

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 Kurcewicz family seat in the novel
"With Fire and Sword" by Henryk Sienkiewicz - adapted for utility purposes.*



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 upon request.
All menu prices are inclusive of tax.

APPETIZERS

- ❖ BEEF TARTARE 52 PLN
WITH HOUSE-MADE PICKLES,
WHOLEGRAIN MUSTARD, EGG YOLK
AND GARLIC BAGUETTE
- ❖ COUNTRY LARD 28 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

SALADS

- ❖ CEASAR SALAD 43 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 41 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 22 PLN
WITH PELMENI
(DUMPLINGS STUFFED WITH MEAT)
- ❖ TRADITIONAL SOUR RYE SOUP
IN BREAD 34 PLN
ON HOME-MADE SOURDOUGH,
WITH WHITE SAUSAGE, HORSERADISH
AND DRIED MUSHROOMS
WITHOUT BREAD /22 PLN
- ❖ CHANTERELLE SOUP 26 PLN
WITH POTATOES AND FRESH DILL
- ❖ RED BORSCH 25 PLN
WITH MASHED POTATOES AND LARD

MAIN COURSES

❖ BREADED CHICKEN KIEV BREAST

44 PLN

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

❖ COSSACK POTATO PANCAKES /3 PCS

60 PLN

WITH SPICY BEEF STEW, GREEK YOGHURT,
BOUQUET OF SALADS

Mon-Fri

❖ ROASTED PORK KNUCKLE

64 PLN

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

❖ DUCK

66 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 65 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 115 PLN
GRILLED UNDER HERBAL BUTTER,
POTATOES, GREEN BEANS
- ❖ SHASHIL ON A SWORD 59 PLN
(PORK TENDERLOIN, BACON, PEPPERS,
ZUCCHINI, ONION)
SERVED WITH FRIES, COLESLAW,
BARBECUE, CHEESE AND DEVIL'S SAUCE
- ❖ BEEF CHEEKS 63 PLN
IN PLUM JAM SAUCE, DARK BEER
AND DEMI GLACE BROTH. WITH MASHED
POTATOES AND FRIED BEETROOTS
- ❖ COD FILLET  49 PLN
BAKED WITH HERB BUTTER
SERVED WITH GREEN CUCUMBER SALSA,
CAPERS, BUTTERMILK MAYONNAISE
AND CHIVE EMULSION
- ❖ TROUT EN PAPILLOTE  58 PLN
STUFFED WITH HERB BUTTER,
SERVED WITH FRENCH FRIES AND MIXED
SALAD WITH VINAIGRETTE DRESSING

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

❖ VEGGIE BURGER

44 PLN

(PEA PATTY, 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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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.

FLOUR DISHES

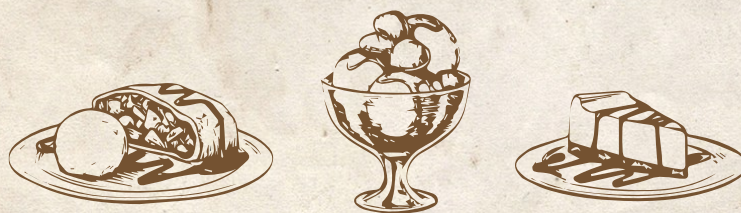
- ❖ DUMPLINGS STUFFED
WITH MASHED POTATOES
AND COTTAGE CHEESE /6 PCS 37 PLN
WITH LARD, GREEK YOGHURT,
ON BLACHED SPINACH
- ❖ PELMENI (DUMPLINGS STUFFED
WITH MEAT) /21 PCS 39 PLN
WITH VINEGAR, FENNEL
AND GREEK YOGHURT
- ❖ KARTACZE /2 PCS 38 PLN
DUMPLINGS MADE FROM GRATED AND
RICED POTATOES STUFFED WITH GROUND MEAT
WITH LARD AND PICKLED CUCUMBER
- ❖ DUMPLINGS STUFFED
WITH CHANTERELLES /6 PCS 39 PLN
WITH FRIED ONIONS AND FRESH DILL

*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 26 PLN
WITH MASCARPONE, SOAKED IN ALCOHOL
AMARETTO
- ❖ MERINGUE ROULADE 29 PLN
WITH STRAWBERRY MOUSSE
- ❖ WHITE CHOCOLATE CHEESECAKE 33 PLN
WITH CHERRY AND SPICE SAUCE
- ❖ ICE CREAM CUP 25 PLN
MIX OF FLAVORS: VANILLA, STRAWBERRY,
PISTACHIO, WITH SEASONAL FRUIT
- ❖ CARAMEL-FILLED CREPES 25 PLN
WITH ROASTED APPLES AND CINNAMON



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DRINKS

COLD DRINKS

- ❖ LEMONADE 0,4 L/18 | 1 L/32 PLN
LEMON-ORANGE / WATERMELON
- ❖ MANGO KIDS MANGO FLAVORED COCKTAIL 0,25 L/14 PLN
- ❖ ICED COFFEE 19 PLN
- ❖ ICED TEA 0,4 L/18 | 1 L/30 PLN
- ❖ KVASS 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 PLN | 1 L/30 PLN
- ❖ CAPPY JUICE APPLE 0,25 L/12 PLN | 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 /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

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/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

CRAFTED VODKA

/served at room temperature

❖ JĘCZMIEN' /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 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/95 PLN
VTCYL - 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
PLATINATE - GERMANY | RIESLING
- ❖ ROSE D'ANJOU /ROSE VINE 125 ML/18 | 0,75 L/105 PLN
LOARA VALLEY - FRANCE | CABERNET

RED

- ❖ TRYLOGIA - DZIKIE POLA 125 ML/16 | 0,75 L/95 PLN
VTCYL - 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 /DRY 0,75 L/95 PLN
PENEDES - 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 DRINK FROM WINE
WITH THE ADDITION OF SPARKLING WATER AND FRUIT

NON-ALCOHOLIC COCKTAILS



SZLACHECKA POKUSA ZERO /sweet-sour

29 PLN

/ known as *Pornstar Martini*

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



SZLACHECKI OGRÓD ZERO /sweet-sour

32 PLN

/ known as *Summer Gin*

SEASONAL FRUITS, GIN ZERO, LEMON JUICE,
SUGAR SYRUP, EGG WHITE



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-sour
/ known as *Pornstar Martini*

38 PLN

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



SZLACHECKI OGRÓD /sweet-sour
/ known as *Summer Gin*

36 PLN

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



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



ELIKSIR TUHAJ-BEJA /refreshing
/ known as *Melon Fizz*

37 PLN

MIDORI LIQUEUR, RUM, LEMON JUICE, VANILLA SYRUP,
SPRITE, 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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