

# Norwegian Pavilion

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since 1909 in the heart of the Cieplice Śląskie-Zdrój health resort.

A facility with a beautiful history, created on the initiative of Eugen Füllner, the founder of the Norwegian Park.

Until the end of the 1950s, it served as a restaurant, then it was transformed into the Natural History Museum, which operated here until 2013.

In 2023, the Norwegian Pavilion returns to its roots, and we are honored to start a new chapter of the history of this unique place with you.



we recommend it for children



vegetarian/vegan



# WE RECOMMEND

## DRINKS

Fresh vegetable and fruit juices  
(may contain traces of celery)

Apple with a twist 19  
apple/pepper/cucumber  
330 ml

Purifying Energy 19  
apple/celery/lemon  
330 ml

Winnie 19  
apple/carrot/orange  
330 ml

## APERITIF

Bachata Spritz 29  
Aperol, prosecco,  
orange juice

Prosecco Passion 29  
passionfruit sorbet, prosecco

Linoncello Spritz 29  
limoncello, prosecco,  
sparkling water

Cointrau Spritz 29  
Cointrau, prosecco,  
sparkling water

## NON-ALCOHOLIC

### WINE

Villa Bellucci Primitivo 14 / 59  
ripened forest fruits with notes of  
cherries and plums in chocolate

Vic la Vic Sauvignon Blanc 14 / 59  
notes of white flowers, pineapple,  
tropical fruits and mineral notes




### DRINKS

Virgin Bachata Spritz 25  
Aperitivo free, prosecco free,  
sparkling water

Virgin Prosecco Passion 25  
passionfruit sorbet,  
prosecco free



# Appetizers

bruschetta  29  
with tomatoes and basil  
150 g 1,7

shrimps in garlic oli 39  
olive oil, white wine, garlic, chilli,  
parsley, garlic toast  
150 g 1,2,7,12

salmon tartare 59  
pickled cucumber, avocado, mango  
130 g 1,4,10

herring with apple 39  
marinated in linseed oil  
150 g 4


shrimps in potato dough 33  
with sweet chili sauce  
5 pieces 1,3,7

beef tartare 59  
white onion, marinated  
chanterelles, capers, pickled  
cucumber, chicken yolk, French  
mustard, bread  
160 g 1,3,10

Beef tenderloin carpaccio 54  
parmesan, arugula, capers,  
olive oil, bread  
120 g 1,7

WE RECOMMEND

## SOUPS


chicken and beef broth  24  
with homemade pasta  
300 ml 1,3,9

duck broth with dumplings 43  
400 ml 1,3,7,9


tomato soup 29  
with homemade pasta  
300 ml 1,3,7,9

sour soup 30  
with egg and sausage  
400 ml 1,3,7,9


goulash soup 39  
400 ml 1,7,9

borscht  16  
baked beetroot with plum 32  
+ croquette/+ dumplings 39  
300 ml 9/1,3,9

ukrainian borscht 36  
400 ml 7,9

boletus soup  43  
with homemade pasta  
250 ml 1,3,7,9

fish soup 39  
400 ml 1,2,4,7,9,14

croquet  18  
200 g 1,3,9

WE RECOMMEND



## SALADS

with shrimps or salmon 49  
mix of salads, cherry tomatoes,  
mango, red onion, vinaigrette sauce  
500 g 1, 2, 10

Cesar 45  
chicken breast, anchovies, romaine  
lettuce, croutons, cesar sauce  
600 g 1, 3, 4, 7, 10

with chicken livers 45  
salad mix, tomato, cucumber, red  
onion pickles, caramelized apple,  
raspberry vinaigrette  
600 g 1, 10

WE RECOMMEND

with goat cheese 49  
salad mix, tomato, cucumber,  
seasonal fruits, grilled pear,  
vinaigrette sauce, garlic toast  
600 g 1, 7, 10

