

# Norwegian Pavilion

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

A facility with a rich history, established through the initiative of Eugen Füllner, the founder of the Norwegian Park.

Until the close of the 1950s, it functioned as a restaurant, after which it was converted into the Natural History Museum, which remained in operation at this location until 2013.

In 2023, the Norwegian Pavilion returns to its origins, and we are privileged to embark on a new chapter in the history of this distinctive venue alongside you.



suitable for children



vegetarian/vegan



spicy



## we recommend

### fresh fruit and vegetable juices

|  |  |
|--|--|
| <b>energy and strength</b> 22<br>apple, celery, lemon,<br>carrot<br>330 ml       | <b>soothing freshness</b> 22<br>pear, apple, parsley, mint<br>330 ml |
| <b>resilience and strength</b> 21<br>Beetroot, carrot, apple,<br>lemon<br>330 ml | <b>Winnie the Pooh</b> 20<br>apple, carrot,<br>orange<br>330 ml      |

### Teas and infusions

|   |
|---|
| <b>Winter-Earl Grey</b> 26<br>Earl Grey / Dried lime / Dried lemon /<br>Dried orange / Thyme / Honey / Anise<br>/ Fresh lemon |
| <b>Rooibos-Orange</b> 26<br>Rooibos/Orange with cloves/dried<br>orange Honey/Ginger/fresh lemon                               |
| <b>Ginger Lemon</b> 26<br>Ginger-lemon infusion<br>(ginger/cinnamon stick/dried<br>lemon/thyme/fresh lemon)                   |
| <b>Apple Strudel</b> 26<br>Honey/Lemon/Dried Apples/<br>Cinnamon  |
| <b>Masala Chai</b> 26<br>Black tea with oriental spices, dried<br>orange, lemon, cinnamon stick, honey                        |
| <b>Ginger infusion</b> 26<br>Ginger, lemon, honey, cloves,<br>cinnamon  |

### Mulled wine

|   |
|---|
| <b>white - mulled wine</b> 27<br>White wine/lemon/honey/cinnamon/<br>Thyme/dried lime<br>200 ml         |
| <b>red mulled wine</b> 27<br>Red wine/orange with cloves/dried<br>orange/cinnamon<br>200 ml             |
| <b>mulled beer</b> 19/24<br>Holba Beer/Honey/Clove<br>Cinnamon/Orange<br>300ml/500ml                    |
| <b>mulled Aperol</b> 28<br>Aperol / Apple juice, white wine /<br>Orange-cinnamon<br>200 ml              |
| <b>mulled cider</b> 19<br>Apple cider with a hint of cinnamon,<br>orange, cloves and cinnamon<br>200 ml |



Musetti Hot Chocolate  
with Marshmallows 22



All mulled wines are also available  
in a non-alcoholic version.

## appetizers

bruschetta  32  
tomatoes, basil  
150 g <sup>1,7</sup>

garlic and olive oil shrimp  39  
olive oil, white wine, garlic,  
chili, parsley, garlic bread  
150 g <sup>1,2,7,12</sup>

WE RECOMMEND

salmon tartare 59  
pickled gherkin, avocado,  
mango, roe, bread  
130 g <sup>1,4,10</sup>

herring with apple 42  
marinated in flaxseed oil  
150 g <sup>4</sup>

shrimps in potato dough 33  
sweet chili sauce  
5 pieces <sup>1,3,7</sup>

beef tenderloin tartare 65  
white onion, marinated  
mushrooms, pickled cucumber, egg  
yolk, Dijon mustard, bread, butter  
160 g <sup>1,3,10</sup>

beef tenderloin carpaccio 56  
parmesan, arugula, capers, olive oil,  
crotons 2 pcs.  
120 g <sup>1,7</sup>

