



# wine *stone*



Join the Accor Live Limitless programme  
and earn points at Winestone.  
Please ask our staff for more details.

scan  
QR CODE *for more*  
information

All prices are in PLN and include VAT.

The menu is valid from March 2023.

The menu with the weight of individual  
ingredients is available on request.

Dishes prepared in our kitchen may contain  
allergens. We provide a list of allergens upon  
request.

The wines contain sulphites. Wines are also  
available to take-away. Should you need  
any information on the corkage fee, please  
ask the waiter.

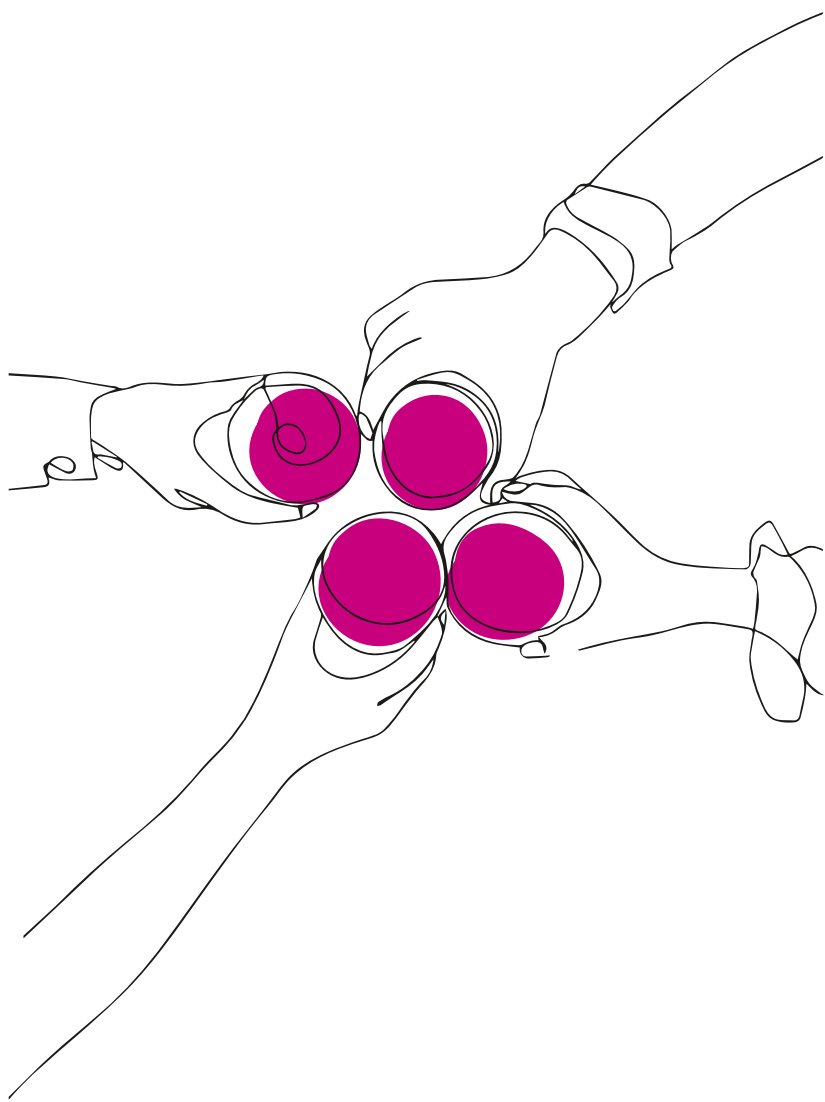
A service charge of 15 PLN will be  
added to the room service bill.

Winestone Restaurant is open  
from 12.00 a.m. to 11.00 p.m.  
- last orders at 10.30 p.m.

Alcohol is harmful to your health.

We serve drinks in glassware.

It is forbidden to use endangered fish  
species in our restaurant. We support  
responsible fishing. The eggs come  
from outdoor free-range hens.