## HOT SWEETS

pancakes with cheese 33  
and cream  
300 g 1, 3, 7

pancakes with apples 33  
1, 3, 7

## PASTA

spaghetti aglio e olio 29  
olive oil, wine, garlic, parsley  
and chilli /+ shrimps 49  
300 g 1, 3, 7 / 1, 3, 4, 7

gnocchi with gorgonzola 49  
pork tenderloin, pear  
300 g 1, 3, 7

pappardelle with salmon 49  
cream sauce, capers, green  
cucumber  
300 g 1, 3, 4, 7

pappardelle with chicken 45  
cream and tomato sauce  
300 g 1, 3, 7

pappardelle with porcini 47  
mushrooms  
in cream sauce  
300g

## THE FISH

baked salmon 69  
lemon butter rice with  
vegetables, grilled vegetables  
220 g 4, 7, 10, 12

baked sea bream 22  
potatoes, vinaigrette salad 100 g  
4, 7, 10

breaded cod 26  
sauerkraut, fries 100 g  
1, 4, 7, 10



# POTATO PANCAKES

- with pork goulash 49  
500 g 1, 3, 7, 9
- with vegetable stew 45  
500 g 1, 3, 7, 9
- with pork tenderloin and mushroom sauce 56  
600 g 1, 3, 7
- with boletus sauce 44  
400 g 1, 3, 7
- with herring in cream 38  
450 g 1, 3, 4, 7

# BURGERS

350 g

WE RECOMMEND

# PIEROGI

- russian 35  
with onion garnish and cream  
7 pieces 1, 3, 7, 9
- with meat 39  
and classic decoration  
6 pieces 1, 3, 7, 9
- with duck 48  
demi glace sauce and onion  
6 pieces 1, 3, 7, 9
- dumpling mix 48  
russian 4 pcs, with duck 2 pcs.  
with meat 2 pcs. 1, 3, 7, 9

WE RECOMMEND

cepelins 49  
with bacon chips, fried cabbage  
and mushroom sauce  
2 pieces  
1, 3, 7, 9

CUTOP OF CHOICE: BEEF/VEGE (LINDA MC CARTNEY)

- classic 55  
butter roll, tomato, pickled  
cucumber, red onion pickles,  
cheddar, American sauce, fries  
1, 7, 10


- spicy 57  
butter roll, tomato, red onion  
pickles, bacon, cheddar, sriracha  
mayonnaise, jalapeno peppers,  
American sauce, fries 1, 3, 7, 10

- mountain 57  
potato pancake, bacon, sheep  
cheese, cranberries, arugula, red  
onion, American sauce, fries  
1, 3, 7, 10


french fries with ketchup 14  
300 g




# MAIN DISH

**baked oyster mushrooms**  **39**  
vegan gravy, mashed potatoes, vinaigrette lettuce  
250 g 1, 6, 7, 9, 10

WE RECOMMEND

**breaded camembert cheese**  **45**  
fries, grilled vegetables, cranberries, tzatziki  
125 g 1, 3, 7


**Vegetable stew**  **39**  
Silesian noodles  
250 g 1, 3, 7, 9

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**duck breast glazed in orange** **69**  
Silesian dumplings, baby carrots, fried beetroots  
270 g 1, 3, 9

WE RECOMMEND

**duck leg** **69**  
Silesian dumplings, fried beetroots, demi glace sauce  
220 g 1, 3, 7, 9

**poultry kotlet**  **49**  
mashed potatoes, vinaigrette salad  
220 g 1, 3, 7, 10

**Grilled chicken breast** **49**  
mushroom sauce, rice with vegetables  
220 g 1, 7

**chicken liver** **45**  
apple, carrot, onion, cranberry, mashed potato  
300 g 1, 7



# MAIN DISH

<b>hunter's scion</b> silesian dumplings, mushroom sauce, assortment of salads 250 g <small>1, 3, 7</small>	<b>69</b>
<b>beef checks</b> mashed potatoes, fried beetroots 300 g <small>1, 7, 9, 12</small>	<b>79</b>
<b>beef tenderloin steak</b> demi glace sauce, baked potato with tzatziki sauce, grilled vegetables 200-250 g <small>1, 7, 9</small>	<b>120</b>
<b>dry-aged T-Bone steak</b> demi glace sauce, baked potato with tzatziki sauce, grilled vegetables 400-450 g <small>1, 7, 9</small>	<b>149</b>

