



Chochołowy
Dwór

MENU



MENU

STARTERS / SALADS

Beef tartare with boletus, chives mayonnaise and pickled red onion 61 pln

Grilled goat cheese served on a mix of lettuces with young spinach and strawberries, roasted pumpkin seeds, cherry tomatoes and walnuts with raspberry vinaigrette 46 pln

Burrata with Parma ham, grilled asparagus and strawberries served on a mix of salads with balsamic sauce and sunflower seeds 59 pln



SOUPS

Chicken broth with noodles / with meat dumplings 24 pln / 26 pln

Beetroot soup with meat dumplings 26 pln

Sour rye soup with home-made sourdough 27 pln

Beetroot soup with baby potatoes, egg and dill 27 pln

MAIN COURSES

Grilled chicken fillet served with potatoes with dill on kohlrabi puree with grilled asparagus and parmesan-breaded egg 57 pln

Grilled rib eye served with baked potatoes and mix of salads with parmesan and chimichuri sauce 119 pln

Stewed beef in dark sauce served in broth with Silesian dumplings, sugar snap peas, young carrots and salsify 72 pln

Traditional pork chop with potatoes and fried young cabbage 57 pln



MENU



Beef burger in a home made bun with Mimolette cheese, low-salt cucumber, fresh tomato and onion, served with fries 59 pln

Vege burger in a home made bun with grilled Halloumi cheese, homemade mayonnaise, tomato and cucumber, served with sweet potato fries and mint sauce 59 pln

Brown rib baked in honey served with roasted potatoes and fried young cabbage 79 pln

Pan-fried trout from the Kluczwody Valley served with jacket potatoes and a set of seasonal salads 76 pln

Grilled zander fillet with capers served on black rice with young spinach in cream 78 pln

Black spaghetti with shrimps and salami picante 56 pln

Traditional potato pancakes*

with sour cream 38 pln

with beef goulash 47 pln

with chanterelle sauce 47 pln

*we do not serve on Sundays and holidays

HOMEMADE DUMPLINGS

Dumplings with cottage cheese, potatoes and onion 36 pln

Dumplings with meat, bacon and onion spread 36 pln

Dumplings with seasonal fruits 36 pln

FOR CHILDREN

Breaded chicken fillet with fries and carrot salad 41 pln

Burger with chicken fillet with lettuce and tomato served with fries 45 pln

 vegetarian dishes



BEVERAGES

COLD BEVERAGES

Mineral water 0,3l / 0,7l	12 pln / 20 pln
Fruit juice Toma 0,2l	13 pln
Pepsi / Tonic / 7up / Mirinda 0,2l	15 pln
Kvass 0,3l	19 pln
Home brew 0,3l	19 pln
Homemade compote 0,4l / 0,7l	14 pln / 24 pln



HOMEMADE LEMONADES

Classic lemonade 0,4l / 1l	24 pln / 52 pln
Strawberry lemonade 0,4l / 1l	24 pln / 52 pln

FRESH JUICE

Orange 0,4l	25 pln
Grapefruit 0,4l	25 pln
Orange, grapefruit 0,4l	25 pln
Orange, apple, celery, lemon 0,4l	25 pln



HOT BEVERAGES

Pot of tea 0,4l (black / fruit / green)	14 pln
Espresso	10 pln
Black coffee	12 pln
Double espresso	16 pln
White coffee / cappuccino	15 pln
Latte macchiato	16 pln
Flat white	18 pln



BEER

TAP

Žatecký Svetly Ležak (5% alc.) 0,3l / 0,5l	16 pln / 20 pln
Kasztelan unpasteurized (4,6% alc.) 0,3l / 0,5l	16 pln / 20 pln

BOTTLED

Okocim Classic Wheat (5% alc.) 0,5l	21 pln
Grimbergen Double Ambree (5,5% alc.) 0,33l	19 pln
Grimbergen Blanche (5% alc.) 0,33l	19 pln
Grimbergen Blonde (5,5% alc.) 0,33l	19 pln
Carlsberg non-alcoholic (0% alc.) 0,5l	21 pln



WINES

PROSECCO

VALDOBBIADENE PROSECCO SUPERIORE

DOCG EXTRA DRY (11% alc.)

Variety: Glara

An elegant sparkling wine made from the aromatic grape variety called Glara, originating from the Italian region of Veneto. Perfect as an aperitif.

130 pln/750 ml

Country/Region: Italy / Veneto

WHITE WINE

VILLABELLA – GARDA PINOT GRIGIO (12,5% alc.)

Variety: Pinot Grigio

Dry white wine with a characteristic straw color. The nose has elegant notes of apple and white plum. Dry and fresh on the palate with a pleasant fruity flavor.

110 pln/750 ml

Country/Region: Italy/ / Veneto

GEWURZTRAMINER (14% alc.)