## soups

chicken and beef soup  28  
with artisanal pasta  
300 ml <sup>1,3,9</sup>

WE RECOMMEND

duck broth with dumplings 42  
400 ml <sup>1,3,7,9</sup>

tomato bisque  29  
with artisanal pasta  
300 ml <sup>1,3,7,9</sup>

sour rye broth 37  
with egg and sausage  
400 ml <sup>1,3,7,9</sup>

goulash soup  44  
400 ml <sup>1,3,7,9</sup>

seasonal soup  
400 ml

borscht  19  
baked beetroot with plum /+ 38  
croquette/+ dumplings 39  
300 ml <sup>9/1,3,9</sup>

ukrainian borscht 39  
400 ml <sup>7,9</sup>

boletus bisque  44  
with artisanal pasta  
250 ml <sup>1,3,7,9</sup>

fish soup 39  
400 ml <sup>1,2,4,7,9,14</sup>

chitterlings soup 39  
400 ml <sup>1,7,9</sup>

croquet  19  
with cabbage and mushrooms  
200 g <sup>1,3,9</sup>



# warm confections

apple fritters  38  
confectioners' sugar, fruit  
6 pieces 1, 3, 7

pancakes with cheese  37  
confectioners' sugar, fruit, cream  
300 g 1, 3, 7

## salads

with shrimp 49  
mixed salad, cherry tomatoes,  
mango, red onion, vinaigrette,  
croutons (2 pieces)  
500 g 1, 2, 10

caesar 47  
chicken breast, romaine lettuce,  
croutons, Caesar dressing  
600 g 1, 3, 4, 7, 10

with chicken livers 49  
mixed greens, tomato, cucumber,  
pickled red onion, caramelized  
apple, raspberry vinaigrette  
600 g 1, 10

with goat cheese  52  
mixed greens, tomato, cucumber,  
seasonal fruits, grilled pear,  
vinaigrette, garlic bread  
600 g 1, 7, 10

with halloumi cheese  52  
mixed greens, tomato, cucumber,  
seasonal fruits, grilled pear,  
vinaigrette, garlic bread  
600 g 1, 7, 10

## pasta

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

pappardelle with salmon 52  
cream sauce, capers, cucumber  
300 g 1, 3, 7

pappardelle with chicken  47  
cream-tomato sauce, parmesan  
cheese, parsley  
300 g 1, 3, 4, 7

pappardelle with porcini  49  
cream sauce, parmesan cheese,  
parsley  
300 g 1, 3, 7

ravioli with asparagus  47  
asparagus, mascarpone,  
parmesan cheese, butter  
300 g 1, 3, 7, 12

tortellacci with duck 49  
butter, parmesan cheese  
300 g 1, 3, 7, 12



## latkes

- with pork goulash 56  
500 g 1, 3, 7, 9
- with game goulash 59  
500 g 1, 3, 7, 9, 12
- with pork loin 59  
and mushroom sauce  
600 g 1, 3, 7
- with vegetable stew  54  
500 g 1, 3, 7, 9
- with boletus sauce  49  
400 g 1, 3, 7
- with herring and creme fresh 44  
450 g 1, 3, 4, 7
- with cream  36  
3 pcs. 1, 3, 7

## pierogi

- russian   39  
onion, crème  
7 pieces 1, 3, 7
- with meat 41  
timeless adornment  
6 pieces 1, 3, 7, 9
- mixed 49  
russian 4 pieces, with duck 2  
pieces, with meat 2 pieces.  
1, 3, 7, 9
- seasonal 47
- cepelinai 49  
bacon crisps, sautéed cabbage,  
mushroom gravy, 2 pieces  
1, 3, 7, 9
- duck dumplings 52  
mushroom and cranberry sauce,  
onion, pickled cucumber  
3 pcs. 1, 3, 7, 9

WE RECOMMEND

## burgers

CHOICE OF CUTLET: BEEF/VEGETARIAN (LINDA MCCARTNEY) 

