Welcome to
Dwór Rozłogi
restaurant

A PLACE WHERE TRADITION MEETS HISTORY.
WE INVITE YOU TO DISCOVER
POLISH CUISINE AT ITS FINEST.

EACH DISH IS CRAFTED WITH THE UTMOST CARE,
SO THAT YOU MAY ENJOY NOT ONLY A MEAL,
BUT TRUE QUALITY AND AN UNFORGETTABLE
TASTE.



The buildings are modelled on the Kurcevicz family manor described in Henryk Sienkievicz's novel "With Fire and Sword", adapted for modern use.

RESTAURACJA
DWÓR ROZŁOGI

Dwór Rozłogi Restaurant
Zielonka (near Warsaw)
Poniatowskiego 46
tel. 22 799 72 10
www.trylogia.pl/restaurant

OPENING HOURS:
Monday-Thursday: 12:00-22:00
Friday-Saturday: 12:00-23:30
Sunday: 12:00-21:00

/last food orders:
Monday-Saturday: 21:30 / Sunday: 20:30

Allergen information is available on request.
All prices include VAT.

Appetizers

- **BEEF TARTARE** — 52 PLN
  WITH HOUSE-MADE PICKLES, STRONG MUSTARD, EGG YOLK AND GARLIC BAGUETTE

- **COUNTRY-STYLE LARD SPREAD** — 28 PLN
  WITH PICKLED CUCUMBER AND BREAD

- **UKRAINIAN SALO** — 19 PLN
  MARINATED CURED PORK FAT, SERVED WITH ONION, GARLIC OIL AND BREAD

- **BEEF TENDERLOIN CARPACCIO** — 57 PLN
  WITH TRUFFLE OIL, PICKLES, ROCKET AND GARLIC BAGUETTE

- **HERRING IN A CREAMY WHITE SAUCE** — 25 PLN
  WITH ONION, APPLE, CUCUMBER AND BREAD

- **KING PRAWNS** /7 PCS — 59 PLN
  PAN-FRIED WITH CHILLI, LEMON ZEST AND PARSLEY IN A CREAMY WHITE WINE SAUCE, SERVED WITH MIXED LEAVES AND GARLIC BAGUETTE

* A 10% service charge is added to bills charged to a hotel room and for parties of 5 or more, and 15% for parties of 10 or more. On weekends and public holidays we are unable to split the bill within one table.

Salads

- **CAESAR SALAD** — 43 PLN
  WITH GRILLED CHICKEN, ROMAINE LETTUCE, CHERRY TOMATOES, PARMESAN, CROUTONS AND CAESAR DRESSING

- **GREEK SALAD** — 39 PLN
  MIXED LEAVES, OLIVES, BELL PEPPER, CUCUMBER, FETA CHEESE, OLIVE OIL, GARLIC BAGUETTE

- **SALAD WITH CAMEMBERT BAKED IN PARMA HAM** — 41 PLN
  MIXED LEAVES, TOMATO, CUCUMBER, HONEY-MUSTARD DRESSING, GARLIC BAGUETTE

Soups

- **TRADITIONAL CHICKEN BROTH (ROSÓŁ)** — 19 PLN
  WITH HOMEMADE NOODLES

- **NOBLEMAN'S BROTH** — 22 PLN
  WITH PELMENI (MEAT DUMPLINGS)

- **SOUR RYE SOUP (ŻUREK) IN A BREAD BOWL** — 34 PLN
  MADE WITH OUR OWN SOURDOUGH STARTER, WITH WHITE SAUSAGE, EGG, HORSERADISH AND DRIED MUSHROOMS
  WITHOUT BREAD BOWL / 22 PLN

