

STARTERS AND SALADS

Beef tenderloin tartare 57,-
cucumber in brine / marinated red pine mushrooms / onion / anchovies / capers / mustard seeds / egg yolk / plum / chives / bread / smoked butter 150 g

Salmon tartare 49,-
onion / pickled ginger / sesame / sriracha / kimchi sauce / small flatbread / herbs / plum / chives 150 g

Cepelinai (potato dumplings) 33,-
lentils / mushrooms / sauerkraut / onion / nutritional yeast 150 g

Shrimps with chorizo 53,-
chorizo / tomatoes / garlic / wine / focaccia 200 g

Tasting set for two 109,-
beef tartare / salmon tartare / vegan potato dumplings / fries / cheese bites / Polish blood sausage with chorizo / lettuce / marinated red pine mushrooms / pickled onion / garlic dip 400 g

Caesar salad with chicken or shrimps 53,-
romaine lettuce / tomatoes / radish / red onion / Grana Padano / bacon / croutons / anchovy and bacon dressing 250 g



FLATBREADS

Eggplant flatbread 41,-
eggplant / ginger / garlic / jalapeño / gin / arugula 250 g

Cheese flatbread 47,-
ricotta / gorgonzola / mozzarella / Grana Padano / arugula 250 g

Shrimp flatbread 49,-
tomato sauce / shrimps / sun-dried tomatoes / onion / mozzarella / lemon / arugula 250 g

Chicken flatbread 45,-
béchamel / chicken breast / mushrooms / onion / mozzarella / arugula / truffle oil 250 g

Prosciutto flatbread 49,-
tomato sauce / prosciutto cotto / mushrooms / onion / olives / mozzarella / arugula 250 g



SOUPS

Esencja ramen 45,-
noodles / bacon / egg / shiitake mushrooms / ginger / chives / sesame seeds 250 ml

Polish sour rye soup 33,-
white sausage / egg / mushrooms 250 ml

Chef's soup 33,-
ask the staff for details 250 ml



STEAKS ON A SALT STONE

Beef tenderloin (Poland) 135,-
roasted potatoes / Greek-style salad / pepper sauce 200 + 250 g

Hereford (Uruguay) 135,-
steak fries / salad with sour cream / pepper sauce 250 + 250 g



MAIN COURSES

Cannelloni with ricotta and spinach 55,-
tomato and pepper sauce / pistachios / arugula / nutritional yeast 350 g

Salmon fillet 73,-
risotto / cucumber salsa / dill / butter sauce 300 g

Goose dumplings 63,-
mushrooms / gooseberries / plum / celery purée / roasted wing sauce 300 g

Roasted duck quarter 79,-
onion / plum / apple / red cabbage / potato purée / mustard seeds / gingerbread / sauce 450 g

Thai-style pork 57,-
rice / chili / onion / cilantro / mint / lime 350 g

Roasted pork ribs 67,-
bao bao / pickles / romaine lettuce / honey-mustard dressing / gravy sauce / dill 350 g

Veal schnitzel 75,-
potato purée / tartar sauce / salad with sour cream 350 g

Beef cheek 75,-
potato purée / smoked cabbage / Polish blood sausage / chorizo / gravy sauce / dill 350 g

Beef burger 63,-
fries / bun / red onion / cucumber / lettuce / cheddar / mayonnaise 500 g

Venison roulade 87,-
cured pork fat / cucumber in brine / onion / buckwheat / bacon / beetroot / gravy sauce 350 g



DESSERTS

Crème brûlée 35,-
artisan sorbet 150 g

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

Artisan cake 25,-
ask the staff for details 150 g



SEASONAL DRINKS

Pumpkin spice latte	23,-
espresso / milk / pumpkin / spices / whipped cream	220 ml
Autumn-winter tea	23,-
classic / raspberry	400 ml
Hot lemonade	21,-
ask the staff for details	200 ml
Mulled wine	27,-
white with pear / red with orange	200 ml
Hot Aperol	33,-
aperol / dry wine / orange liqueur / orange juice	220 ml



JUICES, DRINKS, NECTARS

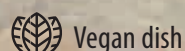
Freshly squeezed juice	21,- / 71,-
ask the staff for available flavors	250 ml / 1000 ml
Artisan lemonade	19,- / 55,-
ask the staff for available flavors	250 ml / 1000 ml
Juices & nectars	11,-
apple / orange / blackcurrant	200 ml
Bottled water	9,-
still / sparkling	330 ml
Carafe of water	11,-
still / sparkling	1000 ml
Soft drinks	11,-
Pepsi / Pepsi Zero / 7-up / Mirinda / Schweppes	200 ml



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



Vegan dish



Vegetarian dish



Spicy dish



Dish smoked under
the glass dome



A dish from Toruń
Gingerbread Culinary Trail

COFFEES / TEAS

Espresso	30 ml	11,-
Americano	120 ml	11,-
Doppio	60 ml	17,-
Espresso macchiato	40 ml	13,-
White coffee	150 ml	13,-
Corretto Baileys / Romate / Havana	45 ml	15,-
Cappuccino	150 ml	15,-
Flat white	180 ml	17,-
Latte macchiato	250 ml	17,-
Viennese coffee	220 ml	21,-
Tea	400 ml	15,-

Ceylon black / Earl Grey / green / jasmine green /
mint green / forest fruits / raspberry-pear / mango



All prices in PLN. Ask the staff about allergens.

Takeaway containers – 5 PLN each.



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.



Thanks for visiting.
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