ŁYŻKA

SEASONAL MENU

OCTOBER · NOVEMBER 2026

BREAKFAST

LUNCH · FOUR-WEEK ROTATION

DINNER · À LA CARTE

TASTING MENUS · 5 & 8 COURSES

NON-ALCOHOLIC DRINKS · 0%

LYZKARESTAURACJA.PL

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BREAKFAST

DAILY · 9:00-12:00

Fluffy omelette — 40 PLN
mushrooms · Bursztyn cheese · herbs

Roast beef toast — 44 PLN
Mimolette cheese · mustard · pickles

Black pudding with egg — 41 PLN
apple · onion

Buttermilk pancakes — 35 PLN
apple · cream · nuts

Fermented peas — 32 PLN
brown butter · egg · vegetables

EXTRAS

Egg	**7 PLN**
House-made sausage	**11 PLN**
Smoked trout	**13 PLN**
Bread and butter	**9 PLN**

WEEKEND

Łyżka breakfast for two

SATURDAY-SUNDAY · 9:00-12:00

Please ask our team for details of the current selection.

Please ask our team about allergens and possible changes to dishes.

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BREAKFAST DRINKS

AVAILABLE DURING BREAKFAST SERVICE

COFFEE & TEA

Espresso — **10 PLN**
40 ml

Americano — **10 PLN**
180 ml

Cappuccino — **10 PLN**
180 ml

Classic tea — **10 PLN**
450-500 ml

WATER

Filtered still water — **12 PLN**
0.75 l

Filtered sparkling water — **14 PLN**
0.75 l

Cisowianka still water — **22 PLN**
0.7 l

Cisowianka Perlage — **22 PLN**
0.7 l

Cisowianka extra sparkling water — **22 PLN**
0.7 l

SOFT DRINKS

Coca-Cola / Coca-Cola Zero — **13 PLN**
250 ml

Fanta / Sprite — **13 PLN**
250 ml

Kinley Tonic — **13 PLN**
250 ml

JUICES

Oryginalny Sok — **17 PLN**
330 ml · apple · orange · apple & blackcurrant · tomato

Freshly squeezed orange juice — **22 PLN**
250 ml

Orange & grapefruit juice — **24 PLN**
250 ml

LEMONADES

Lemon — **17 PLN**
300 ml

Lemon, carafe — **45 PLN**
1 l

Mango & passion fruit — **21 PLN**
300 ml

Mango & passion fruit, carafe — **55 PLN**
1 l

0% COCKTAILS

Nolita — **29 PLN**
0% aperitif · bitter orange · verjus · soda

Matcha & Yuzu Lemonade — **29 PLN**
matcha · yuzu · lemongrass · soda

The full drinks and 0% cocktail menu is available all day.

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WEEKLY LUNCH · WEEK 1

MONDAY-FRIDAY · 12:00-16:00

SOUP OF THE DAY

MONDAY

Tomato soup
rice · cream

TUESDAY

Polish sour cucumber soup
potato · dill

WEDNESDAY

Cream of pumpkin soup
seeds · herb oil

THURSDAY

Chicken broth
noodles · vegetables

FRIDAY

Fish soup
tomato · vegetables · herbs

Soup of the day — **18 PLN**

STARTER OF THE WEEK

Roasted beetroot — **24 PLN**
curd cheese · walnut

DESSERT

Plum cake — **18 PLN**
cinnamon · sour cream

MAIN COURSES

Chicken leg — **38 PLN**
potato · carrot · roast gravy
With soup of the day — **52 PLN**

Hoki — **40 PLN**
potato · bimi broccoli · dill & lemon sauce
With soup of the day — **52 PLN**

Potato & curd cheese pierogi — **38 PLN**
crispy onions · sour cream
With soup of the day — **52 PLN**

LUNCH SET

Your choice of main course + soup of the day. The set price is shown below each main course.

Please ask our team about allergens and possible changes to dishes.

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WEEKLY LUNCH · WEEK 2

MONDAY-FRIDAY · 12:00-16:00

SOUP OF THE DAY

MONDAY

Cauliflower soup
potato · dill

TUESDAY

Sauerkraut soup
potato · smoked meat

WEDNESDAY

Goulash soup
beef · pepper · potato

THURSDAY

Chicken broth
vegetables · herbs

FRIDAY

Cream of roasted onion soup
toast · herb oil

Soup of the day — **18 PLN**

STARTER OF THE WEEK

Roasted pumpkin — **24 PLN**
sour cream · seeds · herbs

DESSERT

Rice pudding — **18 PLN**
apple · cinnamon

MAIN COURSES

Slow-roasted pork neck — **38 PLN**
braised cabbage · Silesian potato dumplings · cooking juices
With soup of the day — **52 PLN**

Saithe — **40 PLN**
leek & mustard sauce · buttered rice · roasted vegetables
With soup of the day — **52 PLN**

Stuffed cabbage roll — **38 PLN**
rice · lentils · mushrooms · roasted vegetable sauce · sour cream
With soup of the day — **52 PLN**

LUNCH SET

Your choice of main course + soup of the day. The set price is shown below each main course.