Rye gluten



Sesame



Shellfish



Seafood



Mustard seeds



Celery



Gluten Free



Gluten



Fish



Soybeans



Milk



Sulphites



Vegan



Vegetarian



24/7



Nuts



Lupine



Eggs

\*meat weight before frying

# local stones

The Michał Sznajder farm started its cultivation in the 1950s. It is located in the Barycz Valley Landscape Park. The Sznajder family grows all vegetables on their own, the result of which is their exceptional taste.

## gzik „smash ziemniaki” 39

cottage cheese with sour cream / fried potatoes / radish / cucumber / herbs 300 g

WS      

## beef tartare 49

Polish beef 100 g\* / pickled cucumber from "Sznajder" / shallots / wasabi mayonnaise / pickled ginger / sesame seeds 180 g

WS      

## WS® winestone salad

goat cheese / lettuce with vinaigrette / arugula / potatoes / walnuts / pear / raspberry sauce 300 g

WS       

This special gourmet dish by Winestone is served in each of our restaurants. The iconic Winestone salad has been with us since the beginning of the Winestone concept in 2012. You just have to try it!

49

# signature stone

# sharing stones

## green bowl 46

lettuce / hummus / baked pumpkin / marinated tomatoes / kimchi with sesame seeds / pearl couscous / dukkah 350 g

WS        

## mussels <sup>and</sup> tomatoes 49

## shrimps <sup>and</sup> tomatoes 59

mussels 300 g\* or shrimps 150 g\* / olive oil / cherry tomatoes / garlic / chili peppers / white wine / butter / parsley 240 g

WS  

## mediterranean picnic 52

prosciutto crudo / spianata salami / emilgrana / amber / maturing goat cheese roll / tapas olives / carrot chutney / arugula 220 g

WS   

“ Sharing the same meal  
reaffirms kinship. ”

— Deng Ming-Dao

In our Mediterranean picnic, we offer Polish “amber” cheese. Like the stone after which it has been named, its qualities have been shaped by time and nature. Long maturation period in carefully selected conditions resulted in its outstanding taste and aroma. For six months, each round of cheese is cared for and massaged by hand with the use of a properly selected paste, which gives its rind a black color.

# small plates

## roasted tomato soup 25

cherry tomatoes / grana padano /  
sour cream / basil 250 g

WS   

## burrata and tomatoes 42

burrata / tomatoes / red onion / basil pesto /  
balsamico / grilled bread 300 g

WS       

## sour rye flour soup with chanterelles and white sausage 30

chanterelles / white sausage / potatoes / lard 300 g

WS     

# zero waste



Planet 21 is our sustainable development strategy. Our goal is to reduce waste. Thanks to our creativity and commitment, we are pleased to present dishes that are produced in accordance with the zero-waste policy.

// One cannot think, love,  
sleep well if one has not  
dined well.

// — Virginia Woolf

## grilled chicken and lettuce 46

grilled chicken / lettuce with vinaigrette / marinated  
tomatoes / grana padano / croutons 300 g

WS     

# medium plates

## aglio e olio pasta 35

taglierini / olive oil / grana padano / chili / garlic /  
butter / roasted baguette 250 g

WS    

with farm chicken 100 g\* (320 g) 44  
with shrimps 100 g\* (320 g) 49



Gluten-free pasta on request

## beetroot and chilli ravioli 44

ravioli with beetroot / prunes / chili / lemon emulsion /  
arugula / roasted sunflower seeds 300 g

WS     

# large plates

## non-gmo farm chicken 59

roasted chicken breast 180 g\* / sweet potato fries /  
crispy lettuce with vinaigrette 400 g

WS     

## pork chops *and* potatoes 64

breaded pork chop / potatoes with dill /  
cucumber salad / chives 450 g

WS      

## BBQ pork rib 64

roasted pork ribs / plum bbq sauce / homemade  
fries / coleslaw with horseradish 450 g

