

WELCOME IN 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.



*Buildings based on the description of the Kurciewicz family seat in the novel
"With Fire and Sword" by Henryk Sienkiewicz - adapted for utility purposes.*



Dwór Rozłogi Restaurant
Zielonka near Warszawy
Poniatowskiego 46
tel. 22 799 72 10

OPENING HOURS:

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

www.trylogia.pl/restaurant



Allergen information is available upon request.
All menu prices are inclusive of tax.

APPETIZERS

- ❖ SEASONAL BEEF STEAK 49 PLN
WITH HOME-MADE MARINADES,
HEARTY MUSTARD, EGG YOLK
AND HERB BAGUETTE
- ❖ COUNTRY LARD 25 PLN
WITH PICKLED CUCUMBER AND BREAD
- ❖ UKRAINIAN BACON 19 PLN
MARINATED WITH GARLIC, BREAD
- ❖ BEEF TENDERLOIN CARPACCIO 57 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.   59 PLN
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

- ❖ CEASAR SALAD 39 PLN
WITH GRILLED CHICKEN, ROMAINE LETTUCE,
CHERRY TOMATOES, PARMESAN CHEESE, CROUTONS,
CEASAR DRESSING
- ❖ 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 19 PLN
WITH HOME-MADE PASTA
- ❖ NOBLEMAN'S BROTH 21 PLN
WITH PELMENI
(DUMPLINGS STUFFED WITH MEAT)
- ❖ TRADITIONAL SOUR RYE SOUP
IN BREAD 32 PLN
ON HOME-MADE SOURDOUGH,
WITH WHITE SAUSAGE, HORSERADISH
AND DRIED MUSHROOMS
WITHOUT BREAD /22 PLN
- ❖ KWAŚNICA 27 PLN
CABBAGE, POTATOES, BACON, ONION,
MUSHROOMS, SMOKED RIBS
- ❖ RED BORSCH 25 PLN
WITH MASHED POTATOES AND LARD

MAIN COURSES

❖ BREADED CHICKEN KIEV BREAST

43 PLN

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

❖ COSSACK POTATO PANCAKES /3 PCS.

59 PLN

WITH SPICY BEEF STEW, GREEK YOGHURT,
BOUQUET OF SALADS

Mon-Fri

❖ SPOTTED PIG KNUCKLE

59 PLN

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

❖ DUCK

65 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 64 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 109 PLN
GRILLED UNDER HERBAL BUTTER,
POTATOES, GRILLED VEGETABLES
- ❖ SHASHIL ON A SWORD 58 PLN
(PORK TENDERLOIN, BACON, PEPPERS,
ZUCCHINI, ONION)
SERVED WITH FRIES, COLESLAW,
BARBECUE, CHEESE AND DEVIL'S SAUCE
- ❖ BEEF CHEEKS 61 PLN
IN PLUM JAM SAUCE, DARK BEER
AND DEMI GLACE BROTH, WITH MASHED
POTATOES AND FRIED BEETROOTS
- ❖ SALMON IN HERB SAUCE  69 PLN
SERVED WITH POTATO PANCAKES
AND GRILLED VEGETABLES
- ❖ TROUT IN CURLPAPERS  57 PLN
STUFFED WITH HERBAL BUTTER,
SERVED WITH FRIES
AND A MIX OF LETTUCES
WITH HONEY-MUSTARD SAUCE

MAIN COURSES

❖ PORK TANDERLOIN

59 PLN

SOUS VIDE, IN BOLETUS SAUCE,
SERVED WITH POTATO DUMPLINGS
AND A MIXED SALAD WITH WITH HONEY-MUSTARD
SAUCE

❖ PESTO BURGER

42 PLN

(GRILLED CHICKEN BREAST, TOMATO,
ARUGULA, BASIL, PESTO, GARLIC SAUCE)
SERVED WITH FRIES AND COLESLAW SALAD

❖ ZAGLOBA'S BOARD

335 PLN

ROASTED MEATS: PORK KNUCKLE, DUCK,
PORK RIBS AND BREADED CHICKEN KIEV BREAST,
DUMPLINGS STUFFED WITH MASHED POTATOES
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



