

ME NU



Breakfast

OPEN DAILY

7:00 - 10:00
price 60 zł per person
reservation - 607577052

Lunch

MONDAY - FRIDAY

open hours: 12:00 - 15:00
soup 10,00 | main 32,00

Restaurant

OPEN DAILY

12:00 - 22:00
Sunday: 12:00 - 20:00

Hotel

OPEN DAILY

Traveller Review Awards 2023
9,6 out of 10
Willa Stara Wozownia



Recommend

SALAD:

Hot pumpkin and liver
salad, served in baked
bread. **43**

SOUP:

French onion soup with a hint
of chardonnay, baked with
french dough. **32**

Pumpkin and ginger cream **29**

Main course :

BEEF CHEEKS **85**
Beef cheeks in an aromatic sauce,
served with Silesian dumplings and
caramelized beets.

TUNA STEAK **108**
tuna steak with lemon risotto, sugar
snap peas with a splash of teriaki
sauce with chilli

Drinks:

FROZEN TEAS **18**

**MULLED WINE WITH
SPICES AND DRIED
FRUIT** **32**

APEROL SPRITZ **30**

Prosecco z Aperol, sparkling
water and orange.

NEGRONI **32**

Gin, campari, martini rosso
and orange.





MENU AUTUMN 2024
STARA WOZOWNIA LUSOWO

STARTERS

- 49** Beef carpaccio.
- 54** Beef tartare.
- 69** Grilled octopus with mango.
- 55** Grilled shrimps with garlic and parsley served with toast on roman lettuce.

SOUPS

- 22** Cream of tomatoes with herbs and a drop of cream.
- 28** Traditional sour soup with white sausage served in a crusty bread loaf.
- 32** Thick cheese soup with porcini mushrooms.
- 32** French onion soup with a hint of chardonney, baked with french dough.
- 29** Pumpkin and ginger cream





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SALADS

- 35** Greek salad with feta, grilled peppers and zucchini, onion, tomato, cucumber, olives and dressing.
- 36** Roma - with grilled chicken breast.
- 50** Salad with shrimps, mango and sweet and sour sauce.
- 55** Argentina salad with beef sirloin and blue cheese.
- 43** Hot pumpkin and liver salad, served in baked bread.

PASTA

- 47** Tagliatelle with spinach and gorgonzola cheese sauce.
- 56** Black tagliatelle with shrimps and fresh vegetables.
- 55** Pasta with boletus and grilled beef in cream sauce.
- 55** Tagliatelle with taste of black truffle, with grilled salmon and rucola.
- 38** Tray of russian style dumplings.





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MAIN COURSE

FISH

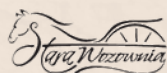
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- 74 Baked zander fillet served with kashotto, baked cauliflower and smoked butter sauce.sla.
 - 86 Salmon fillet served with baked sweet potato, vegetables and lime dressing.
 - 108 Tuna steak with lemon risotto, sugar snap peas with a splash of teriaki sauce with chilli.

MAIN COURSE

MEAT DISH

-
- 55 Juicy chicken brest served with grilled vegetables, Italian gnocchi and lemon-basil sauc.
 - 51 Breaded pork chop served with puree potatos and fried cabbage.
 - 64 Boeuf Stroganow - beef goulash with mushrooms served with dumplings and gherkin salad.
 - 64 Grilled pork sirloin served with chanterelle sauce, grilled vegetables and roasted potatoes.





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MAIN COURSE

MEAT DISH

-
- 84** Half of the duck stewed in old Polish way with apples and raisins served with yeast dumplings, red cabbage and roasted apple.
- 75** Beef roulade stuffed with bacon in natural dark sauce with yeast dumplings and beetroot with horseradish.
- 85** Marinated roast beef steak with green vegetables, green pepper sauce and new potatoes or steak fries.
- 119** Aged sirloin steak /250gr/ served with mista salad, steak fries and sauce: green pepper, chantrelle or truffle.
- 52*** LusBurger served with steak fries.
- 84** Beef cheeks in an aromatic sauce, served with Silesian dumplings and caramelized beets.



*Not available on Sunday.



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DESSERTS

- 24 Cheesecake with fruit sauce.
- 26 Apple pie with vanilla ice cream.
- 24 Raspberry cup - Vanilla ice cream served with coulis de framboises.
- 26 Tiramisu or panna cotta.
- 28 Creme brulee.
- 32 Ice cream dessert with fruit and whipped cream.





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HOT DRINKS

15	Richmont Tea
16	Tea with cranberry confiture.
18	Vanilla tea with raspberries and cinnamon.
18	Yerba mate tea with orange confiture.
18	Tea with fresh lemon juice, ginger, honey and apple.
15	Regular coffee / Cafe Americano /
16/20	Cappuccino / Cappuccino Double espresso
15	Espresso
18	Double espresso
20	Cafe latte
22	Latte macchiatto with flavored syrup.
24	Iced coffee
34	Irish coffee
24	Mulled wine with spices and dried fruit



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COLD DRINKS

8	Fruit juice 0,25L CAPPY
12	Tomato juice 0,33L
9	Sparkling drinks 0,25L COCA COLA, COCA COLA LIGHT, FANTA, SPRITE, KINLEY
9	Frozen tea 0,25l <i>FUZETEA</i>
8	Water natural / sparkling DELICE 0,33L
18	Warming teas
18	Frozen teas with fruits 0,4L
20	Carafe of water with fresh fruit 1L
24	Carafe of juice 1L
18	Fresh orange juice 0.4L
18	Fruite smoothie 0.4L
16	Lemonade 0,4L
30	Aperol spritz
18/24/28	Glass of wine 0.155L
28	Glass of rose wine 0.15L
32	Negroni



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BEER

15	Żywiec – keg 0,5 L
13	Żywiec – keg 0,3 L
14	Fortuna Czarne 0,5 L
14	Fortuna Wiśniowa 0,5 L
14	Fortuna Czarne Bezalkoholowe 0,5 L
14	Miłosław Pilsner 0,5 L
14	Miłosław Niefiltrowane 0,5 L
14	Miłosław Witbier Pszeniczny 0,5 L
14	Miłosław bezalkoholowe IPA 0,5 L
15	Grodziska APA
15	Grodziska White IPA 0,5 L
16	Heineken 0,5 L
20	Paulaner 0,5 L