, lightly pan-fried and served with lovage sour cream. A comforting classic, just like Grandma used to make.

REGIONAL CHEESE AND SPINACH PIEROGI

(350 g / 6 pieces) – 48,-

Tender handmade pierogi filled with spinach, local cheese, garlic and onion, served with lovage sour cream and infused olive oil. A vegetarian option full of character, with a creamy finish.



PIEROGI SELECTION

(370 g / 6 pieces) – 52,-

A tasting selection of three varieties of handmade pierogi: pierogi filled with slow-roasted duck; pierogi ruskie, pan-fried until golden; and pierogi filled with local cheese and spinach.

This harmonious selection was created for diners wishing to discover the full range of flavours our kitchen has to offer.



MAIN COURSES

All dishes are prepared to order. Please allow approximately 30 minutes for main courses.

GRILLED FILLET STEAK

(200 g / 250 g) – 145,-

Tender beef fillet, grilled to your preferred level of doneness and served with pan-fried potatoes, grilled vegetables and garlic butter that enhances the flavour of the meat.

recommended side:

- mixed leaves with infused olive oil (150 g) – 14,-



SILESIA BEEF ROULADE

(160 g / 220 g / 100 g) – 72,-

A classic beef roulade filled with bacon, fermented cucumber, mustard and onion, then slowly braised in a rich, aromatic stock until tender. Served with Wrocław-style dumplings, which pair perfectly with the full-flavoured gravy.

recommended side:

- braised red cabbage (150 g) – 14,-



TRADITIONAL BIGOS WITH VENISON

(320 g / 220 g) – 47,-

Slow-cooked bigos made with sauerkraut and generous portions of beef, pork, smoked bacon and venison. Wild mushrooms, prunes, a touch of honey and marjoram give it a deep, complex aroma. Served in a crusty bread bowl, it is rich, satisfying and intensely flavoursome. – a true taste of days gone by – hearty and full of soul.



BEEF GOULASH WITH POTATO PANCAKES

(320 g / 200 g / 30 g) – 67,-

Three crisp potato pancakes served with aromatic beef goulash, slow-cooked with sweet pepper, root vegetables and garlic, seasoned with marjoram and accompanied by sour cream with chives and lovage.





WROCLAWSKA'S TRADITIONAL PORK SCHNITZEL

(300 g / 200 g) – 53,-

A traditional pork schnitzel coated in exceptionally crisp, golden breadcrumbs, fried in lard and served with potatoes. A comforting home-style classic that never disappoints.

recommended side:

- cucumber salad in sour cream (150 g) – 14,-
Fresh cucumber with sour cream and dill – a traditional accompaniment to pork schnitzel.



ROYAL-STYLE PORK SCHNITZEL

(350 g / 200 g) – 73,-

A pork schnitzel with a generous filling of flavourful button mushrooms, fine cheese and lightly smoked ham. Coated in breadcrumbs and fried until crisp and golden. Served with potatoes. A hearty, full-flavoured dish created for guests who appreciate a lavish take on a Polish classic.

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Serce na talerzu

SORK SCHNITZEL WITH BUTTON MUSHROOMS

(300 g / 100 g / 200 g) – 58,-

Pork schnitzel served with sautéed button mushrooms and a touch of fresh tarragon, accompanied by potatoes – a classic combination enhanced by the mushrooms' rich flavour.

WROCŁAW-STYLE PORK SCHNITZEL

(300 g / 200 g / 200 g) – 68,-

Golden pork schnitzel served with Wrocław-style bigos – slightly sweet, with prunes, apples and warm spices. Accompanied by Wrocław-style dumplings dressed with olive oil infused with chives and lovage. A hearty, full-flavoured regional take on a classic.

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Serce na talerzu

SLOW-ROASTED DUCK LEG WITH SPINACH KOPYTKA

(200 g / 180 g / 60 g) – 76,-

A slow-roasted duck leg with crisp skin, served with fluffy spinach kopytka (Polish potato dumplings) and a rich demi-glace.

recommended side:

- beetroot salad (150 g) – 14,-



POLISH-STYLE ZANDER

(140 g / 220 g) – 67,-

This delicate zander fillet is braised in white wine with butter, garlic, onion, celery, carrot and parsley. Prepared according to a classic Polish recipe, it is served with potatoes and egg – light, aromatic and steeped in tradition.





SALMON WITH HOUSE-MADE PASTA

(120 g / 80 g / 150 g) – 67,-

House-made egg pasta with tender, gently baked salmon in a velvety butter and cream sauce. A classic combination with an exceptionally creamy finish.

WROCŁAWSKA'S GIANT PORK KNUCKLE

(approx. 1,000 g / 250 g) – 84,-

A tender pork knuckle marinated in a mixture of beer, honey, vegetables and fresh herbs, then slow-roasted. Served with traditional Polish-style potatoes, horseradish and beer mustard.



SPINACH KOPYTKA WITH WILD MUSHROOM SAUCE

(180 g / 120 g) – 45,-
(VEGETARIAN)

Spinach potato dumplings (kopytka) served in a creamy wild mushroom sauce with porcini, bay boletes, onion and fresh herbs. Lightly seasoned with thyme, garlic and parsley. A creamy vegetarian feast that evokes the forests and flavours of Lower Silesia.