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WEEKLY LUNCH · WEEK 3

MONDAY-FRIDAY · 12:00-16:00

SOUP OF THE DAY

MONDAY

Cream of potato & leek soup
herb oil

TUESDAY

Pea soup
sausage · smoked bacon

WEDNESDAY

Cream of parsley root soup
brown butter

THURSDAY

Mushroom soup
potato · cream

FRIDAY

Ukrainian borscht
beans · cabbage · sour cream

Soup of the day — **18 PLN**

STARTER OF THE WEEK

Smoked trout — **24 PLN**
potato · cucumber · sour cream · dill

DESSERT

Dark chocolate pudding — **18 PLN**
blackcurrant

MAIN COURSES

Braised meat pierogi — **38 PLN**
cooking juices · crispy onions · fermented cucumber
With soup of the day — **52 PLN**

Redfish — **40 PLN**
herb crumb · cauliflower & potato purée · fennel · lemon sauce
With soup of the day — **52 PLN**

Lasagne — **38 PLN**
pumpkin · spinach · curd cheese · tomato sauce · Bursztyn cheese
With soup of the day — **52 PLN**

LUNCH SET

Your choice of main course + soup of the day. The set price is shown below each main course.

Please ask our team about allergens and possible changes to dishes.

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WEEKLY LUNCH · WEEK 4

MONDAY-FRIDAY · 12:00-16:00

SOUP OF THE DAY

MONDAY

Barley soup
vegetables · pearl barley

TUESDAY

Bean soup
smoked ribs · marjoram

WEDNESDAY

Cream of beetroot soup
sour cream · herb oil

THURSDAY

Cream of celeriac soup
apple · brown butter

FRIDAY

Vegetable broth
vegetables · herbs

Soup of the day — **18 PLN**

STARTER OF THE WEEK

Chicken liver pâté — **24 PLN**
pickles · mustard · bread

DESSERT

Cheesecake — **18 PLN**
seasonal fruit sauce

MAIN COURSES

Turkey meatball — **38 PLN**
tomato sauce · buttered rice with vegetables
With soup of the day — **52 PLN**

Hoki & saithe fishcake — **40 PLN**
potato salad · pickles · remoulade
With soup of the day — **52 PLN**

Kopytka potato dumplings — **38 PLN**
mushroom sauce · spinach · Bursztyn cheese
With soup of the day — **52 PLN**

LUNCH SET

Your choice of main course + soup of the day. The set price is shown below each main course.

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DINNER · À LA CARTE

OCTOBER · NOVEMBER 2026

BREAD

Bread — 19 PLN
two butters from Głuchów · herb salt

STARTERS

Butter-confit trout — 76 PLN
tart apple · horseradish · buttermilk · Antonius caviar

Polish beef tartare — 68 PLN
wild mushrooms · egg yolk · mustard seeds · fresh truffle

Salt-baked celeriac — 48 PLN
fermented pear · walnut · roasted yeast sauce

Goose gizzard confit — 54 PLN
parsley root · bay bolete · marjoram

SOUPS

Łyżka zalewajka sour rye soup — 31 PLN
potato · mushrooms · egg · crispy pork jowl

Roast beef & wild mushroom broth — 36 PLN
mushroom pieróg · lovage · charred onion oil

CHEESE

Groser cheese tasting — 72 PLN
three cheeses · Józio honeys · preserves · buckwheat crackers

MAIN COURSES

Pike-perch — 92 PLN
sauerkraut · potato · smoked pike-perch butter sauce

Sturgeon — 118 PLN
leek · potato · Antonius caviar · roasted fish sauce

Guinea fowl — 94 PLN
pumpkin · sea buckthorn · Brussels sprouts · roasted bone jus

Złotnicka pork — 98 PLN
pointed cabbage · beans with brown butter · tart apple · cider sauce

Goose — 98 PLN
beetroot · pickled red cabbage · buckwheat croquette · quince · juniper

Groseran-filled potato dumplings — 72 PLN
roasted leek · king oyster mushroom · brown butter emulsion

DESSERTS

Leniwe curd cheese dumplings — 42 PLN
curd cheese from Głuchów · pear · brown butter · hazelnut

Apple — 39 PLN
buttermilk · Józio honey · buckwheat · cider

Dark chocolate — 44 PLN
quince · sour cream · juniper

EXTRAS

Fresh truffle — 45 PLN
3 g

Antonius caviar — 45 PLN
5 g

Please ask our team about allergens and possible changes to dishes.

