

DEAR GUESTS, ALL OUR DISHES ARE PREPARED ESPECIALLY FOR YOU ON SITE. THE DISHES ARE SELECTED FROM THE HIGH QUALITY PRODUCTS FROM OUR RELIABLE SUPPLIERS AND PRODUCERS.

THE WAITING TIME RESULTS FROM THE FOOD PREPARATION PROCESS AND CARE FOR THEIR BEST TASTE.

Quality takes time

WE INVITE YOU TO FAMILIARIZE YOURSELF WITH OUR MENU CARD ...





Dwór Rozłogi Resturant Zielonka near Warsaw Poniatowskiego 46 tel. 22 799 72 10

Opening hours: Mon-Thu: 12-22/ Fri-Sat: 12-23/ Sun: 12-21

www.trylogia.pl/restaurant









APPETIZERS

* SEASONAL BEEF STEAK

WITH HOME-MADE MARINADES,
HEARTY MUSTARD, EGG YOLK
AND HERB BAGUETTE

♦ COUNTRY LARD
WITH PICKLED CUCUMBER AND BREAD

* UKRAINIAN BACON 18 PLN
MARINATED WITH GARLIC, BREAD

* BEEF TENDERLOIN CARPACCIO 56 PLN
WITH TRUFFLE OIL AND PICKLES,
ROCKET AND GARLIC BAGUETTE

♦ HERRING IN WHITE SAUCE
25 PLN
WITH ONION, APPLE, CUCUMBER AND BREAD

* KING PRAWNS /7 PCS.

FRIED WITH CHILLI PEPPERS,

LEMON SKIN AND PARSLEY LEAVES, WITH CREAM

AND WINE SAUCE, SERVED WITH A MIX OF LETTUCES

AND GARLIC BAGUETTE

❖ ZUCCHINI PANCAKES /3 PCS. 34 PLN WITH SMOKED SALMON, WITH GREEK YOGHURT

SALADS

* SALAD WITH GRILLED CHICKEN

38 PLN

MIX OF LETTUCES, CUCUMBER, TOMATO, PEPPER, PARMESAN, HONEY-MUSTARD SAUCE, GARLIC BAGUETTE

* GREEK SALAD

37 PLN

SALAD MIX, OLIVES, PEPPER, CUCUMBER FETA CHEESE, OLIVE OIL, GARLIC BAGUETTE

 SALAD WITH CAMEMBERT CHEESE

39 PLN

BAKED IN PARMA HAM, LETTUCE MIX, TOMATO, CUCUMBER, MUSTARD-HONEY SAUCE, GARLIC BAGUETTE



SOUPS

* TRADITIONAL BROTH

17 PLN

WITH HOME-MADE PASTA

* NOBLEMAN'S BROTH

19 PLN

WITH PELMENI (DUMPLINGS STUFFED WITH MEAT)

* TRADITIONAL SOUR RYE SOUP IN BREAD

28 PLN

ON HOME-MADE SOURDOUGH, WITH WHITE SAUSAGE, HORSERADISH AND DRIED MUSHROOMS

WITHOUT BREAD /19 PLN

* RED BORSCH

24 PLN

WITH MASHED POTATOES AND LARD

* COLD SOUP
WITH EGG

26 PLN



MAIN COURSES

 BREADED CHICKEN KIEV BREAST

42 PLN

STUFFED WITH CHEESE AND HERB BUTTER, SET OF RAW VEGETABLES, FRIES AND GARLIC DIP

* HUSSAR POTATO PANCAKE

68 PLN

WITH SPICY BEEF STEW, GREEK YOGHURT, BOUQUET OF SALADS

Mon-Fri

* SPOTTED PIG KNUCKLE

56 PLN

IN BEER, SERVED WITH FRIED CABBAGE, POTATOES, MUSTARD AND HORSERADISH

* DUCK

64 PLN

MARINATED WITH RUSSET AND ORANGE, SERVED WITH Z CIDER APPLE, FRIED BEETROOTS AND HOME-MADE POTATO DUMPLINGS /SERVING SIZE: HALF A DUCK



MAIN COURSES

* PORK RIBS

62 PLN

ROASTED IN HONEY WITH BARBECUE SAUCE, SERVED WITH BEETROOTS AND KOPYTKA (DUMPLINGS MADE OF POTATO, EGGS AND FLOUR), POTATOES, BARBECUE SAUCE