- **FISH SOUP** — 32 PLN
  WITH COD, SALMON, PRAWNS, COCONUT MILK AND CURRY PASTE

- **RED BEETROOT SOUP (BARSZCZ)** — 25 PLN
  WITH MASHED POTATOES AND PORK CRACKLING

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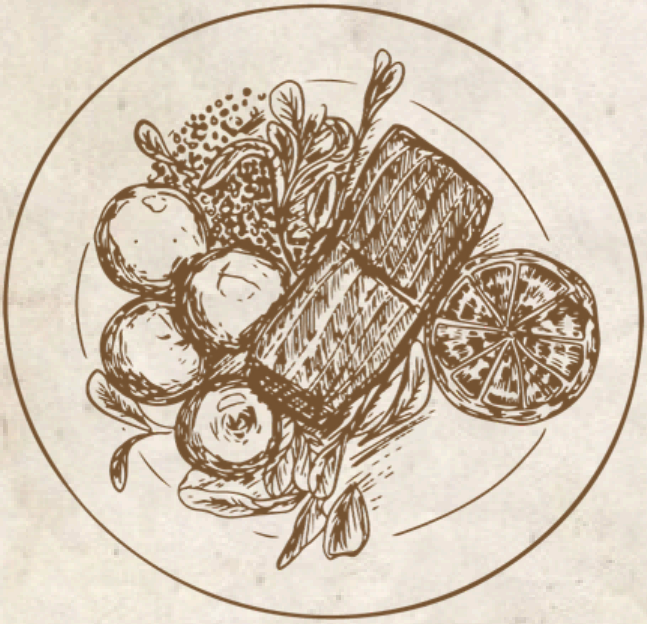
Main courses

- **CHICKEN KIEV** — 44 PLN
  BREADED CHICKEN BREAST STUFFED WITH CHEESE AND HERB BUTTER, SERVED WITH FRESH SALADS, FRIES AND GARLIC DIP

- **COSSACK POTATO PANCAKES** /3 PCS — 60 PLN
  Mon-Fri
  WITH SPICY BEEF GOULASH, GREEK YOGHURT AND FRESH SALADS

- **OVEN-ROASTED PORK KNUCKLE** — 64 PLN
  BRAISED IN BEER, SERVED WITH BRAISED CABBAGE, BOILED POTATOES, MUSTARD AND HORSERADISH

- **DUCK** — 66 PLN
  MARINATED WITH GREY REINETTE APPLE AND ORANGE, SERVED WITH A WINE-POACHED APPLE, WARM BEETROOT AND HOMEMADE KOPYTKA (POTATO DUMPLINGS)
  /PORTION: HALF A DUCK



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Main courses

- **HONEY-ROASTED PORK RIBS** — 65 PLN
  WITH A HINT OF BARBECUE SAUCE, SERVED WITH BEETROOT, KOPYTKA (POTATO DUMPLINGS) AND BOILED POTATOES, BARBECUE SAUCE ON THE SIDE

- **BEEF TENDERLOIN STEAK** /200 G — 115 PLN
  GRILLED AND TOPPED WITH HERB BUTTER, SERVED WITH BOILED POTATOES AND GRILLED VEGETABLES

- **SHASHLIK ON A SWORD** — 59 PLN
  (PORK TENDERLOIN, BACON, BELL PEPPER, COURGETTE, ONION)
  SERVED WITH FRIES, COLESLAW AND THREE SAUCES: BARBECUE, CHEESE AND SPICY DEVIL SAUCE

- **BRAISED BEEF CHEEKS** — 63 PLN
  IN A SAUCE OF PLUM PRESERVES, DARK BEER AND DEMI-GLACE, SERVED WITH MASHED POTATOES AND WARM BEETROOT

- **SALMON FILLET** — 68 PLN
  IN HERB SAUCE, SERVED WITH BOILED POTATOES AND GRILLED VEGETABLES

- **TROUT EN PAPILLOTE** — 58 PLN
  STUFFED WITH HERB BUTTER, SERVED WITH FRIES AND MIXED LEAVES WITH VINAIGRETTE

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Main courses

- **PORK TENDERLOIN** — 59 PLN
  COOKED SOUS VIDE, IN PORCINI SAUCE, SERVED WITH KOPYTKA (POTATO DUMPLINGS) AND MIXED LEAVES WITH HONEY-MUSTARD DRESSING

- **PESTO BURGER** — 42 PLN
  (GRILLED CHICKEN BREAST, TOMATO, ROCKET, BASIL PESTO, GARLIC SAUCE)
  SERVED WITH FRIES AND COLESLAW

- **VEGGIE BURGER** — 44 PLN
  (PEA PATTY, TOMATO, ROCKET, BASIL PESTO, GARLIC SAUCE) SERVED WITH FRIES AND COLESLAW

- **ZAGŁOBA'S BOARD** — 335 PLN
  ROASTED MEATS: PORK KNUCKLE, DUCK, PORK RIBS AND CHICKEN KIEV, POTATO & COTTAGE CHEESE DUMPLINGS, KARTACZE (LARGE POTATO DUMPLINGS WITH MEAT FILLING), KOPYTKA (POTATO DUMPLINGS), ROASTED POTATOES, WARM BEETROOT, BRAISED CABBAGE, FRESH SALADS, MIXED LEAVES, HORSERADISH, MUSTARD AND BARBECUE SAUCE