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TASTING MENU

5 COURSES · OCTOBER-NOVEMBER 2026

3 AMUSE-BOUCHES · BREAD AND TWO BUTTERS

1 **Butter-confit trout**
tart apple · horseradish · buttermilk · Antonius caviar

2 **Salt-baked celeriac**
fermented pear · walnut · roasted yeast sauce

3 **Pike-perch**
sauerkraut · potato · smoked pike-perch butter sauce

4 **Guinea fowl**
pumpkin · sea buckthorn · Brussels sprouts · roasted bone jus

5 **Apple**
buttermilk · Józio honey · buckwheat · cider

MENU

Tasting menu **299 PLN**
Service approximately 2 hours

DRINKS

Selected separately. To finish: 2 petits fours.

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TASTING MENU

8 COURSES · OCTOBER-NOVEMBER 2026

3 AMUSE-BOUCHES · BREAD AND TWO BUTTERS

1 **Butter-confit trout**
tart apple · horseradish · buttermilk · Antonius caviar

2 **Polish beef tartare**
wild mushrooms · egg yolk · mustard seeds · fresh truffle

3 **Salt-baked celeriac**
fermented pear · walnut · roasted yeast sauce

4 **Pike-perch**
sauerkraut · potato · smoked pike-perch butter sauce

5 **Goose gizzard confit**
parsley root · bay bolete · marjoram

6 **Guinea fowl**
pumpkin · sea buckthorn · Brussels sprouts · roasted bone jus

7 **Leniwe curd cheese dumplings**
curd cheese from Głuchów · pear · brown butter · hazelnut

8 **Apple**
buttermilk · Józio honey · buckwheat · cider

MENU

Tasting menu **419 PLN**
Service approximately 2 hours 40 minutes

DRINKS

Selected separately. To finish: 3 petits fours.

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NON-ALCOHOLIC DRINKS

AVAILABLE ALL DAY · OCTOBER-NOVEMBER 2026

WATER

Filtered still water — 12 PLN
0.75 l

Filtered sparkling water — 14 PLN
0.75 l

Cisowianka still water — 22 PLN
0.7 l

Cisowianka Perlage — 22 PLN
0.7 l

Cisowianka extra sparkling water — 22 PLN
0.7 l

SOFT DRINKS & TONICS

Coca-Cola / Coca-Cola Zero — 13 PLN
250 ml

Fanta / Sprite — 13 PLN
250 ml

Kinley Tonic — 13 PLN
250 ml

Fever-Tree Indian Tonic — 17 PLN
200 ml

Fever-Tree Mediterranean — 17 PLN
200 ml

Fever-Tree Ginger Beer — 17 PLN
200 ml

JUICES & KOMBUCHA

Oryginalny Sok — 17 PLN
330 ml · apple · orange · apple & blackcurrant · tomato

Freshly squeezed orange juice — 22 PLN
250 ml

Orange & grapefruit juice — 24 PLN
250 ml

Forever Young Kombucha — 18 PLN
Classic Green

LEMONADES

Lemon — 17 / 45 PLN
300 ml / 1 l carafe

Apple & quince — 21 / 55 PLN
300 ml / 1 l carafe

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0% cocktails · coffee · tea · soft drinks

ul. Narutowicza 57 · Łódź tel. 730 977 830 · lyzkarestauracja.pl

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0% COCKTAILS · COFFEE & TEA

SIGNATURE ALCOHOL-FREE COCKTAILS · COFFEE & TEA AVAILABLE ALL DAY

NON-ALCOHOLIC COCKTAILS

Nolita 0% — **29 PLN**
0% aperitif · bitter orange · verjus · soda

Sea Buckthorn & Oolong — **32 PLN**
sea buckthorn · oolong tea · apple · honey

Quince & Juniper — **32 PLN**
quince · juniper · verjus · tonic

Apple & Verbena — **29 PLN**
clarified apple · verbena · cider vinegar · soda

Pear & Józio Honey — **32 PLN**
roasted pear · chamomile · honey · lemon

Plum & Smoked Tea — **32 PLN**
plum · smoked tea · cherry · verjus

SEASON · PRODUCE · LOYALTY

For us, local means loyalty - to the season, to the produce and to the people behind it.

SIGNATURE MENU · OCTOBER-NOVEMBER

COFFEE

Espresso	**11 PLN**
Doppio	**14 PLN**
Americano	**13 PLN**
Cappuccino	**16 PLN**
Flat White	**18 PLN**
Caffè Latte	**18 PLN**
Espresso Tonic	**20 PLN**
Extra espresso shot	**5 PLN**
Plant-based milk	**3 PLN**

PALMIRA TEAS

English Breakfast — **18 PLN**
Ceylon & Indian black tea

Earl Grey — **18 PLN**
black tea · bergamot

Gunpowder — **18 PLN**
Chinese green tea

Mint Fantasy — **18 PLN**
green tea · mint · apple · orange

Raspberry Dream — **18 PLN**
raspberry · apple · pear · hibiscus

Royal Dessert — **18 PLN**
hibiscus · rosehip · cinnamon · fruit