



*Wichitacz*  
GRILLHOUSE  
1994

2024/2025 **Menu**  
Autumn/Winter

# STARTERS



## **Grilled camembert 32 zł**

plum preserve / kale / rucola / vinaigrette / roasted grains / toasts

## **Foccacia with mushrooms 28 zł**

dill crème fraîche / caramelized onion / chives / rucola

## **Butter fried Tiger shrimps 49 zł**

Black Tiger shrimps / garlic / ginger / parsley / garlic bread

## **Salad with vegetables and herb vinaigrette 19 zł**

pepper / cherry tomatoes / cucumber

## **Homemade bread 12 zł**

herb-mustard butter

## **Steak tartare 49 zł**

beef / pickles / egg yolk / butter / homemade bread

# SOUPS

**Soup of the day** - ask the wait staff

**Mushroom soup with noodles 26 zł**

**Tomato noodle soup 22 zł**

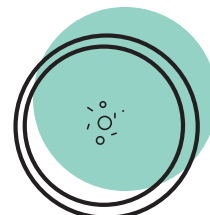
**Calamari soup with homemade bread 32 zł**

**Sour rye soup 28 zł**

white sausage / potatoes / homemade bread

**Fish soup 29 zł**

salmon / vegetables / homemade bread



# SALADS

## **Caesar salad with smoked chicken 45 zł**

smoked chicken / basil pesto / romaine lettuce / Caesar sauce  
cherry tomatoes / butter croutons / seasoned cheese

## **Salad with shrimps 58 zł**

Black Tiger shrimps / sweet chilli sauce / salad mix / basil pesto  
cream sauce with dill / cherry tomatoes / red onion / dill / garlic bread

# MEAT

TO THE MAIN DISH, PICK THE SIDES YOU LIKE.  
YOU WILL FIND THEM ON THE NEXT PAGE.

## **Chicken fillet 32 zł**

cocktail sauce / garlic sauce

## **Pork neck steak 34 zł**

cocktail sauce / garlic sauce

## **Grilled deer fillet 67 zł**

grilled bacon / pear chutney

## **Chopped roe deer steak 40 zł**

cocktail sauce / garlic sauce

## **Fillet steak 125 zł**

pepper sauce

## **Chopped wild boar steak 38 zł**

cocktail sauce / garlic sauce

## **Pork tenderloin shashlik 44 zł**

bacon / onion / cocktail sauce / garlic sauce

## **Pork tenderloin 42 zł**

cocktail sauce / garlic sauce

## **Pork tenderloin in cream sauce 44 zł**

onion / mushrooms / cream / garlic / parsley

## **Barbecue pork ribs 69 zł**

## **Chopped wild boar steak burger 49 zł**

chopped wild boar steak / cheddar / bacon / tomato / rucola / jalapeño pickles / homemade mustard-mayonnaise sauce / roll

## **Beef burger 49 zł**

seasoned beef / bacon / tomato / lettuce / pickles / cheddar homemade mustard-mayonnaise sauce / roll

# FISH

## **Oven-baked halibut 69 zł**

green peas with mint / herb butter

## **Butter-basted zander fillet 49 zł**

dill / lemon / garlic

## **Grilled red tuna fillet 72 zł**

herb butter

## **Pan-fried cod fillet 42 zł**

## **Oven-baked salmon 68 zł**

cream / vegetables (tomatoes / Chinese cabbage mushrooms / apple) / garlic butter



# CHILDREN'S MENU

## Coated chicken fillet 31 zł

fries / carrot salad

## Coated cod fillet 35 zł

fries / carrot salad



## SIDES

<b>Roasted potatoes</b> garlic butter / dill	16 zł	<b>Homemade bread</b>	9 zł
<b>Baked sweet potato</b>	20 zł	<b>Garlic toasts</b>	14 zł
<b>Fries</b>	15 zł	<b>Sauerkraut salad</b>	15 zł
<b>Jasmine rice</b>	12 zł	<b>Coleslaw salad</b>	15 zł
<b>Fried cabbage</b>	19 zł	<b>Beetroot salad</b>	15 zł
<b>Set of salads</b>	16 zł	<b>Cocktail sauce / garlic sauce</b>	6 zł
<b>Mix salad with vegetables and vinaigrette</b> (pepper, cherry tomatoes, cucumber)	19 zł	<b>Pepper sauce</b>	5 zł
<b>Fried champignons</b> garlic butter	18 zł	<b>Ketchup / mayonnaise</b>	3 zł

