

BAR & RESTAURANT 511

The authenticity of our cuisine is a passion for using the natural goods of the region, including fresh local herbs that represent Jura

You may find in our menu



Also see our Plant Menu
or

ask waiter which courses are also available in
vegan / vegetarian version. Inform service about
your food allergy or another food restrictions.

MENU



POZIOM 511

Kitchen inspired with Jura..

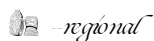
Autumn 511 menu merges our best classics with fresh season ingredients. Best meat, fish, mushrooms and cheeses from local suppliers seasoned with fresh herbs from Jura's meadows.

Thyme and red blueberries, which Poziom is famous for, couldn't have been left out.

Make yourself comfortable and relish in Jura.

Enjoy the wines of the Biale Skaly Vineyard

Ask the waiter about wines from the Biale Skaly Vineyard, located right next to the hotel. The waiter will choose the right wine for the dish.

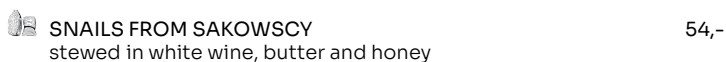


APERITIF

PROSECCO	125ml/ 25,-
CHAMPAGNE	125ml/ 45,-
ROSEMARY VODKA MARTINI	80ml/ 25,-
MACIERZANKA	80ml/ 20,-

APPETIZERS

BREAD AND BUTTER	16,-
WHITE PUDDING WITH PANKO apricot, plum and onion	38,-
CELERIAC jura pesto, vegan mayonnaise, cashew nut, watermelon turnip	39,-

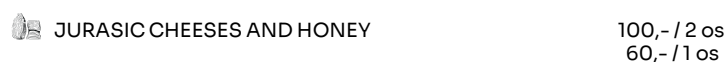


SNAILS FROM SAKOWSCY stewed in white wine, butter and honey	54,-
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BEEF FILLET TARTARE white turnip, pickled shimeji mushrooms, chives, chive mayonnaise	56,-
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SCALLOP hazelnut mango and chilli salsa	69,-
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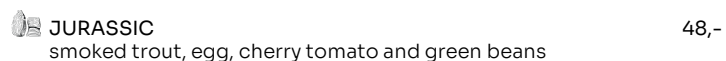
SELECTIONS OF ITALIAN HAM AND CHEESE olives, apple capers, marinated artichokes, grissini	90,- / 2 os
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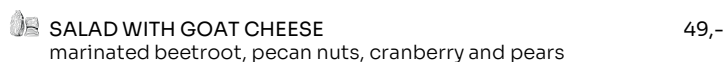
JURASSIC CHEESES AND HONEY	100,- / 2 os 60,- / 1 os
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SALADS

CEZAR parmesan cheese, homesteaded chicken, herb croutons, white anchovy	47,-
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JURASSIC smoked trout, egg, cherry tomato and green beans	48,-
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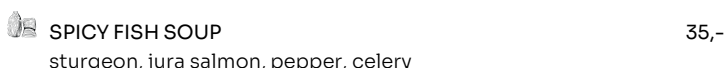


SALAD WITH GOAT CHEESE marinated beetroot, pecan nuts, cranberry and pears	49,-
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SOUPS

ONION SOUP toast, grana padano, thyme	32,-
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CEP CREAM cashew nut, jerusalem artichoke, truffle oil	34,-
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SPICY FISH SOUP sturgeon, jura salmon, pepper, celery	35,-
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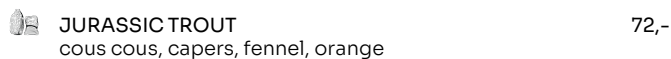
MAIN COURSES

RISOTTO gorgonzola, figs, roasted buckwheat	54,-
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POLISH DUMPLINGS with goose sun-dried tomato	58,-
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INK TAGLIATELLE roast salmon, pumpkin	62,-
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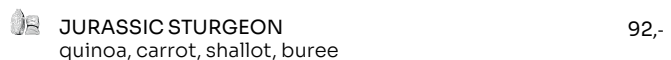
PHEASANT WRAPPED IN CABBAGE with buckwheat sauerkraut parsley root puree and saute oyster mushroom	68,-
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JURASSIC TROUT cous cous, capers, fennel, orange	72,-
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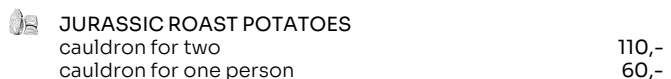
BEEF CHEEKS potato, smoked cottage cheese, sour cucumber	79,-
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DUCK BREAST pumpkin, cowberry, marinated curly kale, dumplings	86,-
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JURASSIC STURGEON quinoa, carrot, shallot, buree	92,-
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BEEF FILLET campfire potato spinach, oyster mushroom, and green pepper sauce	129,-
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JURASSIC ROAST POTATOES cauldron for two cauldron for one person	110,- 60,-
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MEAT SELECTION

Served with green pepper sauce

ROASTBEEF dry seasoned 35 days price for 100g/ minimum 300g	100g/ 49,-
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ENTRECOTE dry seasoned 35 days price for 100g/ minimum 300g	100g/ 58,-
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EXTRAS

Salad with olive oil	12,-
Pickled cucumber	16,-
Sauté spinach with Garlic	16,-
Sweeter potato fries	16,-
Crispy potatoes	18,-
Sauté oyster mushroom with garlic and parsley	22,-

DESSERTS

CREME BRULEE red blueberries	27,-
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COLD CHEESECAKE quince, seasonal fruits, amaretti cookies	28,-
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CHOCOLATE FONDANT sea buckthorn, figs, crème fraiche, Ice cream	32,-
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DIGESTIVE

BONEROWA	20,-
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PIGWÓWKA	15,-
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