WS     

## „tagine” duck 69

slow roasted duck leg / vegetables in "Moroccan"  
spices / herbs / pearl couscous 450 g

WS    

## beef burger 59

polish beef 200 g\* / butter bun / camembert cheese /  
red onion jam / jalapeño aioli / arugula / fries 500 g

WS    

## veggie burger 59

Lindy McCartney burger / butter bun /  
camembert cheese / red onion jam /  
jalapeño aioli / arugula / fries 450 g

WS    

## sirloin steak 139

## Rib-Eye beef steak New York 109

homemade fries / baked vegetables / garlic butter /  
demi-glace sauce with green peppercorn 440 g

WS   

## salmon *with* sesame 69 cod loin 69

baked fish 140 g\* / sweet potato purée with lime /  
chickpea salad / lemon / olive oil / herbs 360 g

WS     

# desserts

## almond florentine 29

almonds / mascarpone / seasonal fruit / mint  
milk / eggs / other nuts 170 g

WS 

## cheesecake and meringue 29

cheesecake with fruit / meringue / vanilla ice cream /  
raspberry sauce / mint 170 g

WS 

# for kids

## chicken soup with noodles 19

200 g

WS 

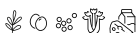
## breaded fish 29

homemade fries / cucumber salad /  
ketchup 140 g

WS 

## chicken strips 29

homemade fries / cucumber salad /  
ketchup 140 g

WS 

# bread & bites

“All sorrows are less with bread.”

— Miguel de Cervantes



perfect  
with a glass  
of wine

### Raisin sourdough homemade bread 9

raisin sourdough baguette 80 g



### Homemade Winestone bread 19

raisin sourdough baguette / local organic

rapeseed oil / dukkah 120 g



### Fries with dips 19

aioli jalapeño / relish 180 g



### Lettuce with vinaigrette 19

lettuce / mustard vinaigrette /

grana padano / tomatoes 120 g



### Local selection of olives 19

olives / sun-dried tomatoes /

lemon / chili / herbs 100 g





# cool choices

Pepsi	14 / 20 cl	Mineral water	10 / 33 cl
Pepsi Light	14 / 20 cl	(sparkling / still)	
7 Up	14 / 20 cl	Fruit juices (ask about available flavors)	14 / 20 cl
Mirinda Orange	14 / 20 cl	Freshly squeezed fresh fruit juices	24 / 20 cl
Schwepes Tonic	14 / 20 cl	(orange, grapefruit)	
Red Bull	18 / 25 cl		

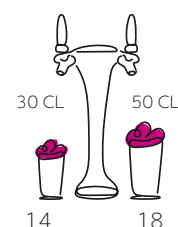
# hot choices

Espresso	12 / 3 cl
Double Espresso	16 / 6 cl
Coffee	16 / 12 cl
Cappuccino	16 / 15 cl
Latte macchiato	18 / 24 cl
Hot chocolate	16 / 20 cl
Tea	16 / 20 cl
(ask about available flavors)	

# well brewed

Local bottled beers (ask for available types)	22 / bottle 50 cl
Non- alcoholic beer	22 / bottle 50 cl

Draft beer



It grew out of genuine need and out of the need for authenticity. It was created to make the dream of good, Polish, craft beer come true.

Hundred Bridges Brewery brews beer that builds the most beautiful bridges. Between people, cities and countries. Between history, present and future.

WS®

The Queen is only one! The special cocktail by Winestone contains wine which is embedded in our DNA. We created it especially for you with what we like best: wine, flavor, love and passion. Cheers!