## DESSERTS

Ask the wait staff about today's desserts - 26 zł

# HOMEMADE

Homemade ginger and orange tea	0,33 l 19 zł
Tea with homemade raspberry preserve	0,33 l 19 zł
Mint lemonade	0,33 l 21 zł
Hibiscus-rose lemonade	0,33 l 21 zł
Freshly squeezed juice (orange / grapefruit / mix)	0,25 l 22 zł
Sparkling water	0,5 l 7 zł / 1 l 13 zł
Still water	0,5 l 7 zł / 1 l 13 zł

(filtered water, distribution Grill House)



# DRAUGHT BEER

Żywiec	0,33 l 16 zł
Żywiec Wheat	0,33 l 17 zł
Radler	0,33 l 16 zł
Żywiec	0,5 l 18 zł
Żywiec Wheat	0,5 l 19 zł
Radler	0,5 l 18 zł

# BOTTLED BEER

Colberg Lager	0,5 l 21 zł
Colberg Dark Lager	0,5 l 21 zł
Alcohol free beer	0,33 l 16 zł
Flavoured alcohol free beer	0,33 l 16 zł

(ask the wait staff)

# COLD DRINKS

Coca-Cola	0,25 l 13 zł
Coca-Cola Zero	0,25 l 13 zł
Fanta	0,25 l 13 zł
Sprite	0,25 l 13 zł
Kinley Tonic	0,25 l 13 zł
Kinley Pink Berry Tonic	0,25 l 13 zł
Kropla Beskidu	0,33 l 13 zł
Kropla Beskidu Delice	0,33 l 13 zł
Fuzetea	0,25 l 13 zł
Cappy fruit juice (orange, apple, multivitamin)	0,25 l 13 zł
Cappy tomato juice	0,25 l 13 zł
Fritz-kola	0,33 l 19 zł
Fritz-melon	0,33 l 19 zł
Apfelschorle	0,33 l 19 zł

# COFFEE

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

# TEA

Teapigs English Breakfast	300 ml 13 zł
Teapigs Earl Grey	300 ml 13 zł
Teapigs Green Mao Feng	300 ml 13 zł
Teapigs Super Fruit	300 ml 13 zł
Teapigs Lemon & Ginger	300 ml 13 zł
Teapigs Mint	300 ml 13 zł

# ALCOHOL

Luksusowa	40 ml 14 zł 0,7 l 170 zł	Tequila Olmeca Silver	40 ml 20 zł
Finlandia	40 ml 18 zł 0,7 l 220 zł	Captain Morgan White	40 ml 18 zł
Żołądkowa Gorzka	40 ml 12 zł 0,7 l 160 zł	Captain Morgan Black Spiced	40 ml 18 zł
Żubrówka	40 ml 12 zł 0,7 l 160 zł	Gordon's Gin	40 ml 17 zł
Jagermeister	40 ml 19 zł	Jack Daniel's	40 ml 24 zł 0,7 l 330 zł
Johnnie Walker Blonde	40 ml 20 zł 0,7 l 260 zł	Bulleit	40 ml 22 zł 0,7 l 300 zł