❖ BEEF TENDERLOIN STEAK /200 G

99 PLN

GRILLED UNDER HERBAL BUTTER, POTATOES, GRILLED VEGETABLES

* SHASHIL ON A SWORD

57 PLN

(PORK TENDERLOIN, BACON, PEPPERS, ZUCCHINI, ONION)
SERVED WITH FRIES, COLESLAW,
BARBECUE, CHEESE AND DEVIL'S SAUCE

* BEEF CHEEKS

58 PLN

IN PLUM JAM SAUCE, DARK BEER AND DEMI GLACE BROTH, WITH MASHED POTATOES AND FRIED BEETROOTS

* COD FILLET

48 PLN

BAKED WITH HERB BUTTER, SERVED WITH GREEN CUCUMBER SALSA, CAPERS, BUTTERMILK MAYONNAISE AND CHIVE EMULSION

* TROUT IN CURLPAPERS #

56 PLN

STUFFED WITH HERBAL BUTTER, SERVED WITH FRIES AND A MIX OF LETTUCES WITH VINAIGRETTE SAUCE

MAIN COURSES

* PORK NECK

46 PLN

STEWED IN HUNTER'S SAUCE, SERVED WITH DUMPLINGS, PICKLED CUCUMBER AND GREEK YOGURT

* CHICKEN HIPS

45 PLN

WRAPPED IN BACON, THYME SAUCE, POTATOES, MIX OF LETTUCES WITH VINAIGRETTE SAUCE

* ZAGLOBA'S BOARD

325 PLN

ROASTED MEATS: PORK KNUCKLE, DUCK,
PORK RIBS AND BREADED CHICKEN KIEV BREAST,
DUMPLINGS STUFFED WITH MASHED POTATO
AND COTTAGE CHEESE, KARTACZE (MEAT
STUFFED POTATO DUMPLINGS),
POTATO DUMPLINGS, ROASTED POTATOES,
FRIED BEETROOTS, FRIED CABBAGE,
MIXED SALAD, HORSERADISH,
MUSTARD, BARBECUE SAUCE

Mon-Sat

LIMITED QUANTITY

> ZAGLOBA'S BOARD ALSO AVAILABLE TAKE AWAY

> > in our catering shop catering.trylogia.pl



FLOUR DISHES

DUMPLINGS STUFFED
 WITH MASHED POTATO
 AND COTTAGE CHEESE /6 PCS.

33 PLN

WITH LARD, GREEK YOGHURT, ON BLANCHED SPINACH

 PELMENI (DUMPLINGS STUFFED WITH MEAT) /21 PCS.
 WITH VINEGAR, FENNEL AND GREEK YOGHURT

30 PLN

* KARTACZE /2 PCS. 33 PLN
DUMPLINGS MADE FROM GRATED AND
RICED POTATOES STUFFED WITH GROUND MEAT
WITH LARD AND PICKLED CUCUMBER

* DUMPLINGS WITH BLUEBERRY/6 PCS. 37 PLN WITH VANILLA SAUCE AND SEASONAL FRUITS

Flour based dishes are being prepared by us on site.

We have been preparing the dough for years according to traditional Polish recipes.