*The Queen*  
red wine / cream /  
raspberry syrup / dehydrated  
raspberries (15 cl)

30

# signature cocktail

# stirred

Mojito  
Bacardi White, lime, mint, sugar,  
sparkling water (14 cl)

35

Amaretto Sour  
amaretto, lemon juice, sugar (12 cl)

30

Aperol Spritz  
Aperol, Prosecco, sparkling water,  
orange (24 cl)

37

Old Fashioned  
bourbon, sugar, orange (10 cl)

39

Whiskey Sour  
whiskey, lemon juice, sugar (12 cl)

32

Negroni  
gin, Martini Rosso, Campari, orange (9 cl)

39

local  
choice

Chopin Potato 26 / 4 cl

to start  
with...

Campari 20 / 4 cl  
Martini 22 / 10 cl

traditional  
& pure

Amundsen 22 / 4 cl  
Gorzka Żółdkowa 18 / 4 cl  
Ciroc 26 / 4 cl  
Żubrówka 16 / 4 cl

sweet  
& expressive

Saska Flavoured 16 / 4 cl  
Jägermeister 20 / 4 cl  
Bailey's 20 / 4 cl  
Amaretto 20 / 4 cl

bitter  
& mild

Millhill's Gin London Dry 28 / 4 cl  
Bacardi Carta Blanca 24 / 4 cl  
Dictador Rum 12 YO 32 / 4 cl  
Roku Gin 34 / 4 cl

noble  
& diverse

Teacher's 26 / 4 cl  
Dubliner Master Distiller's 32 / 4 cl  
Jack Daniel's 28 / 4 cl  
Connemara 32 / 4 cl  
Laphroaig Select 38 / 4 cl  
Auchentoshan 12 YO 38 / 4 cl  
Bowmore 12 YO 38 / 4 cl  
Jim Beam Black 36 / 4 cl  
Maker's Mark 36 / 4 cl

elegance &  
quality

Courvoiser VS 38 / 4 cl

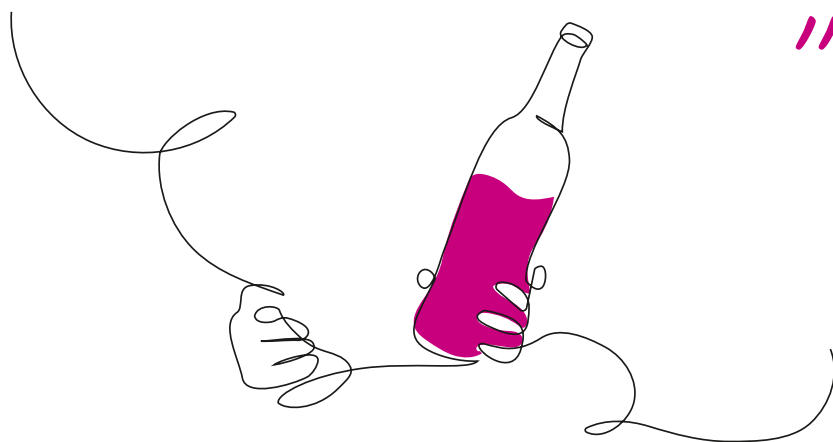
smooth &  
easy

Salitos Silver 24 / 4 cl

strong &

# bold





“Wine is the most civilized thing in the world.”

— Ernest Hemingway

white  
rose  
red

# wines

## local

- 1 Chardonnay 2021
- 2 Riesling 2021
- 3 Cabernet Cortis 2020
- 4 Pinot Noir 2021

75 CL	25 CL	15 CL
99	34	30
99	34	30
109	38	32
109	35	27

Manual harvesting, fruit selection and crop reduction - all this to achieve high quality. The wine in "Moderna Vineyard" is made exclusively from its own fruit, and the one responsible for the entire process is Nestor Kościński. In wine production, he is driven by passion and guided by the principle of "less is more". As he points out, modern construction and simplicity are the features that combine modern architecture of the city of Wrocław and their wine. Even the labels as well as the name of the vineyard itself emphasize it clearly.