Mon-Sat

5

LIMITED AVAILABILITY



ZAGŁOBA'S BOARD
IS ALSO AVAILABLE FOR TAKEWAY
from our online catering shop
catering.trylogia.pl

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Homemade dumplings

- **POTATO & COTTAGE CHEESE DUMPLINGS** /6 pcs — 37 PLN
  on blanched spinach, with pork crackling and Greek yoghurt

- **PELMENI (MEAT DUMPLINGS)** /21 pcs — 39 PLN
  with vinegar, a pinch of dill and Greek yoghurt

- **KARTACZE** /2 pcs — 38 PLN
  large potato dumplings with meat filling, served with pork crackling and pickled cucumber

- **DUMPLINGS FILLED WITH PULLED PORK RIBS** /6 pcs — 42 PLN
  with a cherry and Jack Daniel's sauce

All our dumplings are handmade on site.
For years we have been preparing
the dough according to traditional
Polish recipes.



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Desserts

- **TIRAMISU** — 26 PLN
  WITH MASCARPONE, SOAKED IN AMARETTO LIQUEUR
- **MERINGUE ROULADE** — 29 PLN
  WITH STRAWBERRY MOUSSE
- **WHITE CHOCOLATE CHEESECAKE** — 33 PLN
  WITH SPICED CHERRY SAUCE
- **ICE CREAM SUNDAE** — 25 PLN
  VANILLA, STRAWBERRY AND PISTACHIO, WITH SEASONAL FRUIT
- **CRÈME BRÛLÉE** — 28 PLN
  WITH MEAD CARAMEL



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Drinks

COLD DRINKS

- LEMONADE — 0,4 L/18 | 1 L/32 PLN
  LEMON-ORANGE / WATERMELON
- MANGO KIDS MANGO-FLAVOURED DRINK — 0,25 L/14 PLN
- ICED COFFEE — 19 PLN
- KVASS TRADITIONAL FERMENTED BREAD DRINK — 0,2 L/14 PLN
- MINERAL WATER
  STILL — 0,33 L/10 | 1 L/18 PLN
  SPARKLING — 0,33 L/10 | 0,7 L/15 PLN
- CAPPY JUICE ORANGE — 0,25 L/12 | 1 L/30 PLN
- CAPPY JUICE APPLE — 0,25 L/12 | 1 L/27 PLN
- TOMATO JUICE — 0,25 L/12 PLN
- COCA-COLA ZERO — 0,25 L/12 PLN
  COCA-COLA ORIGINAL TASTE
  FANTA, SPRITE, KINLEY TONIC WATER

  RED BULL — 0,25 L/15 PLN

HOT DRINKS

- TEA — 13 PLN
  BLACK / EARL GREY / GREEN / WHITE
  MINT / RASPBERRY / FOREST FRUITS
- WINTER TEA /RECOMMENDED/ — 19 PLN
  WARMING, WITH FRUIT, SYRUPS
  AND WINTER SPICES
- BLACK COFFEE — 12 PLN
- WHITE COFFEE — 13 PLN
- ESPRESSO — 11 PLN
- ESPRESSO DOPPIO — 14 PLN
- LATTE — 15 PLN
- CAPPUCCINO — 14 PLN
- FLAVOURED COFFEE VANILLA / HAZELNUT — 16 PLN
- COFFEE WITH BAILEYS LIQUEUR — 18 PLN

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Alcohol

Beer

Książęce Lager Draught Beer 5,0%	0,5 l/16 PLN
Książęce Lager Draught Beer 5,0%	0,3 l/13 PLN
Książęce IPA	0,5 l/18 PLN
Książęce Golden Wheat	0,5 l/17 PLN
Kozel Ležák	0,5 l/17 PLN
Kozel Černý	0,5 l/17 PLN
Staropolskie Dworskie /Light Lager	0,5 l/17 PLN
Staropolskie Chmielne /Hoppy Lager	0,5 l/17 PLN
Staropolskie Miodne /Honey Beer	0,5 l/18 PLN
Staropolskie Dyniowe /Pumpkin Beer	0,5 l/18 PLN