- classic 58  
butter bun, tomato, pickled  
cucumber, red onion pickles,  
cheddar cheese, american sauce, fries  
1, 7, 10
- mountain 59  
potato pancakes, bacon, oscypek,  
cranberries, arugula, red onion, fried  
egg, american sauce, fries  
1, 3, 7, 10
- spicy  59  
butter bun, tomato, red onion,  
pickles, bacon, cheddar cheese,  
sriracha mayonnaise, jalapeño  
peppers, american sauce, fries  
1, 3, 7, 10
- swiss 62  
butter bun, tomato, cheddar  
cheese, fried onions, truffle  
mayonnaise, mushrooms, arugula,  
pickled cucumbers, fries  
1, 3, 7, 10



## entrees

duck breast with orange glaze 74  
silesian dumplings, young carrots,  
sautéed beetroots  
270 g 1,3,9

bavarian-style pork knuckle 19  
braised cabbage, apple mustard, 100g  
horseradish, bread  
17,9,10

roasted duck leg 69  
silesian dumplings, sautéed  
beetroot, cranberry demi-glace  
sauce  
250 g 1,3,7,12

bbq ribs 72  
baked potatoes, grilled  
vegetables<sup>7</sup>  
500 g

chicken liver 49  
apple, carrot with onion,  
cranberry, whipped potatoes  
300 g 1,7

braised short ribs 55  
boiled potatoes, seasonal salad  
220 g 1,7

for four persons

## meat board

schnitzel with egg, pork neck, chicken tenderloin, barbecue ribs,  
baked dumplings (6 pcs.), potatoes with tzatziki sauce (4 pcs.),  
French fries, assorted salads 320  
2500 g 1,3,7,10

## game

stuffed wild boar loin 89  
mushrooms, porcini, onion  
homemade dumplings,  
hunter's sauce, swedish salad  
250 g 1,3,7,10

hunter's descendant 75  
venison, silesian potato  
dumplings, mushroom gravy,  
red cabbage  
250 g 1,3,7

venison casserole 64  
silesian pierogi, swedish salad  
350 g 1,7,9,10,12



## beef

beef cheeks 84  
mashed potatoes, sautéed  
beetroot  
300 g 1, 7, 9, 12

beef roulade 89  
silesian dumplings, sauce,  
red cabbage  
300 g 1, 3, 7

beef tenderloin filet 139  
demi-glacé sauce, baked potato  
with tzatziki sauce,  
fruit salad, vinaigrette dressing  
200–250 g 1, 7, 9

dry-aged T-bone steak 159  
demi-glacé sauce, baked potato  
with tzatziki sauce,  
fruit salad, vinaigrette dressing  
400–450 g

## vegetarian

breaded camembert 46  
fries, grilled vegetables,  
cranberries, tzatziki  
260g 1, 3, 7

sweet cheese ravioli 49  
sweet cream  
250 g 1, 3, 7

roasted oyster mushrooms 46  
vegan sauce, whipped potatoes, dressing salad  
250 g 1, 6, 7, 9, 10

## Extras

|                            |    |                            |    |
|----------------------------|----|----------------------------|----|
| potato with tzatziki 7     | 19 | fried beets 7              | 14 |
| baked potatoes             | 14 | fried cabbage 1, 7         | 16 |
| boiled potatoes 7          | 10 | grilled vegetables         | 19 |
| potato dumplings 1, 3, 7   | 14 | set of salads 7, 9         | 16 |
| french fries               | 15 | vinaigrette salad 10       | 16 |
| sweet potato fries         | 23 | gravy sauce 1, 7, 12       | 12 |
| silesian dumplings 1, 3, 7 | 15 | mushroom sauce 1, 7        | 14 |
| mashed potatoes rice 7     | 14 | chanterelle sauce 1, 7, 12 | 19 |
| with vegetables 7          | 15 | boletus sauce 1, 7         | 19 |