## fresh & light

5	Edition Abtei Himmerod – Riesling Feinherb	109	32	25
6	Connoisseur Le Cheval Marin – Colombard, Sauvignon	109	34	27
7	Antichello – Pinot Grigio	119	42	30
8	Pago Casa Benasal Organic – Gewürztraminer, Moscatel	129	45	32

## fruity & tasty

9	Bouchard Heritage – Pinot Noir	129	45	32
10	Kingfisher – Sauvignon Blanc	139	48	34
11	Beauty in Chaos – Chardonnay	149	52	36
12	Robert Vic Preignes Tradition Viognier	159	50	37

## balanced & elegant

13	Grifone – Primitivo	99	34	30
14	Nicosia – Nero d'Avola	129	45	32
15	Nocturne Château Purcari Rară Neagră – Băbească Neagră	159	55	38
16	Bodegas Winol – 8 Legends Leyenda De Caballero Merlot	169	55	37

## aromatic & full-bodied

17	Famiglia Bianchi Malbec – Malbec	175	56	36
18	Gnarly Head 1924 Double Black – Zinfandel, Pinot Noir	199	68	45
19	Blau – Syrah, Carinea, Garnacha	159	55	38
20	Pago De Cirsus Oak Aged – Tempranillo, Merlot, Cabernet	169	60	37

# bubbles

- 21 Antichello Prosecco
- 22 Montelvini Prosecco Rosé Brut
- 23 Cremant d'Alsace Brut Michel Leon
- 24 Pommery Apanage Brut

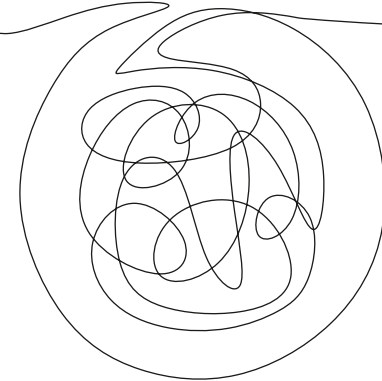
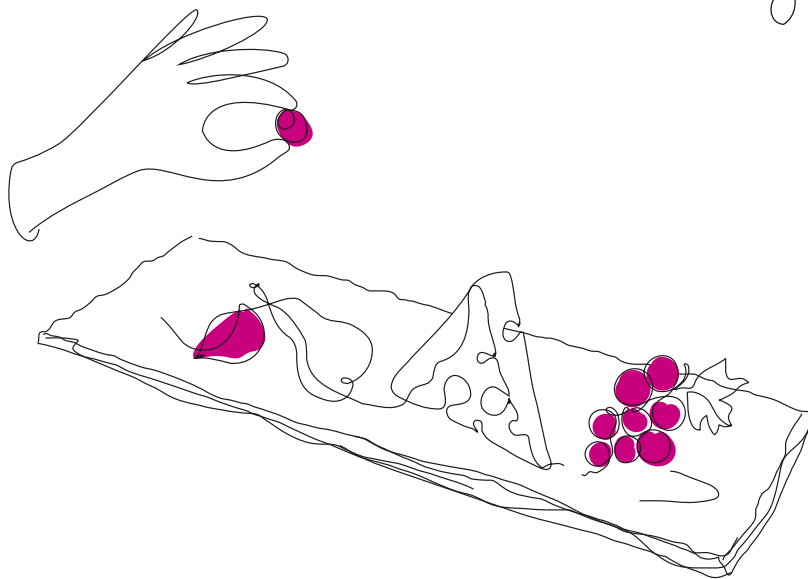
129	45	32
119	35	25
189		
349		



