In our restaurant or banquet hall located next to the hotel, you will organize a party for your relatives, friends, family.

We also organize events for companies, business meetings, catering.

Feel free to contact us:
biuro@parkhotel.swidnica.pl

Paprotka
cafe & rest

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MENU

On our menu you will find Polish cuisine, unadulterated dishes, tasty dishes, created with passion.

We use local, but also seasonal products. It is important for us to be close to nature, to the meadow and the forest. We believe in the magic and power of herbs, which we gladly reach for when cooking.

Turn the page and choose something for yourself....

Team Paprotki

Vodka

Wyborowa	10,- / 0,04l	l 100,- / 0,5l
White Stork	11,- / 0,04l	l 110,- / 0,5l
J. A. Baczewski	13,- / 0,04l	l 130,- / 0,5l
Bison Grass	11,- / 0,04l	l 110,- / 0,5l
Lemon Tree Lemonade	12,- / 0,04l	l 120,- / 0,5l

Whisky l Bourbon

Jameson Irish Whisky	19,- / 0,04l	190,-/ 0,7l
Ballantines Finest	16,- / 0,04l	170,- / 0,7l
Jack Daniel's	20,- / 0,04l	250,-/0,7l
Chivas Regal 12 YO	20,- / 0,04l	250,-/0,7l

Other alcohols

Malfy Gin	19,- / 0,04l
Havana Club 3 YO	15,- / 0,04l
Olmeca Tequila Silver	18,- / 0,04l
Rum Bumbu	28,- / 0,04l
Jagermeister	16,- / 0,04l
Martini Bianco / Fiero	15,-/ 0,1l
Grappa	18,- / 0,04l
Hennessy VS	30,- / 0,04l
Brandy Pliska	10,- / 0,04l
Limocello Liquer	15,- / 0,04l
Kahluah Coffee Liquer	15,- / 0,04l
Baileys Irish Cream	15,- / 0,04l

Beer

Laid goat 14,- / 0,3l I 19,- / 0,5l

Pivovsky Regional Brewery 23,-/ 0,5l
Ask the waiter about the current offer

Sowie beer (various flavors) 0.5l 20,-

Sowie non-alcoholic beer 0.5l 20,-

We recommend premium regional alcohol:

Princess Daisy liqueur 20,- / 0,04l

Kminkówka wrocławska (flavored vodka) 20,- / 0,04l

Sztygarówka na węglu (flavored vodka) 20,- / 0,04l

Meads

Trójniak trybunalski 25,- / 0,15l

Starters

Plate of regional cheeses for 2 people| pumpkin chutney beet and curd paste| walnuts| grape bread. 69,-

Plate of home-baked meats for 2 people| home-made lard pickled cucumber| horseradish| bread 69,-

Beef tenderloin tartare I marinated mushrooms I Ślężański cold pressed rapeseed oil I pickled cucumber I yolk bread of own baking 49,-

Rustic toast| boletus with thyme| regional cheese bacon| romaine lettuce| bear garlic pesto caramelized onions 39,-

Marinated beet carpaccio| baked goat cheese arugula| walnuts| pomegranate| balsamic cream 39,-.

Salads

Grilled Chicken Salad I lettuce mix I chicken breast marinated and grilled I cherry tomato I sauce a'la Caesar I sunflower seeds| bacon| parmesan cheese| croutons 45,-

Fern Blossom Salad| lettuce mix| strawberries| celery| mustard-honey dressing| roasted almonds| bread 36,-

* with asparagus (80g) 12,-
* with smoked cottage cheese (100g) 8,-
* with salmon (180g) 30,-
* with cauliflower steak 12,-

Soups

Duck broth AND hand-cut homemade noodles 26,- Duck

broth AND meat dumplings 32,-Red borscht on

our sourdough 15,-

Red borscht on our sourdough| meat dumplings 29,- Cream

of sorrel| fried egg| sunflower oil 28,-

Dumplings

Ruskie I fried onions| sour cream 35,-

With seasonal fruit| English sauce 32,-With

duck| cranberry sauce 40,-

Vegetarian dishes

Cauliflower steak| celery and pear puree
green peas 39,-

Pasta Papardelle| asparagus| broad beans| zucchini |
cherry tomato| garlic| parmesan cheese 40,-

Cocktails

Breeze of the forest 29,-
Jagermeister I cider I pine syrup I lemon juice

Dagger in the woods 30,-.
Stitching on coal| lemon juice| fruits of the forest| tonic| mint

Whisky Sour 28,-
Jameson Irish Whiskey I lemon juice I angostura I chicken protein

Margarita 32,-
Olmeca Blanco Silver I Cointreau I lemon juice I salt

Negroni 30,-
Beefeater London Dry I Campari I Martini Fierro

Gin&Toni 26,-
Beefeater London Dry I lime I tonic

Mai Tai 32,-
Havana 3YO I Havana Especial I Cointreau I almond syrup I lime juice

