



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 April 2026.

A detailed list of ingredient weights is available
upon request.

Dishes prepared in our kitchen may contain
allergens. The list of allergens is provided under
each dish.

Wines contain sulphites.

Wines are also available for takeaway. A
corkage fee may apply – please ask your
waiter.

A service charge of 15 PLN applies to Room
Service orders.

Winestone Restaurant is open from 12:00 PM
to 11:00 PM
– last order at 10:30 PM.

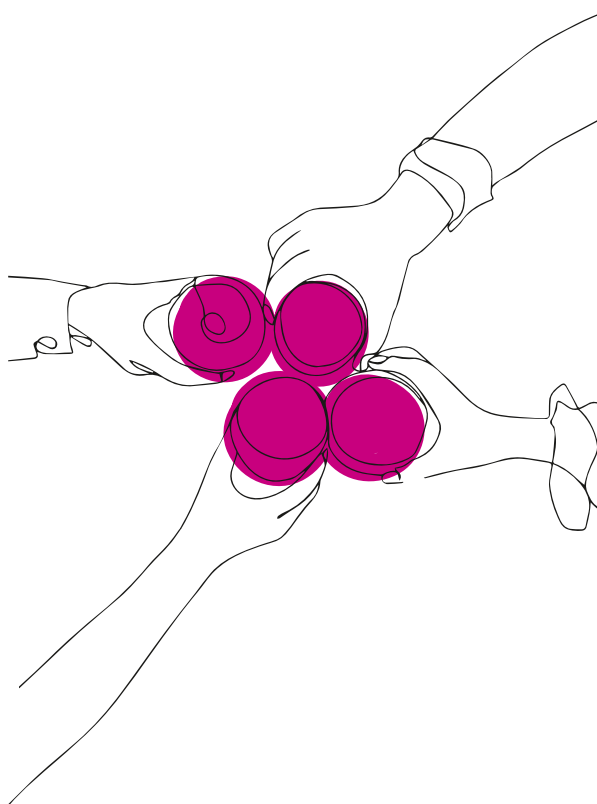
Alcohol is harmful to health.

Beverages are served in glassware.

Our restaurant does not use endangered fish
species.

We promote responsible fishing.

Eggs come from free-range hens raised
outdoors.



Signature



Vegan



Gluten-free



Spicy



Vegetarian



Zero waste



Soy



Celery



Mustard seeds



Fish



Crustaceans



Seafood



Dish available
24/7



Peanuts



Walnuts



Other nuts



Pistachios



Sulphur dioxide
and sulphites



Healthy
choice



Lupin



Eggs



Milk



Gluten



Sesame

*weight of meat before cooking

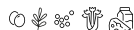
LOCAL



TOAST AND CHEESE

Buttered bread / butter / mozzarella / cheddar / fried Grana Padano / ketchup

29 PLN • 300 g



BEEF TARTARE

Polish beef 100 g* / pickled cucumber from "Sznajder" / shallot / egg yolk / Caesar dressing / capers / sun-dried tomatoes / greens / parmesan chips

49 PLN • 200 g



MOWI MARINATED SALMON

Salmon cured in salt, sugar and citrus / wasabi mayonnaise / beetroot / cucumber / radish / dill / caviar

46 PLN • 200 g



WINESTONE SALAD

Goat cheese / lettuce with Monini Classico vinaigrette / potatoes / walnuts / grilled peach / raspberry sauce

46 PLN • 300 g



STARTERS

BURRATA AND PESTO

Burrata cheese / tomatoes / roasted eggplant / olives / pesto / Monini chilli olive oil / herbs

42 PLN • 250 g



MEDITERRANEAN PICNIC

Prosciutto di Parma / Spianata Piccante / chorizo / Grana Padano / matured goat cheese log / sun-dried tomato paste / pickled peppers

49 PLN • 220 g



GRILLED CHICKEN SALAD

Grilled chicken / crisp lettuce / cherry tomatoes / vinaigrette / croutons / crispy bacon / Grana Padano

