

*Wichtaczy*  
BISTRO - BAR  
2019



## STARTERS

**Steak tartare** 28 zł  
horseradish mayonnaise / pickled spring vegetables /  
buckwheat popcorn

**Prawns** 32 zł  
chilli / mango / pineapple / mix salad

**Prawns** 32 zł  
cherry tomatoes confit / garlic / herb bread

**Gravlax** 31 zł  
pesto / mix salad / pickled radish /  
yogurt foam / raspberries

**Matjes herring** 26 zł  
new potato salad / beet greens /  
sour cream

**Buffalo mozzarella** 29 zł  
colored tomatoes / pesto / olive oil

## SOUPS

**SOUP OF THE DAY** 14 zł



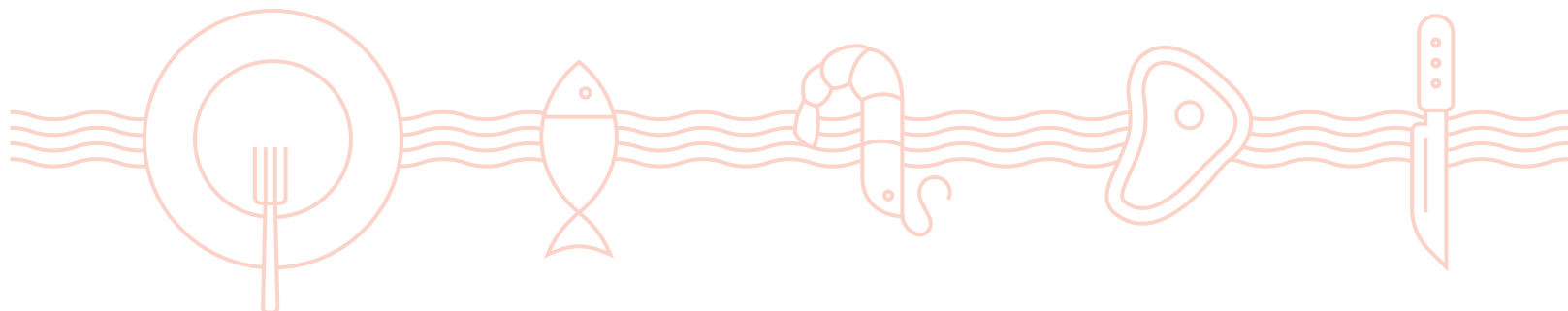
**ASK THE WAIT STAFF**

**Cold beet soup** 18 zł  
yogurt / new potato / egg / chives

**Calamari soup** 16 zł

**Tomato soup** 12 zł

**Fish soup** 17 zł  
cod / salmon / vegetables / saffron



## MAIN COURSES

### Pulled Pork burger

red cabbage / pickles / Belgian fries

29 zł

### Yellow cauliflower curry

jasmine rice / coriander / lime

34 zł

### Hot - Dog

Parker House roll / pulled beef / remoulade /  
toasted white onions / pickles / fries

29 zł

### Caesar salad

smoked chicken / parmesan /  
bacon

26 zł

### Bavette steak

asparagus / roasted cauliflower / new potatoes /  
hollandaise sauce

66 zł

### Falafel

romaine lettuce / tzatziki / olives /  
cherry tomatoes

29 zł

### Supreme chicken

mashed potatoes with chives /  
seasonal vegetables / butter sauce

36 zł

## FISH & SEAFOOD

### Fish&chips

Belgian fries / tartare sauce / coleslaw

37 zł

### Gilt-head bream

new potatoes / mix salad with mango vinaigrette /  
herb butter with baked garlic