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FLOUR DISHES

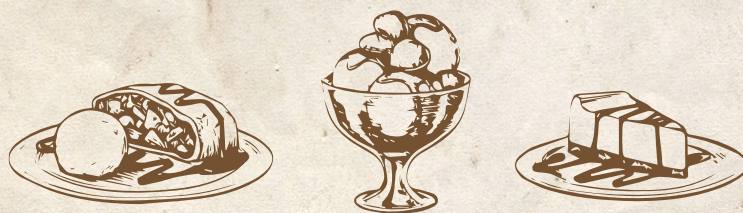
- ❖ DUMPLINGS STUFFED
WITH MASHED POTATOES
AND COTTAGE CHEESE /6 PCS. 36 PLN
WITH LARD, GREEK YOGHURT,
ON BLACHED SPINACH
- ❖ PELMENI (DUMPLINGS STUFFED
WITH MEAT) /21 PCS. 35 PLN
WITH VINEGAR, FENNEL
AND GREEK YOGHURT
- ❖ KARTACZE /2 PCS. 34 PLN
DUMPLINGS MADE FROM GRATED AND
RICED POTATOES STUFFED WITH GROUND MEAT
WITH LARD AND PICKLED CUCUMBER
- ❖ DUMPLINGS STUFFED
WITH VEAL /6 PCS. 37 PLN
WITH PEANUT SAUCE

*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 25 PLN
WITH MASCARPONE, SOAKED IN ALCOHOL
AMARETTO
- ❖ MERINGUE ROULADE 28 PLN
WITH STRAWBERRY MOUSSE
- ❖ WHITE CHOCOLATE CHEESECAKE 29 PLN
WITH CHERRY AND SPICE SAUCE
- ❖ ICE CREAM CUP 24 PLN
MIX OF FLAVORS: VANILLA, STRAWBERRY,
PISTACHIO, WITH SEASONAL FRUIT
- ❖ CARAMEL PANCAKES 24 PLN
WITH ROASTED APPLES AND CINNAMON



We add a 10% service charge for tables of 5 or more and 15% for tables of 10 or more.
On weekends and public holidays we do not split bills at one table.

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
- ❖ KVASS 0,2 L/13 PLN
- ❖ MINERAL WATER
STILL 0,33 L/9 | 1 L/16 PLN
SPARKLING 0,33 L/9 | 0,7 L/14 PLN
- ❖ CAPPY JUICE ORANGE 0,25 L/11 PLN | 1 L/29 PLN
- ❖ CAPPY JUICE APPLE 0,25 L/11 PLN | 1 L/26 PLN
- ❖ TOMATO JUICE 0,25 L/11 PLN
- ❖ COCA-COLA ZERO 0,25 L/11 PLN
COCA-COLA ORIGINAL TASTE
FANTA, SPRITE, KINLEY TONIC WATER
- ❖ RED BULL 0,25 L/14 PLN

HOT DRINKS

- ❖ TEA 13 PLN
BLACK / EARL GREY / GREEN / WHITE
MINT / RASPBERRY / FOREST FRUITS
- ❖ WINTER TEA /RECOMMEND/ 19 PLN
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

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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
❖ KOZEL LEŻÁK	0,5 L/17 PLN
❖ KOZEL ČERNÝ	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 DYNIOWE /PUMPKIN	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 AND PLUM	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 WITH ADDED FRUIT, SYRUPS, SPICES AND TINCTURE	25 PLN
❖ MEAD DWÓJNIAK	120 ML/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

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ALCOHOL

VODKA

❖ KONESER HOTEL TRYLOGIA	40 ML/11 0,5 L/130 PLN
❖ STUMBRAS	40 ML/10 0,5 L/120 PLN
❖ FINLANDIA	40 ML/11 0,5 L/125 PLN
❖ BELVEDERE	40 ML/18 0,7 L/295 PLN

CRAFTED VODKA

/served at room temperature

❖ JĘCZMIEN' /BARLEY	40 ML/17 0,7 L/270 PLN
❖ ZIEMNIAK /POTATO	40 ML/17 0,7 L/270 PLN
❖ PSZENICA /WHEAT	40 ML/17 0,7 L/270 PLN
❖ ŻYTO /RYE	40 ML/17 0,7 L/270 PLN
❖ TASTING SET 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