46 PLN • 300 g



VEGAN DELIGHT

Roasted eggplant / tomatoes with basil / hummus / chickpea salad / grilled vegetables / vegan feta / greens / naan bread

37 PLN • 350 g



SOUPS

ITALIAN TOMATO CREAM SOUP

zero waste

Pelati tomatoes / garlic / Grana Padano / stracciatella / focaccia / basil

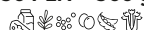
25 PLN • 300 g



SOUR RYE SOUP WITH CHANTERELLES AND WHITE SAUSAGE

Chanterelles / white sausage / potatoes / pork crackling

30 PLN • 300 g



MAIN COURSES

FREE-RANGE CHICKEN SUPREME

Panko-crusted chicken breast / roasted potatoes / garden greens / Caesar sauce / crispy bacon

54 PLN • 400 g



TOMAHAWK PORK CHOP

Grilled pork chop (bone-in) / roasted potatoes / creamy cottage cheese with herbs / demi-glace

69 PLN • 550 g



OSSOBUCO AND POTATO DUMPLINGS

Slow roasted beef shank / potato dumplings / garden vegetables / jus / herbs

64 PLN • 400 g



SMASH BURGER

Polish beef 180 g* / butter bun / cheddar / bacon / mustard sauce / fries / ketchup

59 PLN • 450 g



BEEF TENDERLOIN STEAK

Beef tenderloin 200 g* / Café de Paris butter / fries / garden greens / beef jus

129 PLN • 350 g



SALMON AND PASTA

Roasted salmon with sesame seeds / soba noodles / pak choi salad with apple and wasabi dressing

69 PLN • 340 g



GRILLED TUNA

Tuna steak 180 g* / avocado salad / tomatoes / coriander / miso mayo

89 PLN • 340 g



SHRIMPS AND COCONUT MILK

Black Tiger shrimp / tomatoes / red onion / roasted potatoes / kaffir lime leaves / tom yum paste / coconut milk

59 PLN • 350 g



PASTA AND TOMATOES

Spaghetti / white wine / tomato sauce / stracciatella / parmesan / Monini basil olive oil / basil

37 PLN • 300 g

with chicken **100 g (360 g) • 42 PLN**



BREAD AND SNACKS

HOMEMADE RAISIN SOURDOUGH BREAD

Raisin sourdough baguette

9 PLN • 80 g



HOMEMADE WINESTONE BREAD

Raisin sourdough baguette / olive oil / dukkah

19 PLN • 120 g



FRIES WITH DIPS

Mustard aioli / relish

19 PLN • 180 g



LETTUCE WITH VINAIGRETTE

Lettuce / mustard vinaigrette / Grana Padano / tomatoes

19 PLN • 120 g



OLIVE SELECTION

Olives / sun-dried tomatoes / lemon / chilli / herbs

19 PLN • 100 g



KIDS MENU

CHICKEN BROTH WITH NOODLES

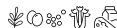
19 PLN • 250 g



CHICKEN STRIPS

Homemade fries / cucumber salad / ketchup

29 PLN • 140 g



DESSERTS

ALMOND FLORENTINE

Almonds / mascarpone / seasonal fruit / mint

29 PLN • 170 g



CRÈME BRÛLÉE

Vanilla custard / crispy caramel / vanilla ice cream

29 PLN • 220 g



BASQUE CHEESECAKE

Cheesecake / pistachio sauce with white chocolate / pistachios / raspberries / mint

