

STARTERS AND SALADS

Beef tenderloin tartare cucumber in brine / marinated red pine mushrooms / onion / anchovies / capers / mustard seeds / egg yolk / plum / chives / bread / smoked butter	57,- 150 g
Salmon tartare  onion / pickled ginger / sesame / sriracha / kimchi sauce / flatbread / herbs / plum / chives	49,- 150 g
Vegan tartare  rice wafers / tomatoes / cucumber in brine / onion / mushrooms / plum / mustard seeds / herbs / flatbread / soy mayo	39,- 150 g
Shrimps in butter-wine sauce tomatoes / chili / cilantro / onion / garlic / wine / focaccia	51,- 200 g
Tasting set for two beef tartare / salmon tartare / vegan tartare / fries / cheese bites / lettuce / marinated red pine mushrooms / cucumber in brine / pickled onion / garlic dip	109,- 400 g
Caesar salad with chicken or shrimps romaine lettuce / tomatoes / radish / red onion / Grana Padano / bacon / croutons / anchovy and bacon dressing	53,- 250 g



FLATBREADS

Eggplant flatbread   eggplant / ginger / garlic / jalapeño / gin / arugula	39,- 250 g
Cheese flatbread ricotta / gorgonzola / mozzarella / Grana Padano / arugula	45,- 250 g
Shrimp flatbread tomato sauce / shrimps / sun-dried tomatoes / onion / mozzarella / lemon / arugula	49,- 250 g
Bacon flatbread bacon / sour cream / onion / arugula	41,- 250 g
Salami flatbread  tomato sauce / spicy salami / red onion / mozzarella / arugula	41,- 250 g



SOUPS

Esencja ramen noodles / bacon / egg / shiitake mushrooms / ginger / chives / sesame	45,- 250 ml
Polish sour rye soup (Żurek) white sausage / egg / mushrooms	33,- 250 ml
Chef's soup ask the staff for details	33,- 250 ml



STEAKS ON A SALT STONE

Beef tenderloin (Poland) roasted potatoes / Greek-style salad / pepper sauce	135,- 200 + 250 g
Hereford (Uruguay) steak fries / salad with sour cream / pepper sauce	135,- 250 + 250 g
Tuna tenderloin roasted potatoes / salad with sour cream / edo sauce	109,- 200 + 250 g



MAIN COURSES

Stuffed cabbage with vegetables  cabbage / beluga lentils / seasonal vegetables / soy / whole grain mustard / tarragon	55,- 300 g
Pappardelle with shrimps shrimps / tomatoes / olives / garlic / herbs / wine	65,- 350 g
Rigatoni with chicken chicken / sun-dried tomatoes / broccoli / cream sauce / Grana Padano / herbs	57,- 350 g
Salmon fillet risotto / cucumber salsa / dill / butter sauce	73,- 300 g
Goose dumplings  <small>TORUNSKI PIERNIKOWY SZLAK KULINARNY</small> mushrooms / gooseberries / plum / celery purée / roasted wing sauce	59,- 300 g
Guinea fowl breast potato purée / carrot in orange emulsion / gooseberries / roasted wing sauce	79,- 300 g
Roasted pork ribs bao bao / pickles / romaine lettuce / honey-mustard dressing / gravy sauce / dill	67,- 350 g
Veal schnitzel potato purée / tartar sauce / salad with sour cream	73,- 350 g
Beef burger fries / bun / red onion / cucumber / lettuce / cheddar / mayonnaise	59,- 500 g
Venison roulade   <small>TORUNSKI PIERNIKOWY SZLAK KULINARNY</small> cured pork fat / cucumber in brine / onion / buckwheat / bacon / beetroot / gravy sauce	85,- 350 g



Vegan dish



Spicy dish



Dish smoked under the glass dome



A dish from Toruń Gingerbread Culinary Trail



DESSERTS

Crème brûlée artisan sorbet	35,- 150 g
Cheesecake crumble / artisan ice cream / vanilla sauce	35,- 150 g
Chef's inspiration ask the staff for details	35,- 150 g



JUICES, DRINKS, NECTARS

Freshly squeezed juice ask the staff about available flavors	19,- / 65,- 250 ml / 1000 ml
Homemade lemonade ask the staff about available flavors	19,- / 55,- 250 ml / 1000 ml
Juices & nectars apple / orange / blackcurrant	11,- 200 ml
Bottled water still / sparkling	9,- 330 ml
Carafe of water still / sparkling	11,- 1000 ml
Soft drinks Pepsi / Pepsi Zero / 7-up / Mirinda / Schweppes	11,- 200 ml



All prices in PLN. Ask the staff about allergens.



Please inform us before ordering
if you need separate bills or a VAT invoice.
A 10% service charge will be added to groups of 8 or more.
We do not split bills for large groups.



Takeaway containers – 5 PLN each.



Give your loved ones
what matters most:
exceptional time
and culinary experiences
in a beautiful place.



COFFEES / TEAS

Espresso	30 ml	11,-
Americano	120 ml	11,-
Doppio	60 ml	17,-
Espresso macchiato	40 ml	13,-
White coffee	150 ml	13,-
Cappuccino	150 ml	15,-
Flat white	180 ml	17,-
Latte macchiato	250 ml	17,-
Iced coffee	200 ml	19,-
Flavored syrup chocolate / vanilla / caramel / salted caramel	20 ml	3,-
Tea Ceylon black / Earl Grey / green / jasmine green / mint green / forest fruits / raspberry-pear / mango	400 ml	15,-



Let us organize your special occasion
Family events: birthdays, anniversaries, christenings, communions
Business events: dinners, receptions, training,
team-building events, breakfasts



Can't decide?
Choose with your eyes
– scan the QR code
and see how our dishes look!



esencja
RESTAURACJA

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