46 zł

### Zander

herb crumble / hollandaise sauce /  
vegetables / lemon powder

38 zł

### Mule

baltic porter / bacon / parsley

38 zł

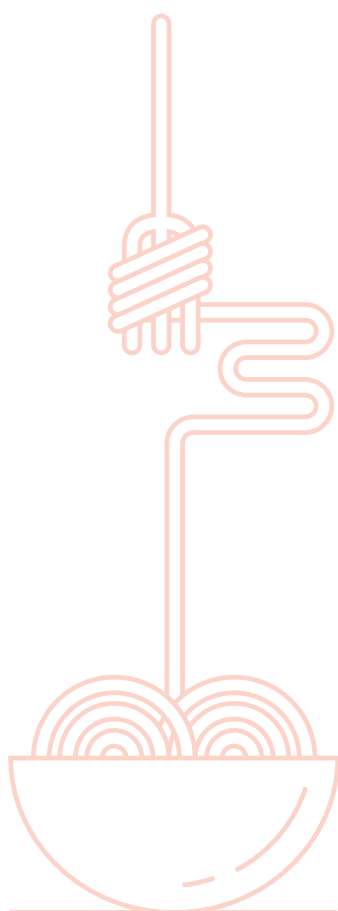
## PASTA & RISOTTO

**Spaghetti aglio olio** 26 zł  
garlic / chilli / parmesan

**Spaghetti vongole veraci** 34 zł  
chilli / garlic / olive oil

**Spaghetti carbonara** 28 zł  
egg yolk / parmesan

**Risotto** 36 zł  
chanterelle confit / asparagus /  
baked parmesan / truffle



## CHILDREN'S MENU

**Tomato soup** 12 zł

**Coated chicken fillet** 16 zł  
mashed potatoes / carrot salad with apple

**Spaghetti Napoli** 18 zł  
parmesan

**Chips** 8 zł

## DESSERTS

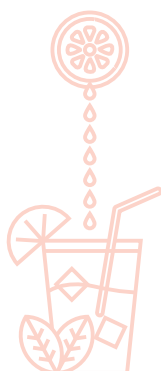
**Violet meringue** 16 zł  
fruits / whipped cream

**Belgian chocolate brownie** 18 zł  
vanilla ice cream with tonka beans

**Ask the wait staff  
for today's baked goods**

## HOMEMADE

Mint lemonade	0,25 l	12 zł
Forest fruit lemonade	0,25 l	12 zł
Ice tea lemon & ginger	0,25 l	11 zł
Rhubarb Kombucha	0,25 l	11 zł
Freshly squeezed juice	0,3 l	14 zł
Freshly pressed juice	0,3 l	12 zł
Vitamin bomb apple, kale, pear, orange	0,3 l	14 zł
Be healthy pineapple / pear / ginger	0,3 l	14 zł



## COLD DRINKS

Sparkling / still water		6 zł
Filtered tap water		
<b>Wichłacz Bistro-Bar</b>		
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Coca cola	0,25 l	8 zł
Coca cola zero	0,25 l	8 zł
Fanta	0,25 l	8 zł
Sprite	0,25 l	8 zł
Kinley Tonic	0,25 l	8 zł
Kropla Beskidu	0,25 l	8 zł
Kropla Beskidu Delice	0,25 l	8 zł
Fuzetea lemon, peach	0,25 l	8 zł
Cappy fruit juice orange, apple, multifruit, tomato, black currant	0,25 l	8 zł
Fritz-kola	0,3 l	12 zł
Fritz-melon	0,3 l	12 zł
Fritz-rabarbar	0,3 l	12 zł
Fentimans Botanical Tonic	0,2 l	12 zł
Fentimans Ginger Beer	0,2 l	12 zł

## DRAFT BEER

Żywiec	0,5 l	12 zł
Żywiec	0,3 l	10 zł
Żywiec Porter	0,4 l	11 zł
Radler	0,5 l	12 zł
Radler	0,3 l	10 zł

### Bottled beer

Colberg Lager	0,5 l	12 zł
Colberg Dark Lager	0,5 l	12 zł
Low-alcohol beer	0,33 l	9 zł
Craft beer	0,5 l	15 - 22 zł

## Coffee

Espresso	50 ml	9 zł
Americano	200 ml	9 zł
Flat white	200 ml	12 zł
Cappuccino	200 ml	11 zł
Latte	300 ml	13 zł

## Tea

Teapigs	250 ml	10 zł
Black, Earl Grey, Green, Super Fruit, Lemon&Ginger, Peppermint		

**CHECK OUR WINE & COCKTAIL CARD!**

**LET'S  
BISTRO**