DESSERTS

* TIRAMISU

22 PLN

WITH MASCARPONE, SOAKED IN ALCOHOL AMARETTO

* MERINGUE ROULADE

25 PLN

WITH STRAWBERRY MOUSSE

* WHITE CHOCOLATE CHEESECAKE 28 PLN WITH CHERRY AND SPICE SAUCE

* ICE CREAM CUP

22 PLN

MIX OF FLAVORS: VANILLA, STRAWBERRY, PISTACHIO, WITH SEASONAL FRUIT

MONOPORTION /SMALL PORTION OF SWEETNESS

* CHOCOLATE BALL

17 ZŁ

WITH CHERRY AND SPICE SAUCE







DRINKS

COLD DRINKS

LEMONADE 0,4 L/17 | 1 L/30 PLN
 BLACK LILAC / ORANGE

MANGO KIDS MANGO FLAVORED COCKTAIL
 0,25 L/13 PLN

* ICE COFFEE 18 PLN

❖ ICE TEA
17 PLN

♦ KVASS 0,2 L/13 PLN

MINERAL WATER
 STILL
 SPARKLING
 0,33 L/8 | 1 L/16 PLN
 0,33 L/8 | 0,7 L/13 PLN

♦ CAPPY JUICE ORANGE
0,25 L/10 PLN | 1 L/29 PLN

♦ CAPPY JUICE APPLE
0,25 L/10 PLN | 1 L/26 PLN

❖ TOMATO JUICE 0,25 L/10 PLN

COCA-COLA ZERO
O,25 L/10 PLN
COCA-COLA ORIGINAL TASTE
FANTA, SPRITE, KINLEY TONIC WATER

♦ RED BULL 0,25 L/13 PLN

HOT DRINKS

* TEA 13 PLN
BLACK / EARL GREY / GREEN / WHITE
MINT / RASPBERRY / FOREST FRUITS

WINTER TEA /RECOMMEND/
 WARMING, WITH THE ADDITION OF FRUIT, SYRUPS AND SPICES

* BLACK COFFEE 12 PLN

WHITE COFFEE 13 PLN

ESPRESSO 11 PLN

* ESPRESSO DOPPIO 14 PLN

LATTE 15 PLN

* CAPPUCCINO 14 PLN

* FLAVORED COFFEE VANILLA / NUT 16 PLN

♦ COFFEE WITH BAILEY'S LIQUEUR
18 PLN

We are adding to higher given prices 10% of table service from 5 per. and 15% of table service from 10 per. Also if you can connected to the hotel bill. We do not separate bills at one table on weekends.

ALCOHOL

BEER

*	KSIĄŻĘCE LAGER DRAFT BEER 5,0%	0,5 L/16 PLN
*	KSIĄŻĘCE LAGER DRAFT BEER 5,0%	0,3 L/13 PLN
*	KSIĄŻĘCE IPA	0,5 L/18 PLN
*	książęce golden wheat	0,5 L/17 PLN
*	KSIĄŻĘCE RED LAGER	0,5 L/17 PLN
*	STAROPOLSKIE DWORSKIE /LIGHT	0,5 L/17 PLN
*	STAROPOLSKIE CHMIELNE / LIGHT EXTRA-HOP	0,5 L/17 PLN
*	STAROPOLSKIE MIODNE / HONEY	0,5 L/18 PLN
*	STAROPOLSKIE PSZENNE /WHEAT	0,5 L/17 PLN
*	STAROPOLSKIE KOŹLAK / DARK	0,5 L/18 PLN

NON-ALCOHOLIC BEER

 KSIĄŻĘCE IPA 	0,5 L/18 PLN
 KSIĄŻĘCE GOLDEN WHEAT 	0,5 L/17 PLN
* LECH FREE LIME MINT	0,5 L/17 PLN
❖ LECH FREE APPLE LEMONGRASS	0,5 L/17 PLN

WARMING DRINKS

*	MULLED BEER	0,5 L/20 PLN
*	MULLED HONEY ALCOHOL	200 ml/19 pln
*	GRZANIEC GALICYJSKI 0%/MULLED WINE	200 ML/15 PLN
*	TEA WITH ALCOHOL	25 PLN
	WITH ADDED FRUIT, SYRUPS, SPICES AND TINCT	URE
*	MEAD DWÓINIAK	120 MI/19 PLN

FLAVORED VODKA

 ŻUBRÓWKA BISON GRASS 	40 ML/9 0,5 L/99 PLN
* SOPLICA CHERRY	40 ML/8 0,5 L/85 PLN
* SOPLICA RASPBERRY	40 ML/8 0,5 L/85 PLN