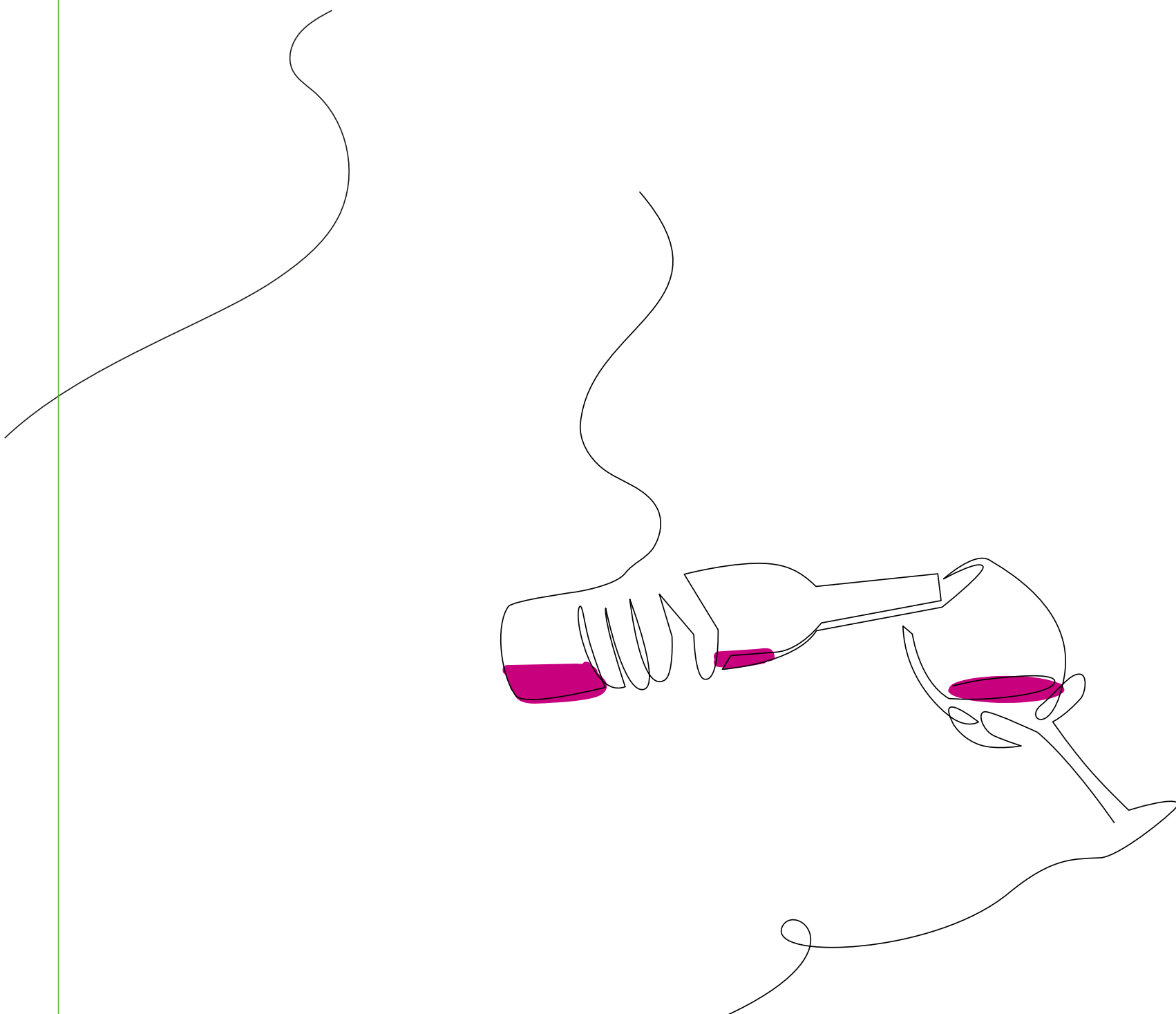
# *did you know that?*

Our goal? To offer our guests a real culinary experience with high-quality, healthy and sustainable food.

Each year, a third of the world's food production, almost 1.3 billion tones, is wasted. That is why we fight food waste and excessive packaging.



We support balanced nutrition using our own sources of supply. That's why... we prefer local food suppliers.



# winestone