VEGETABLE SIDES

MIZERIA – polish cucumber salad with sour cream (150 g) – 14,-

MIXED LEAVES with infused olive oil (150 g) – 14,-

BEETROOT SALAD (150 g) – 14,-

BRAISED RED CABBAGE (150 g) – 14,-

SIDES

BOILED POTATOES (250 g) – 18,-

TRADITIONAL POLISH-STYLE POTATOES (250 g) – 18,-

SPINACH KOPYTKA (POLISH POTATO DUMPLINGS) (180 g) – 18,-

WROCŁAW -STYLE DUMPLINGS (150 g) – 18,-

BREAD BASKET (200 g) – 8,-

DESSERTS

CHOCOLATE PIEROGI

(150 g / 5 pieces) – 34,-

Handmade pierogi filled with **Belgian milk chocolate**, served with **sour cream** and **seasonal fruit**. A sweet and tangy combination that delights the palate.

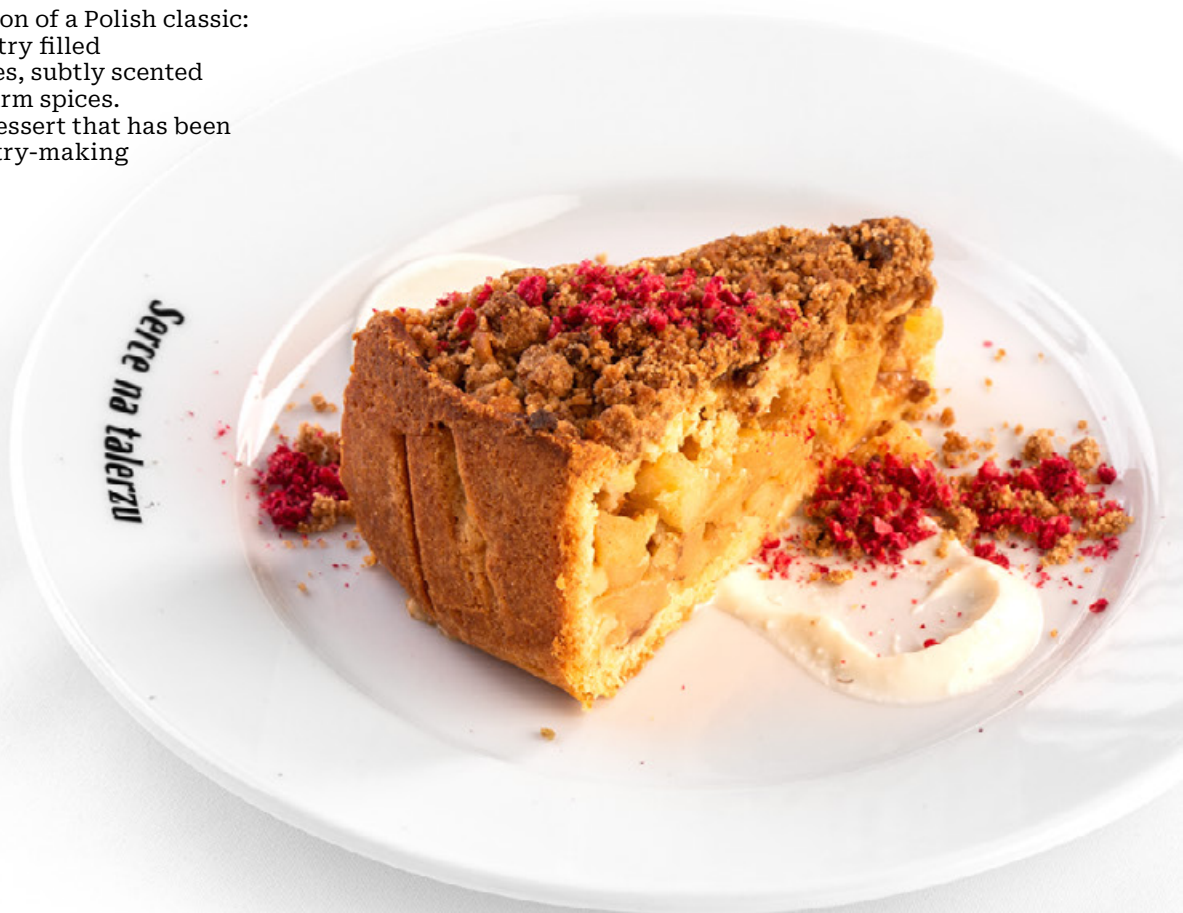


TRADITIONAL POLISH APPLE PIE

(220 g) – 32,-

An elegant interpretation of a Polish classic: buttery shortcrust pastry filled with caramelised apples, subtly scented with cinnamon and warm spices.

A refined yet homely dessert that has been a symbol of Polish pastry-making for generations.

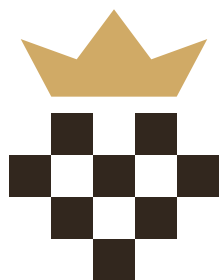


QUEEN LOUISE CAKE

(200 g) – 32,-

A historic dessert from nineteenth-century Wrocław, inspired by courtly tradition. An almond sponge filled with a luxurious cream made from the scooped-out sponge, aromatic rum and light, airy whipped cream. A timeless recipe that has delighted generations with its subtle elegance and beautifully balanced flavours.





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