ALCOHOL

VODKA

	KO	NES	FR	HOT	FIT	RVI	OGIA
**		1 (1)	11		1111		MIL

STUMBRAS

* FINLANDIA

* BELVEDERE

40 ML/11 | 0,5 L/130 PLN

40 ML/10 | 0,5 L/120 PLN

40 ML/11 | 0,5 L/125 PLN

40 ML/18 | 0,7 L/295 PLN

CRAFTED VODKA

* JĘCZMIEŃ /BARLEY

* ZIEMNIAK /POTATO

* PSZENICA /WHEAT

❖ ŻYTO /RYE

* TASTING SET ON A WOODEN BOARD

/served at room temperature

40 ML/17 | 0,7 L/270 PLN

4 X 20 ML/39 PLN

WHISKY, BOURBON

* JOHNNIE WALKER RED

JOHNNIE WALKER BLACK

* JOHNNIE WALKER GOLD

* BALLANTINE'S

* JACK DANIEL'S

* CHIVAS REGAL

* DIMPLE GOLDEN SELECTION

* GLENFIDDICH

* AUCHENTOSHAN

40 ML/16 | 0,7 L/170 PLN

40 ML/18 | 0,7 L/240 PLN

40 ML/25 | 0,7 L/320 PLN

40 ML/16 | 0,7 L/170 PLN

40 ML/18 | 0,7 L/250 PLN

40 ML/20 | 0,7 L/250 PLN

40 ML/22 | 0,7 L/280 PLN

40 ML/25 | 0,7 L/320 PLN

40 ML/25 | 0,7 L/320 PLN

COGNAC

CAMUS

* HENNESSY

* ROMATE

40 ML/20 | 0,7 L/300 PLN

40 ML/22 | 0,7 L/320 PLN

40 ML/15 | 0,7 L/160 PLN

	WINE
	WHITE
	* TRYLOGIA - DZIKIE POLA 125 ML/16 0,75 L/85 PLN VTCYL - SPAIN VERDEJO
	 L'ARJOLLE BLANC LANGUEDOC - FRANCE SAUVIGNON 125 ML/18 0,75 L/95 PLN
	RIESLING KABINETT 125 ML/19 0,75 L/99 PLN PLATINATE - GERMANY RIESLING
	* ROSE D'ANJOU /ROSE VINE 125 ML/18 0,75 L/95 PLN LOARA VALLEY - FRANCE CABERNET
	RED
	 TRYLOGIA - DZIKIE POLA VTCYL - SPAIN TEMPRANILLO
	 L'ARJOLLE ROUGE LANGUEDOC - FRANCE MERLOT CARBERNET SAUVIGNON
	* FACE TO FACE 125 ml/17 0,75 l/90 pln Castilla y león - spain tempranillo
	DESSERT /RED, WHITE
	* MARQUES DEL TIRON TINTO 125 ML/16 0,75 L/85 PLN GALICIA - SPAIN TEMPRANILLO
	 MARQUES DEL TIRON BLANCO GALICIA - SPAIN MACABEO, VERDEJO, VIURA
	SPARKLING
	 CAVA SEGURA VIUDAS RESERVA / DRY PENEDES - SPAIN MACABEO / PARELLADA 0,75 L/85 PLN
La Charle	* MONTE LA REINA FRIZZANTE 0,75 L/90 PLN CASTILLA Y LEÓN - SPAIN VERDEJO
	* MIONETTO PROSECCO TREVISO DOC - ITALY GLERA

* SANGRIA 200 ML/19 PLN
REFRESHING RED DRINK FROM WINE
WITH THE ADDITION OF SPARKLING WATER AND FRUIT

ALCOHOL COCKTAILS

and the second		
	GNIEW BOHUNA / known as Mad dog 13 I VODKA, TABASCO, RASPBERRY JUICE	pln/40 ml
	CHANAT / known as Kamikaze VODKA, BLUE CURACAO, LEMON JUICE, SUGAR SYRU	36 pln p
	DZIKIE POLA / known as Long island GIN, TEQUILA, VODKA, RUM, TRIPLE SEC, SUGAR SYRUP, COCA-COLA	35 PLN
	SZLACHECKA POKUSA / known as Pornstar Mart VANILLA VODKA, PASSION FRUIT PUREE, CITRUS SYRUP, LIME JUICE, PROSECCO	ini 36 PLN
	SZABLA HUSARSKA / known as Malibu Sunrise VODKA, MALIBU, ORANGE JUICE, BLUE CURACAO, GRENADINE	28 pln
	ZIELONY STEP / known as Mojito RUM, SUGAR SYRUP, LIME, SPARKLING WATER, MINT	29 pln
	POTOP / known as Blue Lagoon VODKA, BLUE CURACAO, SPRITE	26 pln
	ZEMSTA KMICICA ŻUBRÓWKA, BOLS LYCHEE, APPLE JUICE, ORANGE	28 pln
	KOZACKI RÓG / known as Vodka Sour VODKA, LIME JUICE, SUGAR SYRUP	25 PLN
	KOZACKA SICZ / known as Whisky Sour WHISKY, LEMON JUICE, SUGAR SYRUP	26 pln
* 1 	The state of the s	
	TATARSKI BICZ / known as Aperol Spritz PROSECCO, APEROL, SPARKLING WATER, ORANGE	32 PLN
	TATARSKI OBUCH / known as Hugo Spritz PROSECCO, ELDERBERRY SYRUP, SPARKLING WATER, LIME, MINT	30 pln
	TATARSKI ŁUK / known as Mango Spritz PROSECCO, MANGO, LEMON JUICE,	36 pln

We are adding to higher given prices 10% of table service from 5 per. and 15% of table service from 10 per. Also if you can connected to the hotel bill. We do not separate bills at one table on weekends.

SPARKLING WATER, LEMON