Sex on the beach 29,-
Wyborowa I Archers I orange juice I cranberry juice

Long Island Iced Tea 32,-
Wyborowa I Beefeater London Dry I Havana 3YO I Cointreau I Olmeca Blanco Silver I Lemon juice I Lime juice I Coca-cola

Tequila Sunrise 28,-
Olmeca Blanco Silver I Orange Juice I Grenadine

Aperol Spritz 30,-
Aperol I sparkling wine I orange slice I sparkling water

Mojito 30,- / 100,- jug 1,0l
Havana 3YO I sparkling water I cane sugar I lime juice I mint

Hugo 30,- / 120,- jug 1,0l
Sparkling wine AND elderflower syrup AND lime AND sparkling water AND mint

Desserts

Chocolate cake "Paprotka" AND fruit mousse 29,-gluten-free cake

Seasonal fruits under crumble| vanilla ice cream 29,-

Ice cream dessert 35,-
3 scoops of ice cream l seasonal fruits l whipped cream

Cheesecakes with caramel| coconut shavings | almonds 26,-

Hot chocolate with whipped cream 25,-.

Extras

A scoop of ice cream 8,-

Please be advised that products that may cause allergic reactions are used in the preparation of dishes : nuts, shellfish, milk, gluten, alcohol and other less allergenic products. To avoid an allergic reaction, inform the waiter about your allergies.

Cold drinks

Sparkling water l non-carbonated 0,3l 9,- **l** 15,- carafe 1l

Fruit juice various flavors 0,3l 9,- **l** 20,- carafe 1l

Coca-cola I Tonic I Sprite 0,25l 12,- **l** 22,- carafe 1l

Lemonades and non-alcoholic cocktails

Lemonade classic I flavored 0,3l 20,- l 45,- carafe 1l

Mojito virgin 20,- l 45,- carafe 1l

Aperol virgin 20,-

Gin & Tonic virgin 20,-

Hot drinks

black tea 15,- / 0,35l

green tea 15,- / 0,35l

herbal infusions 15,- / 0,35l

winter tea 25,- / 0,35l
black tea I honey AND lemon l spices

iced tea 25,- / 0,35l

espresso I americano coffee 12,-

americano coffee with milk 15,-

Affogato 20,-.

Tonic espresso 22,- / 0,35l *Fern*

Chestnut Coffee 20,- Cappuccino 16,-

Cappuccino with spices and honey 20,-

Classic latte 18,-

iced coffee with a scoop of ice cream and whipped cream 26,- almond coffee with amaretto *. 29,-

* contains alcohol

Hot chocolate with whipped cream 25,-

Extras

A scoop of ice cream 8,-

Wine

Regional / Lower Silesia

Semi-dry white / Poland 25, - / 0,15l | 120, - / 0,75l
Vineyard 55-100 Muscaris

Dry white / Poland 25, - / 0,15l | 120, - / 0,75l
Vineyard 55-100 Solaris

Dry red / Poland 25, - / 0,15l | 120, - / 0,75l
Vineyard 55-100 Regent

Sparkling

Semi-dry / Spain 18,- / 0,15l | 80,- / 0,75l
Carmela Espumoso Blanco Semi - Seco

Dry / Spain 120,- / 0,75l
Picaire Cava Brut

White

Dry house wine 15,- / 0,15l | 40,- carafe 0,5l
Porta 6 Branco Vinho Regional Lisboa

Semi-sweet / Germany 20,- / 0,15l | 90,- / 0,75l
Schmitt Sohne Bereich Wonnegau Spätlese

Dry / Italy 150,- / 0,75l
Redentore Pinot Grigio De Stefani IGT Veneto

Red

Dry house wine 15,- / 0,15l | 40,- carafe 0,5l
Porta 6 Verde Vinho Regional Lisboa

Semi-sweet / Spain 20,- / 0,15l | 90,- / 0,75l
Vina Tito Semi Dulce Aragonesas DO

Dry / Spain 150,- / 0,75l
Vega Del Rio Crianza Tinto Bodegas Navajas DOCA Rioja

Main dishes

Pork chop (200g) fried in lard| young cabbage fried| new potatoes with dill| green pepper sauce 49,-

Beef scion (200g)| rosemary wine sauce| cranberry Silesian dumplings| modra cabbage69,-

Duck leg (200g)| demi glace sauce| Silesian dumplings modra cabbage 54,-

Pork tenderloin (180g)| chanterelle sauce| spinach gnocchi| broad beans 49,-.

Corn chicken breast (180g)| Veloute sauce| mashed potatoes| carrots with chilli and honey 46,-

Pork ribs (400g)| roasted potatoes| sautéed baby cabbage| one sauce of your choice: honey-mustard or Chipotle * 79,-

Salmon fillet (180g)| lemon and cream sauce| new potatoes with dill| asparagus 79,-

Extras

Dish salad 14,-
Gnocchi 12,-
potatoes 12,-.
Young fried cabbage 12,-
Modra cabbage 12,-
Asparagus 12,-.
Honey and mustard sauce 10,-
Herb pepper sauce 10,- Baked
Chipotle sauce (hot) 10,-
Bread (2pcs) 6,-