Non-alcoholic beer

Kozel	0,5 l/18 PLN
Książęce Golden Wheat	0,5 l/17 PLN
Lech Free Lime & Mint	0,5 l/17 PLN
Lech Free Cherry & Plum	0,5 l/17 PLN

Warming drinks

Mulled Beer	0,5 l/20 PLN
Mulled Mead	200 ml/19 PLN
Grzaniec Galicyjski 0% /non-alcoholic mulled wine	200 ml/15 PLN
Tea with a kick with fruit, syrups, winter spices and a shot of nalewka (Polish fruit liqueur)	25 PLN
Mead Dwójniak /traditional Polish honey wine	120 ml/19 PLN

Flavoured vodka

Żubrówka Bison Grass	40 ml/11 | 0,5 l/110 PLN
Soplica Cherry	40 ml/10 | 0,5 l/100 PLN
Soplica Raspberry	40 ml/10 | 0,5 l/100 PLN

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Alcohol

Vodka

Koneser Hotel Trylogia	40 ml/14 | 0,5 l/155 PLN
Stumbras	40 ml/13 | 0,5 l/145 PLN
Ostoya	40 ml/14 | 0,5 l/150 PLN
Belvedere	40 ml/19 | 0,7 l/300 PLN

Okowita - Podole Wielkie

/craft spirit, served at room temperature

Jęczmień /barley	40 ml/18 | 0,7 l/275 PLN
Ziemniak /potato	40 ml/18 | 0,7 l/275 PLN
Pszenica /wheat	40 ml/18 | 0,7 l/275 PLN
Żyto /rye	40 ml/18 | 0,7 l/275 PLN
Tasting flight on a wooden board	4 x 20 ml/39 PLN

Whisky, Bourbon

Johnnie Walker Red	40 ml/16 | 0,7 l/170 PLN
Johnnie Walker Black	40 ml/18 | 0,7 l/240 PLN
Johnnie Walker Gold	40 ml/25 | 0,7 l/320 PLN
Ballantine 's	40 ml/16 | 0,7 l/170 PLN
Jack Daniel 's	40 ml/18 | 0,7 l/250 PLN
Chivas Regal	40 ml/20 | 0,7 l/250 PLN
Dimple Golden Selection	40 ml/22 | 0,7 l/280 PLN

Trylogia Smaku

Glenfiddich 12 yo	40 ml/25 | 0,7 l/320 PLN
Glenfiddich 15 yo	40 ml/35 | 0,7 l/490 PLN
Glenfiddich 18 yo	40 ml/45 | 0,7 l/660 PLN
Tasting flight on a wooden board	3 x 20 ml/59 PLN

Cognac, Brandy

Camus	40 ml/20 | 0,7 l/300 PLN
Hennessy	40 ml/22 | 0,7 l/320 PLN
Romate	40 ml/15 | 0,7 l/160 PLN

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Wine

WHITE

- TRYLOGIA - DZIKIE POLA — 125 ML/16 | 0,75 L/95 PLN
  VT CASTILLA Y LEÓN – SPAIN | VERDEJO
- L'ARJOLLE BLANC — 125 ML/18 | 0,75 L/105 PLN
  LANGUEDOC – FRANCE | SAUVIGNON
- RIESLING KABINETT — 125 ML/19 | 0,75 L/110 PLN
  PFALZ – GERMANY | RIESLING
- ROSÉ D'ANJOU /ROSÉ WINE — 125 ML/18 | 0,75 L/105 PLN
  LOIRE VALLEY – FRANCE | CABERNET

RED

- TRYLOGIA - DZIKIE POLA — 125 ML/16 | 0,75 L/95 PLN
  VT CASTILLA Y LEÓN – SPAIN | TEMPRANILLO
- L'ARJOLLE ROUGE — 125 ML/18 | 0,75 L/105 PLN
  LANGUEDOC – FRANCE | MERLOT
  CARBERNET SAUVIGNON
- FACE TO FACE — 125 ML/17 | 0,75 L/100 PLN
  CASTILLA Y LEÓN – SPAIN | TEMPRANILLO