WE RECOMMEND

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<b>ribs au juice</b> boiled potatoes, seasonal salad 220 g <small>1, 7</small>	<b>49</b>
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<b>barbecue ribs</b> baked potato, corn 500 g <small>7, 12</small>	<b>59</b>
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WE RECOMMEND



# MAIN DISH

bavarian-style pork knuckle  
fried cabbage, mustard, horseradish

1, 7, 9, 10

WE RECOMMEND

19  
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100 g

pork chop  
boiled potatoes, fried cabbage  
300 g

1, 7, 9, 10

49

breaded pork loin with bone  
potatoes, fried cabbage  
300 g

1, 7, 9, 10

56

grilled pork neck  
baked potato with tzatziki sauce, seasonal salad  
300 g

1, 7, 9, 10

49

old -polish mishmash  
country bread  
400 g

12

39

cabbage rolls in mushroom sauce  
450 g

1, 7

49






# DESSERTS

Every day we have fresh cake  
from those listed below.

- Apple pie** 27  
shortcrust pastry, large apple pieces,  
meringue 1, 3, 7
- new York cheesecake** 26  
digestive biscuit base, cheese and  
mascarpone mass, cream and lemon  
topping 1, 3, 7
- honey badger** 29  
honey cake, cream mass with seasonal  
fruit 1, 3, 7
- raspberry cloud** 24  
shortcrust pastry, raspberry in jelly,  
whipped cream, meringue 1, 3, 7
- karpatka** 24  
choux pastry, karpatka cream  
1, 3, 7
- Oreo brownie** 29  
dark chocolate and oreo cookies  
1, 3, 7
- tiramisu** 29  
coffee-soaked sponge cakes, egg  
cream and mascarpone 1, 3, 7

# ICE-CREAM

- artisan made ice cream** 35   
3 scoops of ice cream: cream,  
chocolate, strawberry-raspberry,  
seasonal fruit, whipped cream,  
strawberry or chocolate topping  
1, 7

# TEA

- black** 18  
ceylon/earl grey
- green** 18  
jasmine flowers/  
forest fruits and raisins/  
lavender and lemongrass
- White** 18  
melon and honey
- blooming:** 29  
green tea and marigold flowers/  
green tea, jasmine and gomphrena  
flowers, lychee aroma
- infusions** 22  
rose petals/  
mango and strawberry/  
peach and raspberry/  
black elderberry and lemongrass/  
pepper mint

# COFEE

- espresso** 9
- espresso dooppi** 11
- espresso macchiato** 11
- americano** 11
- cappuccino** 16
- flat white** 16
- latte** 16
- cafe frappe** 18



## COLD DRINKS

Coca-Cola/Coca-Cola Zero/ Fanta/Sprite/Kinley Tonic 250 ml	12
FuzeTeac Lemon/Peach 250 ml	12
Cisowianka still/perlage 300ml/700ml	10/16
Cappy apple/orange/grapefruit 250 ml	12
tomato juice 200ml	11
blackcurrant juice 200ml	11
homemade lemonade 300ml / 1000ml	16/39
homemade ice tea 300 ml / 1000 m	16/39
homemade compote 330ml / 1000ml	12/29
Pavilion Carafe still/carbonated water 300ml/1000ml	5/12

## SQUEEZED JUICES

orange/grapefruit 300 ml	18
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## DRAFT BEER

Holba 300/500 ml	13/16
Sowie Marcowe 300/500 ml	14/17
Litovel wheat beer 300/500 ml	13/16
Peak ALE 300/500 ml	14/17

## BOTTLED BEER

Pilsner Urquell 500 ml	19
Litovel dark 500 ml	16
Litovel Dark Lemon free 500 ml	14
Holba free 500 ml	14
Lech Free 500 ml	14



