



Wichłacz

BISTRO - BAR

2019

Hello!

Wichłacz Bistro-Bar is a combination of modern bistro and cocktailbar. Basing on hospitality, we really want our guests to feel at home. We believe that food should be more than just eating-we value the time spend together at the table and the possibility of celebrating every moment.

The cuisine of Bistro is classic and modern at the same time. Focusing on seasonal and local products allows us to create unforgettable combinations of tastes. In our cocktail menu we have selected classic cocktails and many signature cocktails. Simple, balanced and seasonal compositions guarantee that you will remember these flavors for a long time. In the evenings our bar comes to life and the sound of shakers spreads over the whole restaurant.

**LET'S
BISTRO!**

MENU

SPRING/SUMMER 2023

STARTERS

Seafood in beer batter 39 zł

calamari 4 pc. / shrimps 3 pc. / rucola / chilli-mayo / tartare sauce

Pan fried Black Tiger shrimps (6 shrimps) (100 g) 48 zł

garlic / ginger / chilli / butter / garlic bread

Steak tartare (100 g) 42 zł

pickled vegetables (50 g) / pickled chanterelle / lovage olive / butter / homemade bread (50 g)

Mix of battered cheese 300 g 42 zł

herb camembert / matured gouda cheese with black seeds / halloumi cheese / rucola / cranberry sauce / chilli jam



SOUPS

Tomato noodle soup 300 ml 18 zł

Sour rye soup 300 ml 24 zł

smoked sausage and bacon / potato puree with onion

Calamari soup 300 ml 28 zł

homemade bread

Mushroom soup 300 ml 24 zł

fresh mushrooms / batter noodles with parmesan cheese



SALADS

Caesar salad with smoked chicken (80 g) 350 g 42 zł

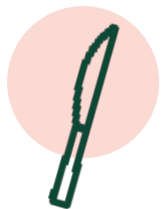
romaine lettuce / cherry tomatoes / garlic croutons / Caesar sauce with anchovies green pesto / Grana Padano

Balkan salad 350 g 39 zł

salad mix / pepper / cucumber / cherry tomatoes / olives / red onion capers / feta cheese / vinaigrette

Shrimp salad 350 g (6 pc.) 54 zł

salad mix / cherry tomatoes / red onion / rice chips / marinated shrimps / vinaigrette



BURGERS

Beef Burger (400 g) 59 zł

180 g of Black Angus beef (USA) / cheddar / bacon / lettuce/ pickles /onion / butter roll mustard-mayonnaise sauce / potato chips with Parmesan cheese (150 g) and garlic

Pizza Burger 69 zł

180 g of Black Angus beef (USA) / rucola / pickles / bacon / cherry tomatoes / cheddar tomato sauce / basil pesto / potato chips with parmesan cheese and garlic

Pulled Pork (400 g) 59 zł

200 g roasted pulled pork / cheese sauce / pickles / chilli-mayo sauce / butter roll potato chips with garlic and parmesan (150 g)

MAIN COURSES

Bread-crumbed pork chop (250 g) with creamy mushroom sauce 59 zł
baked potatoes with pesto (200 g)

De volaille (160 g) with butter and parsley 59 zł
mashed potatoes with onion (200 g) / baked carrot with peas

Fillet steak (200 g) 139 zł
potato chips with Parmesan cheese and garlic (150 g) / pan fried vegetables (zucchini pepper / onion / champignon / sugar snap peas / celery / colorful carrots / herbs / chilli)

Sous vide duck breast (200 g) 74 zł
baked potatoes with pesto / glazed beetroot (100 g) / kale

Slow-baked BBQ ribs 850 g 75 zł
fries (150 g) / coleslaw (150 g)

Baked chicken 450 g 69 zł
baked potatoes with pesto (200 g) / baked root vegetables with herbs (200 g)

Baked salmon troncon (280 g) 81 zł
green asparagus in cream sauce with garlic (150 g) / mashed potatoes with onion (150 g)

Fish&Chips (250 g) 59 zł
fries (150 g) / cod fillet / tartare sauce / coleslaw

Silesian potato dumplings (300 g) in creamy mushroom sauce (150 g) 46 zł
spring onion / garlic / mushrooms / cream / parsley / Grana Padano / picked chanterelles

Pelmeni with veal (9 pc.) 300 g 36 zł
pepper butter / parsley

Vege baked sweet potato 450 g 46 zł
goat cheese / sweet potato / salads / beetroot / redcurrant / picked pumpkin / green pesto / roasted seeds

Cottage cheese noodles (220 g) in breadcrumbs 32 zł
raspberry preserve (40 g) / seasonal fruits (40 g)

KIDS MENU

Breaded chicken breasts (80 g) 250 g 29 zł
fries (80 g) / cucumber salad (100 g)

Cottage cheese noodles (220 g) in breadcrumbs 300 g 32 zł
raspberry preserve (40 g) / seasonal fruits (40 g)

SIDES

Fries 150 g 14 zł

Potato chips with Parmesan cheese and garlic 150 g 17 zł

Mashed potatoes with onion 200 g 13 zł

Baked potatoes with pesto 150 g 15 zł

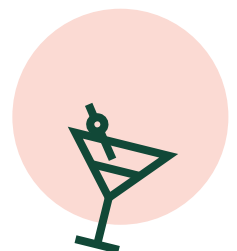
Baked root vegetables with herbs 200 g 15 zł

Salad with vinaigrette and vegetables 150 g 15 zł

Coleslaw 150 g 13 zł

Mushrooms in creamy sauce 150 g 13 zł

Homemade bread 5 zł



DESSERTS

Ask the wait staff about today's desserts

HOMEMADE

Lemonade with mint	0,3 18 zł
Rose and hibiscus lemonade	0,3 18 zł
Freshly squeezed juice (orange / grapefruit / mix)	0,25 20 zł
Homemade tea with raspberry preserve	0,3 16 zł
Homemade tea with plum preserve	0,3 16 zł
Mulled wine	0,25 18 zł
Hot Aperol drink	0,25 22 zł

COLD DRINKS

Filtered water by Wichłacz Bistro-Bar

Still water	0,5 7 zł / 1 13 zł
Sparkling	0,5 7 zł / 1 13 zł
Coca-Cola	0,25 12 zł
Coca-Cola Zero	0,25 12 zł
Fanta	0,25 12 zł
Sprite	0,25 12 zł
Kinley Tonic	0,25 12 zł
Cappy fruit juice	0,25 12 zł
Thomas Henry	0,2 17 zł

(ask the wait staff about the flavours)

ENJOY

DRAUGHT BEER

Żywiec	0,5 17 zł
Żywiec	0,3 15 zł
Żywiec weißes	0,4 17 zł
Alsterwasser	0,5 17 zł

BOTTLED BEER

Colberg Lager	0,5 20 zł
Colberg Dark Lager	0,5 20 zł
Alcohol free beer	0,3 15 zł

COFFEE

Espresso 50 ml	12 zł
Americano 200 ml	14 zł
Flat White 200 ml	17 zł
Cappuccino 180 ml	16 zł
Latte 300 ml	18 zł
Plant milk	2 zł

TEE

Teapigs 300 ml 13 zł

Flavours:

Black, Earl Grey, Green Mao Feng,
Super Fruit, Lemon & Ginger, Mint

