ENG

STARTERS AND SALADS

Cepelinai (potato dumplings) in mushroom sauce — 43,- / 220 g
lentils / mushrooms / pickles / shallot / vegan sour cream / nutritional yeast flakes / dill

Lithuanian herring — 43,- / 220 g
flaxseed oil / sour cream / salsa fresca / artisanal bread

Shrimp with chorizo — 59,- / 220 g
chorizo / salsa fresca / butter / garlic / wine / focaccia

Beef tenderloin tartare — 61,- / 150 g
fermented cucumber / marinated mushrooms / onion / anchovies / capers / mustard seeds / egg yolk / plum / chives / artisanal bread / butter

Sharing board for two — 125,- / 400 g
beef tenderloin tartare / Lithuanian herring / vegan cepelinai / fries / cheese bites / black pudding with chorizo / fermented cucumber / marinated mushrooms / pickled onion / lettuce / dip

Caesar salad with chicken — 53,- / 250 g
romaine lettuce / tomatoes / radish / red onion / Bursztyn cheese / bacon / bread crisps / anchovy and bacon dressing

FLATBREADS

Eggplant flatbread — 43,- / 250 g
eggplant / ginger / garlic / jalapeño / soy mayo / gin / green leaves

Copernicus-era flatbread — 45,- / 250 g
Inspired by a dish from 1540: "Groats from liver of your choice, deer, venison, veal"
black pudding / onion / sauerkraut / soy mayo / pickles / balsamic glaze

Chicken flatbread — 49,- / 250 g
chicken breast / mushrooms / onion / béchamel / mozzarella / green leaves / truffle oil

Chorizo flatbread — 49,- / 250 g
chorizo / honey / onion / tomato and bell pepper sauce / mozzarella

SOUPS

Kuyavian sour rye soup — 35,- / 250 ml
white sausage / egg / mushrooms

Chef's soup — 35,- / 250 ml
ask the staff for details

Vegan dish · Vegetarian dish · Culinary experience
Spicy dish · A dish from Toruń Gingerbread Culinary Trail

STEAKS ON A SALT STONE

Beef tenderloin (Poland) — 145,- / 200 + 250 g
roasted potatoes / Greek-style salad / green peppercorn sauce

Hereford (Uruguay) — 139,- / 250 + 250 g
steak fries / salad with sour cream dressing / green peppercorn sauce

MAIN COURSES

Cannelloni with ricotta and spinach — 59,- / 350 g
tomato and bell pepper sauce / pistachios / green leaves / olives / nutritional yeast flakes

Pappardelle from a wheel of Polish Bursztyn cheese — 65,- / 300 g
shallot / garlic / wine / cream / truffle oil

Salmon fillet — 79,- / 300 g
risotto / Bursztyn cheese / pickles / dill

Goose pierogi (dumplings) — 65,- / 300 g (5 pcs.)
Inspired by a dish from 1540: "Roasted goose"
mushrooms / gooseberries / plum / celery purée / roasted wing jus

Guinea fowl breast in herb crust — 89,- / 300 g
Inspired by a dish from 1540: "Young tender chickens in green juice"
potato purée / carrot in orange emulsion / gooseberries / roasted wing jus

Roasted duck quarter — 83,- / 450 g
Inspired by a dish from 1885: "Roasted goose or duck"
onion / plum / apple / red cabbage / potato purée / house gravy / gingerbread

Pork ribs with a crunchy topping (on request) — 69,- / 350 g
bao buns / pickles / romaine lettuce / nuts / chives / house gravy / dill

Veal schnitzel — 79,- / 350 g
potato purée / tartar sauce / lettuce salad with sour cream dressing

Beef cheeks — 79,- / 350 g
horseradish purée / pickles / black pudding with chorizo / house gravy / dill

DESSERTS

Crème brûlée — 35,- / 150 g
artisanal sorbet

Chef's inspiration — 35,- / 150 g
ask the staff for details

Artisanal cake — 27,- / 150 g
ask the staff for details

ENG

SEASONAL DRINKS

Pumpkin spice latte espresso / milk / pumpkin / spices / whipped cream	220 ml	25,-
Autumn-winter tea * classic / raspberry	400 ml	25,-
Hot artisanal lemonade * raspberry / ginger	200 ml	23,-
Mulled wine white with pear / red with orange	200 ml	29,-
Hot Aperol Aperol / dry wine / orange liqueur / orange juice	220 ml	35,-

* Warming version: add a craft liqueur shot
(Cherry / Gooseberry +19,- / Elderflower +21,-)

INFUSIONS FOR TWO

Nettle lime / mint / ginger / honey	1000 ml	33,-
Linden blossom with quince lime / mint / ginger / honey	1000 ml	35,-
Hibiscus apple / raspberry / honey	1000 ml	37,-

JUICES, DRINKS, NECTARS

Freshly squeezed juice ask the staff for available flavors	250 ml / 500 ml / 1000 ml	23,- / 39,- / 75,-
Artisanal lemonade ask the staff for available flavors	250 ml / 500 ml / 1000 ml	21,- / 35,- / 63,-
Juices & nectars apple / orange / blackcurrant	200 ml	13,-
Bottled water still / sparkling	330 ml	9,-
Carafe of water still / sparkling	500 ml / 1000 ml	13,- / 19,-
Soft drinks Pepsi / Pepsi Zero / 7UP / Mirinda / Schweppes	200 ml	11,-

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

COFFEE, TEA

Espresso	30 ml	11,-
Doppio	60 ml	17,-
Espresso macchiato	40 ml	13,-
Corretto Baileys / Romate / Havana	45 ml	15,-
Americano	120 ml	13,-
Flat white	150 ml	13,-
Cappuccino	150 ml	15,-
Flat white	180 ml	17,-
Latte macchiato	250 ml	17,-
Viennese coffee	220 ml	23,-
Tonic espresso espresso / Schweppes / elderflower syrup	250 ml	23,-
Tea Ceylon black / Earl Grey / green / jasmine green / mint green / forest fruits / raspberry-pear / mango	400 ml	17,-

All prices in PLN. Ask the staff about allergens.
Takeaway containers – 5 PLN each.

Please let us know if you want to split the bill
or need an invoice before ordering.
For groups of more than 8 people,
we add a 10% service charge and we do not split bills.
Groups of more than 10 people are asked to order
from our limited menu.
We take last orders 30 minutes before closing.

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



Enjoyed your visit? Leave us a review!

esencjatorun
www.hotel-eter.pl
www.esencja-restauracja.pl