DESSERT /RED,WHITE

- MARQUES DEL TIRON TINTO — 125 ML/16 | 0,75 L/95 PLN
  GALICIA – SPAIN | TEMPRANILLO
- MARQUES DEL TIRON BLANCO — 125 ML/16 | 0,75 L/95 PLN
  GALICIA – SPAIN | MACABEO,
  VERDEJO, VIURA

SPARKLING

- CAVA SEGURA VIUDAS RESERVA /BRUT — 0,75 L/95 PLN
  PENEDÈS – SPAIN | MACABEO, PARELLADA
- MONTE LA REINA FRIZZANTE — 0,75 L/100 PLN
  CASTILLA Y LEÓN – SPAIN | VERDEJO
- MIONETTO PROSECCO — 200 ML/25 PLN
  TREVISO DOC – ITALY | GLERA

- SANGRIA — 200 ML/19 PLN
  REFRESHING RED WINE PUNCH WITH
  SPARKLING WATER AND FRUIT

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Non-alcoholic cocktails



SZLACHECKA POKUSA ZERO /sweet & sour — 29 PLN

/ our take on Pornstar Martini

PASSION FRUIT PURÉE, SUGAR SYRUP, VANILLA SYRUP, LIME JUICE, PROSECCO 0%, EGG WHITE



SZLACHECKI OGRÓD ZERO /sweet & sour — 32 PLN

/ our take on Summer Gin

SEASONAL FRUIT, GIN 0%, LEMON JUICE, SUGAR SYRUP, EGG WHITE



ZIELONY STEP ZERO /refreshing — 26 PLN

/ our take on Mojito

CANE SUGAR, LIME, SPARKLING WATER, MINT



KOZACKI RÓG ZERO /bitter & sour — 25 PLN

/ our take on Aperol Sour

APEROL 0%, LIME JUICE, SUGAR SYRUP, EGG WHITE



TATARSKI BICZ ZERO /bitter — 28 PLN

/ our take on Aperol Spritz

PROSECCO 0%, APEROL 0%, SPARKLING WATER, ORANGE



TATARSKI OBUCH ZERO /refreshing — 27 PLN

/ our take on Hugo Spritz

PROSECCO 0%, ELDERFLOWER SYRUP, SPARKLING WATER, LIME, MINT



TATARSKI ŁUK ZERO /sweet — 29 PLN

/ our take on Mango Spritz

PROSECCO 0%, MANGO PURÉE, LEMON JUICE, SPARKLING WATER



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Alcoholic cocktails



DZIKIE POLA */dry* — 35 PLN

/ our take on Long island

GIN, TEQUILA, VODKA, RUM, TRIPLE SEC,
SUGAR SYRUP, COCA-COLA



SZLACHECKA POKUSA */sweet & sour* — 38 PLN

/ our take on Pornstar Martini

VANILLA VODKA, PASSION FRUIT PURÉE, SUGAR SYRUP,
LIME JUICE, PROSECCO, EGG WHITE



SZLACHECKI OGRÓD */ssweet & sour* — 36 PLN

/ our take on Summer Gin

SEASONAL FRUIT, GIN, LEMON JUICE,
SUGAR SYRUP, EGG WHITE



ZIELONY STEP */refreshing* — 29 PLN

/ our take on Mojito

RUM, CANE SUGAR, LIME, SPARKLING WATER, MINT



KMICIC */dry* — 35 PLN

/ our take on Punisher Exotic

WHISKY, VODKA, JÄGERMEISTER, PASSION FRUIT PURÉE,
GRENADINE



ELKSIR TUHAJ-BEJA */refreshing* — 37 PLN

/ our take on Melon Fizz

MIDORI, RUM, LEMON JUICE, VANILLA SYRUP,
SPRITE, EGG WHITE



KOZACKA SICZ */sour* — 26 PLN

/ our take on Whisky Sour

WHISKY, LEMON JUICE, SUGAR SYRUP, EGG WHITE



TATARSKI BICZ */bitter* — 32 PLN

/ our take on Aperol Spritz

PROSECCO, APEROL, SPARKLING WATER, ORANGE



TATARSKI OBUCH */refreshing* — 30 PLN

/ our take on Hugo Spritz

PROSECCO, ELDERFLOWER SYRUP,
SPARKLING WATER, LIME, MINT



TATARSKI ŁUK */sweet* — 36 PLN

/ our take on Mango Spritz

PROSECCO, MANGO PURÉE, LEMON JUICE,
SPARKLING WATER

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