# COCKTAILS

## CUBA LIBRE 29 zł

spiced rum / lime / coca cola

## APEROL SPRITZ 30 zł

aperol / prosecco / sparkling water / orange

## MOHITO 29 zł

white rum / sparkling water / lime / mint / brown sugar

## HUGO SPRITZ 30 zł

prosecco / elderflower syrup / sparkling water  
lemon / lime / orange

## GIN TONIC 27 zł

gin / tonic / lemon

## WÓDKA SOUR 27 zł

vodka / lemon / sugar / angostura / egg white

## GIN SOUR 28 zł

gin / lemon / sugar / angostura / egg white

## WHISKEY SOUR 29 zł

whiskey / lemon / sugar / angostura / egg white

## HIBI BIBI 30 zł

gin / hibiscus / rose water / lemon  
egg white / prosecco

## SWEET MARTINI 30 zł

martini bianco / lemon / sugar / rose water

## NEGRONI 32 zł

gin / campari / martini rosso

## OLD CUBAN 30 zł

spiced rum / lemon / sugar / mint  
angostura / prosecco

## PASSION FRUIT SOUR 29 zł

vodka / lemon / egg white / sugar syrup  
passion fruit

## PINK GIN& TONIC 28 zł

gin / hibiscus-rose / Kinley Pink Berry Tonic

## JAGER SPRITZ 29 zł

Jagermeister / prosecco / sugar syrup  
lemon / sparkling water

## PORNSTAR MARTINI 32 zł

vodka / vanilla / lemon / passion fruit  
prosecco / sugar syrup

0%

## PASSION 19 zł

passion fruit / lemon / sugar / sparkling water

## A'LA HUGO 19 zł

elderflower syrup / sparkling water / sprite

## GIN&TONIC 0 % 19 zł

alcohol free gin / tonic

## CHARDONNAY BIO 750 ml 120 zł

France / Chardonnay  
Aromas: ripe white fruits

## SPARKLING BIO 750 ml 120 zł

France / Chardonnay  
Freshness and light sweetness.

# SPARKLING WINES

 125ml  0,7L

## PROSECCO SPUMANTE RIONDO

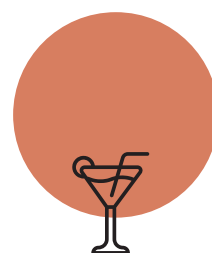
Italy, Veneto / Glera  
Aromas: ripe pear and green apple

26 zł / 160 zł

## CASA BURTI SPUMANTE

Italy, Veneto / Glera  
Aromas: pear, peach and citrus fruits

20 zł / 120 zł



# WHITE WINES | ROSE WINES



## **VINHO VERDE OBRA ROSE** 25 zł / 150 zł

Minho, Portugal / Borraçal Espadeiro  
Aromas: strawberries, fresh raspberries and sweet cherries

## **CUVÉE** 31 zł / 190 zł

Poland, Winery of Rajkowo Palace  
Aromas: rose, lychee, citrus fruits-dry

## **SOLARIS** 31 zł / 190 zł

Poland, Winery of Rajkowo Palace  
Aromas: citrus fruits, apples, peach-dry

## **PETIT GRIS LOVE** 28 zł / 170 zł

IGP Val de Loire, France  
Aromas: sweet fruit, notes of apricot and ripe grapes-semi-dry

## **PINOT GRIGIO VENETO** 26 zł / 160 zł

IGT Veneto, Italy / Pinot Grigio  
Aromas: tropical fruits and white flowers-dry

## **AIREN BODEGAS CELAYA** 25 zł / 150 zł

Spain, Albacete / Airén  
Aromas: pineapple, apricot and notes of honey-semi sweet

## **SAUVIGNON BLANC CHEVAL NOIR** 26 zł / 160 zł

France, AOC Loire Valley / Sauvignon Blanc  
Aromas: gooseberry, lime and fresh herbs-dry

## **CHARDONNAY DELLE VENEZIE** 26 zł / 160 zł

Italy, IGT Veneto / Chardonnay  
Aromas: floral notes with aromas of ripe fruit-dry

## **ALBARIÑO BOAL** 30 zł / 180 zł

Spain, Galicia / Albariño  
Aromas: ripe citrus, a touch of vanilla and a slight minerality in the mouth-dry

## **RIESLING SELBACH OSTER** 30 zł / 180 zł

Germany, QbA Mosel / Riesling  
Aromas: lemon, lime, and green apple-semi dry

# RED WINES

## **MERLOT DELLE VENEZIE** 25 zł / 150 zł

Italy, Veneto / Merlot  
Aromas: vanilla notes, ripe red fruit-dry

## **DORNFELDER SELBACH OSTER** 30 zł / 180 zł

Germany, QbA Mosel / Dornfelder  
Aromas: cherries, plums and coffee aromas-dry

## **PRIMITIVO IONIS** 30 zł / 180 zł

Italy, IGP Puglia / Primitivo  
Aromas: wild berries, vanilla notes and licorice-dry

## **GARNACHA - SYRAH ALMARINA** 26 zł / 160 zł

DO Almansa, Spain / Garnacha, Syrah  
Aromas: red cherries, forest fruit and notes of licorice



**GRILL  
&  
CHILL**