Variety: Gewurztraminer

Semi-dry wine with a seductive bouquet composed of floral notes, lychee and mango. Perfect as an aperitif, as well as a companion to salads, white meats.

120 pln/750 ml

Country/Region: France / Alsace

RIESLING MOSEL (12% alc.)

Variety: Riesling

A very delicate, dry Riesling from Brauneberg in Mosel from a small family winery. The wine comes from the best wine regions for white wines – Mosel.

21 pln/100 ml, 95 pln/750ml

Country/Region: Germany / Mosel

CUVÉE BLANC SREBRNA GÓRA (12,5% alc.)

Variety: Seyval Blanc

Semi-dry white wine with noticeable notes of peach, apricot, apple, pear and southern fruit: banana, pineapple and mango. Suggested for fish dishes and light salads.

23 pln/100 ml, 125 pln/750 ml

Country/Region: Poland / Krakow

DOM CHARBIELIN C SOLARIS (13% alc.)

Variety: Solaris

Semi-dry wine from solaris culprit. Accentuated sugar mixed with a relatively high acidity offers a refreshing wine. This particular wine was a finalist in Polskie Korki 2024 contest in the category of white wines with elevated sugar.

23 pln/100 ml, 115 pln/750 ml

Country/Region: Poland / Opolszczyna

DOM CHARBIELIN C SOUVIGNIER GRIS (12% alc.)

Variety: Sauvignier Gris

Intensely citrus and fruity in the aroma. Full-bodied in aroma and robustly structured. Concluded with a tropical-herbal note signature for sauvignier gris culprit. Owing to its intensity and structure, the wine is versatile when it comes to wine pairing.

23 pln/100 ml, 115 pln/750 ml

Country/Region: Poland/ Opolszczyna

ROSÉ WINE

CABERNET D'ANJOU (12,5% alc.)

Variety: Cabernet franc, Cabernet sauvignon

A delicate, semi-sweet wine with expressive aromas of red fruit.

21 pln/100 ml, 95 pln/750 ml

Country/Region: France / Loire Valley

RED WINE

VALPOLICELLA RIPASSO MA ROAT TEZZA (12,5% alc.)

Variety: Corvina

Wine of a purple colour with aromas of raspberries, blackberries and black pepper. Warm on the palate, noticeable mild tannins.

130 pln/750 ml

Country/Region: Italy / Veneto

QUINTA DO CONVENTO – TINTO RED DOURO DOC (14% alc.)

Variety: Touriga Nacional

A dry wine with a deep ruby color.

Noticeable aroma of red and purple fruits and spices.

150 pln/750 ml

Country/Region: Portugal / Douro

BOUJONG – PINOT NOIR HALBTROCKEN (12,5% alc.)

Variety: Pinot Noir

Delicate, semi-dry, ruby red wine. The smell and taste include strawberries, raspberries, forest litter and spices.

23 pln/100 ml, 105 pln/750 ml

Country/Region: Germany / Mosel

MIOPASSO PRIMITIVO PUGLIA IGP (14% alc.)

Variety: Syrah, Grenache, Mourvèdre

A wine of deep color with garnet reflections. Noticeable aromas of smoke, white pepper, with a hint of dark forest fruits.

21 pln/100 ml, 95 pln/750 ml

Country/Region: Italy / Apulia

SOGATIA CHIANTI DOCG (12,5% alc.)

Variety: Sangiovese

A classy chianti, full of elegance and sensuality, with an intense ruby color. A noticeable bouquet of cherries, forest fruits and herbs.

23 pln/100 ml, 110 pln/750 ml

Country/Region: Italy / Toskania

SWEET WINE

VIGNE LOURAC "TERRAE VERITAS" (13% alc.)

Variety: Loin de l'Oeil, Mauzac

Sweet wine with a beautiful amber color.

It has an intense aroma of candied fruit and honey. Perfect for desserts.

18 pln/100 ml, 95 pln/750 ml

Country/Region: France / Sud Ouest

NON-ALCOHOLIC WINE

Leitz EINS-ZWEI-ZERO (0% alc.)

Variety: Riesling

Dry white wine. The fragrance features typical notes of lime and citrus, notes of rhubarb and red apples, and a very refreshing mineral ingredient. Dry and long finish.

25 pln/100 ml, 120 pln/750 ml

Country/Region: Germany / Rheingau



Chochołowy Dwór

The restaurant is open 7 AM-22 PM

We recommend reserving your table in advance.

phone: (+48 12) 620 39 00

Portions card available
from the restaurant's manager.

We prepare our dishes based on local ingredients.

We also offer catering services for business
meetings and family gatherings.

www.chocholowydwor.pl



We recommend products
from our Chochołowa Spizarnia and daily baked bread.