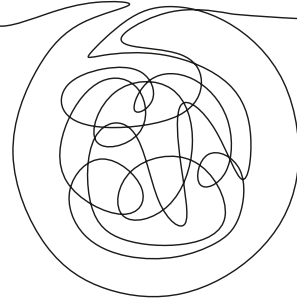
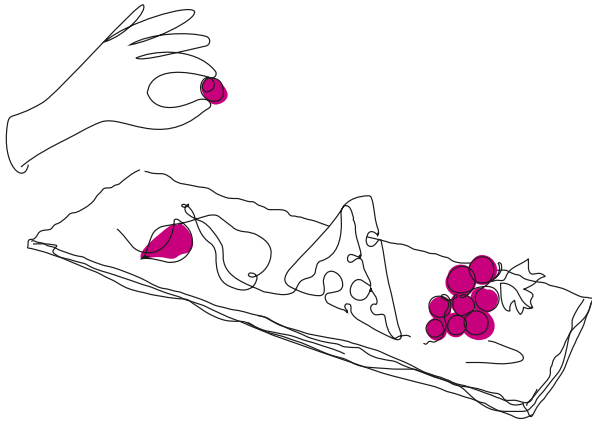
35 PLN • 220 g



did you know that?

Our goal?

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



We support balanced nutrition using
our own sources of supply.
That's why...

We prefer local food suppliers.

zero waste

Our goal is to reduce food waste.
With our creativity and commitment,
we are pleased to present dishes
that are produced in accordance
with the zero-waste policy.

Every year, one third of the food produced
globally for human consumption - nearly
1.3 billion tons - is wasted.

COLD DRINKS



14 PLN • 25 cl



KINLEY Tonic Water 14 PLN • 25 cl



orange, apple, grapefruit 14 PLN • 25 cl

Red Bull 18 PLN • 25 cl

Mineral Water (sparkling / still) 10 PLN • 33 cl

Mineral Water (sparkling / still) 17 PLN • 70 cl

Lemonade (classic / passion fruit) 22 PLN • 14 cl

Freshly squeezed juice (orange, grapefruit) 24 PLN • 20 cl

Iced coffee with ice cream and whipped cream 24 PLN • 20 cl

HOT DRINKS

Espresso 12 PLN • 3 cl

Double Espresso 16 PLN • 6 cl

Coffee 16 PLN • 12 cl

Cappuccino 16 PLN • 15 cl

Latte macchiato 18 PLN • 24 cl

Hot chocolate 16 PLN • 20 cl

Tea (ask about available flavours) 16 PLN • 20 cl

BEER

LOCAL CRAFT BEER

5% - 6,8% (ask about available types) 24 PLN • bottle 50 cl

Żywiec Bottled Beer 5% - 9,5% (ask about available types) 24 PLN • bottle 50 cl

Non-Alcoholic Beer 24 PLN • bottle 50 cl

DRAFT BEER
ŻYWIEC
Beer on tap 5,8%

30 cl 50 cl
16 PLN 20 PLN



• BROWAR STU MOSTÓW •

Rooted in the rich brewing tradition of the city, driven by dreams and faith in success, they quickly achieved their goals, becoming leaders in Polish craft brewing.

At Stu Mostów Brewery they brew beer that builds the most beautiful bridges.
Between people, cities and countries. Between history, present and future.

COCKTAILS

Mojito Bacardi white / lime / mint / brown sugar / sparkling water

35 PLN • 14 cl • 11%

Non-alcoholic version available **25 PLN • 14 cl**

Aperol Spritz / XL Aperol / Prosecco  / sparkling water / orange

37 / 52 PLN • 24 / 30 cl • 7% / 8,5%

Non-alcoholic version available **37 PLN • 24 cl**

Hugo / XL Prosecco  / elderflower syrup / sugar syrup / sparkling water / lime / mint

37 / 52 PLN • 24 / 30 cl • 7% / 7,5%

Non-alcoholic version available **37 PLN • 24 cl**

Campari Spritz Campari / Prosecco  / sparkling water / orange

37 PLN • 24 cl • 5,5%

Caipirinha Bacardi white rum / lime / brown sugar

30 PLN • 6 cl • 25%

Pornstar Martini Stock vodka / lime juice / vanilla syrup / passion fruit pulp / Prosecco 

