

BAR & RESTAURANT 511

MENU

POZIOM 511

The 511 menu is a combination of our classics with seasonal ingredients. The best vegetables, fish, meat and cheese from local suppliers seasoned with fresh herbs from Jurassic meadows. We couldn't miss thyme and red blueberries, for which Level is famous.

Make yourself comfortable and relish in Jura.

Enjoy the wines of the Białe Skąły Vineyard

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



-regional

Aperitif

PROSECCO 125 ML	25,-
GLASS OF CHAMPAGNE 125 ML	45,-
ROZMARYNOWE VODKA MARTINI 80 ML	25,-
MACIERZANKA 80 ML	20,-

APPETIZERS

BREAD AND BUTTER	22,-
 FOCACCIA	46,-
froasted vegetable mousse, tomato, coriander	
ROASTED CAULIFLOWER	46,-
fig, almond, wholegrain mustard	
 RIVER TROUT TARTARE	64,-
cured cucumber, fermented gooseberry	
 SNAILS FROM SAKOWSCY	62,-
white wine, butter, honey	
BEEF TENDERLOIN TARTARE	68,-
shallots, capers, chives	
SELECTIONS OF HAM AND CHEESE	95,-/ 2os.
matured cured meats, matured cheeses, lingonberries	
 GOAT'S CHEESE FROM GARBACIAK	120,-/ 2os.
regional honeys	
	69,-/ 1 os.

SALADS

 SMOKED DUCK SALAD	56,-
rocket, balsamic dressing, cucumber	
SALAD WITH GOAT CHEESE	54,-
pear, pickled beet, pumpkin seeds	
 JURASSIC	58,-
smoked trout, green beans, egg	

SOUPS

 JURASSIC SOUP BASED ON BUTTERMILK	35,-
lightly pickled cucumber, potato, buttermilk	
 ONION SOUP	32,-
croutons, goat's cheese, białe skąły white wine	
 SPICY FISH SOUP	46,-
sturgeon, salmon, peppers	

MAIN COURSES

	CELERIAC RISOTTO hazelnut, bursztyn cheese, spring onion	68,-
	POLISH DUMPLINGS garlic, sage, chilli	70,-
	GUINEA FOWL CABBAGE ROLL horseradish potato purée, sauerkraut, wild mushrooms	78,-
	BEEF TENDERLOIN TAGLIATELLE spring onion, sour cream, blackcurrant	85,-
	VENISON STEW potato pancake, kale, sour cream	96,-
	SILESIA POTATO DUMPLINGS porcini, polish jura truffle, buttermilk	84,-
	TROUT mushroom, leek, french potato	85,-
	STURGEON carrot, spatzle, celery	110,-
	DUCK BREAST parsnip, chanterelles, plum	89,-

MEAT SELECTION

Served with greenpepper sauce

ROASTBEEF dry seasoned 35 days price for 100g/ minimum 300g	100g/ 60,-
ENTRECOTE sdry seasoned 35 days price for 100g/ minimum 300g	100g/ 66,-
BEEF TENDERLOIN	200g/ 112,-

EXTRAS

SALAD WITH OLIVE OIL	14,-
SPINACH SAUTÉED WITH GARLIC	20,-
CRISPY POTATOES	22,-
SAUTÉ OYSTER MUSHROOM WITH GARLIC AND PARSLEY	24,-
SALAD MIX WITH FENNEL AND OLIVE	26,-
SWEET POTATO FRIES	26,-

DESSERTS

CREME BRULEE red blueberries, vanilla	35,-
PUMPKIN FONDANT quince ice cream, white chocolate, pumpkin seeds	38,-
PLUM DUMPLINGS truffle ice cream, plum preserve, toasted breadcrumbs	39,-

DIGESTIVE

	BONEROWA	20,-
	PIGWÓWKA	15,-