TRILOGY OF TASTE

❖ 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 SET ON A WOODEN BOARD	3 X 20 ML/59 PLN

COGNAC

❖ 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/85 PLN
VTCYL - SPAIN | VERDEJO
- ❖ L'ARJOLLE BLANC 125 ML/18 | 0,75 L/95 PLN
LANGUEDOC - FRANCE | SAUVIGNON
- ❖ 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 125 ML/16 | 0,75 L/85 PLN
VTCYL - SPAIN | TEMPRANILLO
- ❖ L'ARJOLLE ROUGE 125 ML/18 | 0,75 L/95 PLN
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 125 ML/16 | 0,75 L/85 PLN
GALICIA - SPAIN | MACABEO,
VERDEJO, VIURA

SPARKLING

- ❖ CAVA SEGURA VIUDAS RESERVA /DRY 0,75 L/85 PLN
PENEDES - SPAIN | MACABEO/PARELLADA
- ❖ MONTE LA REINA FRIZZANTE 0,75 L/90 PLN
CASTILLA Y LEÓN - SPAIN | VERDEJO
- ❖ MIONETTO PROSECCO 200 ML/25 PLN
TREVISO DOC - ITALY | GLERA
- ❖ SANGRIA 200 ML/19 PLN
REFRESHING RED DRINK FROM WINE
WITH THE ADDITION OF SPARKLING WATER AND FRUIT

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NON-ALCOHOLIC COCKTAILS



SZLACHECKA POKUSA ZERO /sweet and sour

29 PLN

/ known as *Pornstar Martini*

PASSION FRUIT PUREE, SUGAR SYRUP,
VANILLA SYRUP, LIME JUICE, PROSECCO 0%



SZABLA HUSARSKA ZERO /sweet

24 PLN

/ known as *Malibu Sunrise*

ORANGE JUICE, BLUE CURACAO, GRENADINE



ZIELONY STEP ZERO /refreshing

26 PLN

/ known as *Mojito*

CANE SUGAR, LIME,
SPARKLING WATER, MINT



KOZACKI RÓG ZERO /bitter-sour

25 PLN

/ known as *Aperol Sour*

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



TATARSKI BICZ ZERO /bitter

28 PLN

/ known as *Aperol Spritz*

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



TATARSKI OBUCH ZERO /refreshing

27 PLN

/ known as *Hugo Spritz*

PROSECCO %, ELDERBERRY SYRUP,
SPARKLING WATER, LIME, MINT



TATARSKI ŁUK ZERO /sweet

29 PLN

/ known as *Mango Spritz*

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



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ALCOHOLIC COCKTAILS



DZIKIE POLA /dry
/ known as Long Island

35 PLN

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



SZLACHECKA POKUSA /sweet and sour
/ known as Pornstar Martini

36 PLN

VANILLA VODKA, PASSION FRUIT PUREE,
CITRUS SYRUP, LIME JUICE, PROSECCO



SZABLA HUSARSKA /sweet
/ known as Malibu Sunrise

28 PLN

VODKA, MALIBU, ORANGE JUICE,
BLUE CURACAO, GRENADINE



ZIELONY STEP /refreshing
/ known as Mojito

29 PLN

RUM, CANE SUGAR, LIME, SPARKLING WATER, MINT



KMICIC /dry
/ known as Punisher Exotic

35 PLN

WHISKY, WÓDKA, JAGERMEISTER, PASSION FRUIT PUREE,
GRENADINA



KOZACKI RÓG /bitter-sour
/ known as Aperol Sour

26 PLN

APEROL, LIME JUICE, SUGAR SYRUP, EGG WHITE



KOZACKA SICZ /sour
/ known as Whisky Sour

26 PLN

WHISKY, LEMON JUICE, SUGAR SYRUP, EGG WHITE



TATARSKI BICZ /bitter
/ known as Aperol Spritz

32 PLN

PROSECCO, APEROL, SPARKLING WATER, ORANGE



TATARSKI OBUCH /refreshing
/ known as Hugo Spritz

30 PLN

PROSECCO, ELDERBERRY SYRUP,
SPARKLING WATER, LIME, MINT



TATARSKI ŁUK /sweet
/ known as Mango Spritz

36 PLN

PROSECCO, MANGO, LEMON JUICE,
SPARKLING WATER

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