# DRINKS & COCKTAILS

<b>Cucumber Southside</b> 29 gin/sour/sweet/cucumber/mint	<b>Espresso Rumtini</b> 27 rum/espresso/tiamaria/sol
<b>Moscow Mule</b> 29 vodka/sour/sweet/ginger beer	<b>Mojito</b> 25 rum/mint/lime/cane sugar/water
<b>Ragnarok</b> 39 aquavit/lillet/suze/black elderberry	<b>PornStar Martini</b> 29 vodka/passoa/vanilla syrup/sour/prosecco
<b>Gin Ruby</b> 29 gin infused with pink grapefruit/aperol/black elderberry/grapefruit/sour/egg	<b>Tokyo Iced Tea</b> 45 rum/gin/vodka/tequila/triple sec/midori/sour/sprite
<b>Aperol Spritz</b> 29 prosecco/aperol/orange water	<b>Whisky Spritz</b> 34 burbon/sour/sweet/prosecco
<b>Hugo</b> 26 prosecco/etude/water	<b>Rum Cooler</b> 35 rum/cointreau/lime/ orange/sugar/ginger ale
<b>Old Fashioned</b> 29 bourbon/agnostura/water/sugar	<b>White Negroni</b> 29 gin/suze/lillet
<b>Strawberry Margarita</b> 29 strawberry puree/cointreau tequila/lemon	<b>Whiskey/Rum/Sour Vodka</b> 28 bourbon/sour/egg/angostura
	<b>Lynchburg Lemonade</b> 29 jack daniels/cointreau/lemoniada





# NON-ALCOHOLIC DRINKS

<b>Mohito Virgin</b> 22 sparkling water/lime/brown sugar/mint/crushed ice	<b>Aperol free</b> 22 aperitivo free / prosecco free/ sparkling water
<b>Water on fruit</b> 18 water/seasonal fruit/ lemon juice/flavored syrup/ice	<b>Wine Cocktail</b> 19 non-alcoholic wine/ lime/mint/ice



# WINE

## PAVILION CARAFES

<b>Lunardi Pinot Grigio</b> tropical fruits, citrus fruits, floral accents Veneto, Italy					<b>Porta 6 Rosso</b> red and forest fruits, nutty note in the background Lisbon, Portugal
	150 ml	500 ml	750 ml	1l	
	17	49	69	89	

## WHITE



**Menard Cuvee Marine** 18/79  
tropical fruits, lily flower  
Gascony, France

**Kleine Zalze Chardonnay** 22/99  
pear, orange peel and ripe apples,  
South Africa

**Soave Botter** 19/89  
delicate notes of melon, peach  
with a hint of cherry blossom  
Veneto, Italy

**Breuer Riesling Charm** -/159  
**Halbtrocken**  
juicy apricot, apple and citrus from  
Rheingau, Germany

**Hoffsatter Pinot Grigio** -/139  
delicate apple, citrus and herbal  
accents  
Italy

**Little Beauty Sauvignon Blanc** -/129  
passion fruit, mango, basil and fennel  
Marlborough, New Zealand

**Defaix Chablis** -/169  
mild citrus notes and  
the scent of pears  
Burgundy, France

## SPARKLING

**Perelada Cava Brut Reserve** 20/89  
candied fruit, baked yeast  
Catalonia, Spain

**Nino Franco** -/139  
**Prosecco Rustico**  
mirabelle and pulpwood  
Veneto, Italy

**Champagne Taisne Riocour** -/350  
**Grande Reserve**  
yellow fruit and light stone fruit,  
juicy aroma of white peach and  
fresh apricot  
Champagne, France

**Villa Belucci Free** 15/69  
white flowers, melon, apples, pears  
Veneto, Italy

NON-ALCOHOLIC



## SWEET WINE



**Menard Gros Manseng** 22/95  
notes of peach and white grapes,  
delicate acidity  
Gascony, France

**Claude Val Muscat Sweet** 21/89  
fruit and floral aromas, mild  
and unusually delicate  
Languedoc, France



**Saracco Moscato D'asti** -/149  
intense sweetness of peach and  
orange, delicate effervescence, low  
alcohol content 5%  
Piedmont, Italy