35 PLN • 13 cl • 16%

White Russian Stock vodka / Kahlúa liqueur / cream 

30 PLN • 9 cl • 21%

Negroni Millhill's Gin / Martini Rosso  / Campari / orange

39 PLN • 9 cl • 32%

Choose your Sour Lemon juice, sugar syrup, egg white 

with whiskey 14.5% / with vodka 14.5% / with rum 14%

with gin 14% / with amaretto 9% / with Aperol 4%

32 PLN • 11 cl

Choose your Margarita: Tequila Salitos white / Cointreau / lime juice

classic 15,5% / strawberry (strawberry pulp) 15,5% / passion fruit (passion fruit pulp) 15,5%

30 PLN • 15 cl

Micropolitan Stock vodka / Pinot Gris Alvarium wine  / rose-flavoured syrup / lemon juice / grenadine syrup / sparkling water / dried rose petals / honey

35 PLN • 22 cl • 10,74%

Non-alcoholic version available **30 PLN • 22 cl**



SPIRITS

VODKA

Amundsen 40%
Gorzka Żołądkowa 34%
Zubrówka Bison Grass 37,5%
Chopin (ask the waiter) 40%
Finlandia 37,5%-40%
(ask the waiter about available flavours)

22 PLN • 4 cl

18 PLN • 4 cl

16 PLN • 4 cl

26 PLN • 4 cl

22 PLN • 4 cl

LIQUEURS

Soplica (ask the waiter) 26%
Jägermeister 35%
Bailey's 17%
Campari 25%
Marie Brizard 23%

16 PLN • 4 cl

20 PLN • 4 cl

20 PLN • 4 cl

20 PLN • 4 cl

20 PLN • 4 cl

GIN & RUM

Millhill's Gin London Dry 38%
Bacardi Carta Blanca 37,5%
Bacardi Carta Negra 37,5%
Dictador Rum 12 YO 40%
Roku Gin 43%
Bombay Sapphire 40%

28 PLN • 4 cl

24 PLN • 4 cl

28 PLN • 4 cl

32 PLN • 4 cl

34 PLN • 4 cl

30 PLN • 4 cl

VERMOUTH

Martini 14,4%

22 PLN • 10 cl

WHISKEY

Dubliner Master Distiller's 40%
Jack Daniel's 40%
Laphroaig Select 40%
Auchentoshan American Oak 40%
Jim Beam Bourbon / Black 40%-43%
Maker's Mark 45%
Ballantine's Finest 40%
Ardbeg 10 YO 46%
Jameson 40%

32 PLN • 4 cl

28 PLN • 4 cl

38 PLN • 4 cl

40 PLN • 4 cl

22/30 PLN • 4 cl

36 PLN • 4 cl

26 PLN • 4 cl

36 PLN • 4 cl

26 PLN • 4 cl

COGNAC

Hennessy VS 40%

38 PLN • 4 cl

TEQUILA

Salitos Silver / Gold 38%

24 PLN • 4 cl

WINES

white
pink
red



LOCAL

- 1 Pinot Gris 13,6% ☞
- 2 Regent 13,0% ☞
- 3 Ask the waiter about availability



129	45	32
129	45	32
129	45	32

WINERY ALVARIUM

The name "Alvarium" comes from the Latin word for "beehive." Established out of a desire for new challenges and flavours, these wines owe their unique character not only to the shared work of the Biniarz family but also to the exceptional location on the Dałków Hills.

FRESH & LIGHT

- | | | | | |
|---|---|-----|----|----|
| 4 | Edition Abtei Himmerod – Riesling Feinherb 10,5% ☞ | 119 | 42 | 30 |
| 5 | Marlborough Sun – Grüner Veltliner 12,5% ☞ | 129 | 45 | 32 |
| 6 | Antichello – Pinot Grigio 12,0% ☞ | 139 | 48 | 34 |
| 7 | Turnau Perle – Seyval Blanc, Chardonnay, Riesling 10,5% ☞ | 199 | 68 | 45 |

FRUITY & TASTY

- | | | | | |
|----|--|-----|----|----|
| 8 | Beauty in Chaos – Chardonnay 13,0% ☞ | 149 | 52 | 36 |
| 9 | Mount Riley – Sauvignon Blanc 12,5% ☞ | 149 | 52 | 36 |
| 10 | Turnau – Solaris 12,5% ☞ | 199 | 68 | 45 |
| 11 | Bouchard Heritage – Pinot Noir 12,5% ☞ | 159 | 55 | 38 |

BALANCED & ELEGANT

- | | | | | |
|----|---|-----|----|----|
| 12 | Grifone – Primitivo 13,0% ☞ | 109 | 34 | 30 |
| 13 | Bellingham – Syrah 13,5% ☞ | 109 | 34 | 30 |
| 14 | Jail Break – Zinfandel 13,0% ☞ | 119 | 42 | 36 |
| 15 | Laya Almansa – Garnacha Tintorera, Monastrell 14,0% ☞ | 119 | 42 | 36 |

AROMATIC & FULL

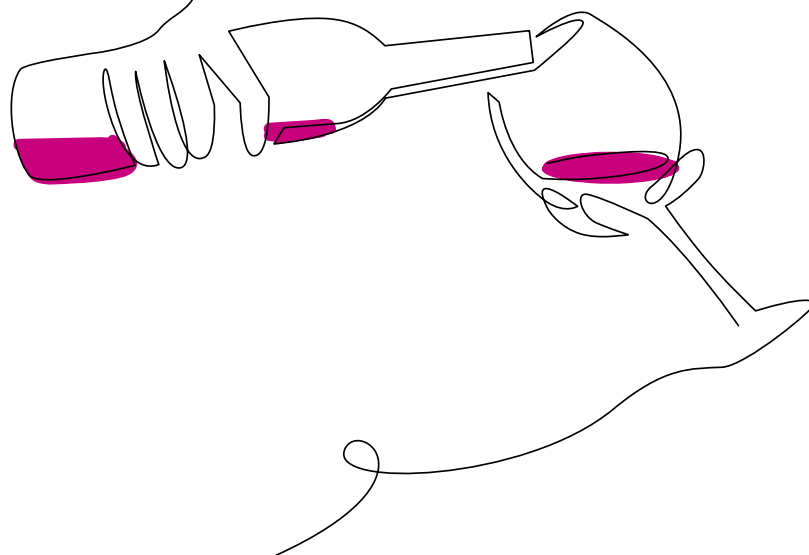
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|----|---|-----|----|----|
| 16 | Ugaba Anwilka – Cabernet Sauvignon, Syrah, Petit Verdot 14% ☞ | 139 | 48 | 34 |
| 17 | El Picaro Matsu – Tinta de Toro 14,5% ☞ | 159 | 55 | 38 |
| 18 | Saurus – Malbec 14% ☞ | 199 | 68 | 45 |
| 19 | Gnarly Head 1924 Double Black – Zinfandel, Pinot Noir 14,5% ☞ | 199 | 68 | 45 |

BUBBLES

- | | | | | |
|----|---|-----|----|----|
| 20 | Millesimato Prosecco Rose Brut 11,0% ☞ | 109 | 37 | 27 |
| 21 | Antichello Prosecco 11,0% ☞ | 129 | 45 | 32 |
| 22 | Cremant d'Alsace Brut Michel Leon 12,0% ☞ | 189 | | |
| 23 | Pommery Apanage Brut 12,5% ☞ | 349 | | |

NON-ALCOHOLIC WINES

- | | | | | |
|----|-------------------|----|----|----|
| 24 | Sauvignon Blanc ☞ | 89 | 30 | 25 |
| 25 | Shiraz ☞ | 89 | 30 | 25 |



*wine*stone