**Wonnegau area** 21/89  
mild and delicate wine, with a clearly  
marked sweetish character  
Rheinhessen, Germany

## RED WINE



**Lorgeril Cabernet Sauvignon** 22/89  
mild currant aromas  
Languedoc, France

**Hereford Reserva Malbec** 23/99  
aromas of plums in chocolate,  
cherries, blackberries and vanilla  
Mendoza, Argenryn

**Masserie Civitella Primitivo** 27/129  
Del Salento  
intense fruit aroma with a  
predominance of plums and cherries  
Puglia, Italy

**LAN Crianza** -/129  
intense aroma of cherry and  
rosemary, notes of vanilla  
Rioja, Spain

**Mazzei Fonterutoli Chianti** -/159  
plum and cherry fruitiness,  
rosemary, olive oil  
Tuscany, Italy



**Francis Ford Coppola Ciamond** -/259  
Collection Claret  
A soft and round wine with juicy  
tannins, ripe, seductive aromas of  
plum, blackcurrant, mocha and  
creme brulé

**Home of Reti Amarone Della** -/295  
Vapolicella  
cranberries, blueberries, dried  
grapes. In the background, notes of  
geranium and peat.  
Veneto, Italy

**Palladino Barolo** -/325  
notes of rose hips and licorice,  
powerful tannins, saturated with  
aromas of cloves and coal  
Piedmont, Italy



# SHOTS

40 ml

## VODKA

Baczewski	9
Baczewski cherry/wormwood	11
Żubrówka Czarna	10
Żubrówka Bison Grass	9
Apple vodka with cinnamon	10
Gray Goose	16
Aquavit	15
Slivovitz	16
White lightning	16

## GIN

Baczewski	11
Monkey 47	29
Rokeby's Half Pink	15

## RUM

Zacapa	39
Kraken	18
Burgal	12

## COGNAC

Hennessy V.S	22
Remy Martin V.S	30

## BURBON

Jack Daniel's	14
Buffalo Tracer	12
Wild Turkey 101	16

## LIQUEURS

Lillet Blanc/Rose/Rouge	18
Suze	16
Aperol	9
Campari	9
Jagermeister	10
Cahlua	12
Cointreau	12
Midori	12
Frangelico	17
Limoncello	12

## BLENDED WHISKY

Chivas 12	15
Tullamore Dew	12
The Irishman	14

## SINGLE MALT

Glenfiddich 12	24
Laphroaig 10	30
Macleod's Islay Single	29
Glenmorangie Original 10	25
Auchentoshan 12	24

## TEQUILA

La Chica Silver	14
La Chica Girl	14



## Substances or products causing allergies or intolerances:

1. Cereals containing gluten, i.e. wheat, rye, barley, oats, spelled, kamut or their hybrid varieties, as well as products derived therefrom
2. Crustaceans
3. Eggs
4. The fish
5. Peanuts (peanuts)
6. Military
7. Milk and derived products (including lactose)
8. Nuts: almonds, walnuts, cashews, Brazilian nuts, pistachios, macadamia nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulfur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/liter expressed as total SO<sub>2</sub> for products ready for consumption or as prepared for consumption in accordance with the manufacturers' instructions
13. Lupine
14. Molluscs and derived products.

In our menu, allergens are listed for each dish and marked with the corresponding number.

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For groups of more than 8 people, we add an additional 10% service fee.



Are you planning a family party,  
corporate event or training? Do you  
want to say goodbye to a loved one  
in a unique way?

The Norwegian Pavilion is an ideal place for all kinds of meetings, including those for larger groups. Our offer, in addition to delicious food and professional service, includes atmospheric rooms, private space and conference facilities.

More information from the premises staff and on the website  
[www.pawilon-norweski.pl](http://www.pawilon-norweski.pl)

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