# create your own dish

## fish

|  |                   |
|--|-------------------|
| oven-roasted salmon<br>garlic butter<br>4,7        | <u>29</u><br>100g |
| trout baked or sautéed<br>garlic butter<br>4,7     | <u>26</u><br>100g |
| breaded cod fillet<br>chanterelle sauce<br>1, 4, 7 | <u>29</u><br>100g |
| halibut<br>blanched leeks<br>1, 4, 7               | <u>28</u><br>100g |

## pork

|   |    |
|---|----|
| breaded pork loin<br>braised cabbage<br>300 g 1, 3, 7             | 34 |
| breaded bone-in pork loin<br>braised cabbage<br>350 g 1, 3, 7     | 36 |
| pork schnitzel with fried egg<br>braised cabbage 1, 3, 7<br>350 g | 47 |
| grilled pork neck<br>300 g 7,10                                   | 34 |

## poultry

|   |    |
|---|----|
| de volaille cutlet<br>220 g 1, 3, 7                                     | 46 |
| breaded chicken breast<br>with cheese and<br>mushrooms<br>300 g 1, 3, 7 | 41 |
| grilled chicken breast<br>with mushroom sauce<br>220 g 1, 7, 12         | 39 |

## miscellaneous

|  |    |
|--|----|
| hunter's stew<br>400 g<br>9, 10            | 39 |
| cabbage rolls<br>mushroom sauce<br>1, 7, 9 | 49 |

## goulash

|                                       |    |
|---------------------------------------|----|
| game goulash<br>350 g 1, 7, 9, 10, 12 | 39 |
| pork goulash<br>350 g 1, 7            | 36 |
| vegetable goulash<br>350 g 7, 9       | 39 |

## Extras

|                            |    |                            |    |
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| with vegetables 7          | 15 | boletus sauce 1, 7         | 19 |



## desserts

- apple pie** 27  
shortcrust pastry, sizable apple chunks, meringue  
1, 3, 7
- new york-style cheesecake** 26  
digestive biscuit crust, cheese and mascarpone filling, cream and lemon topping 1, 3, 7
- seasonal cake** 29  
we would be pleased to share our recommendations for today.
- raspberry cloud** 26  
shortcrust pastry, raspberry jelly, whipped cream, meringue, 7
- karpatka** 25  
choux pastry, custard cream  
1, 3, 7
- brownie & oreo** 29  
dark chocolate and Oreo cookies  
1, 3, 7
- tiramisu** 29  
coffee-soaked sponge cake, egg cream, and mascarpone  
1, 3, 7

we recommend

## ice-cream



- artisanal ice cream** 35  
three scoops of ice cream: cream, chocolate, strawberry-raspberry, seasonal fruit, whipped cream, and strawberry or chocolate topping.  
1, 7
- ice cream in a waffle cone** 8  
one scoop

## tea

- black** 18  
ceylon/earlgrey
- green** 18  
jasmine blossoms  
forest fruits and raisins  
lavender, elderberry, and lemongrass
- white** 18  
melon and honey
- blooming:** 29  
green tea and calendula flowers  
green tea, jasmine, and globe gomprena blossoms, lychee fragrance
- infusions** 22  
rose petals/ mango and strawberry/  
peach and raspberry  
elderberry and lemongrass  
peppermint / apple and cinnamon

we recommend

- matcha latte** 22  
milk, gingerbread syrup, or honey

## coffee

- espresso** 10
- espresso doppio** 14
- espresso macchiato** 15
- americano** 16
- cappuccino** 16
- flat white** 17
- latte** 18
- iced coffee** 19



## cold beverages

|   |       |
|---|-------|
| Coca-Cola Zero / Coca-Cola<br>Fanta / Sprite / Kinley Tonic<br>250 ml | 14    |
| water Delice<br>still/perlage<br>300ml/700ml                          | 12/18 |
| FuZeTea<br>lemon / peach<br>250 ml                                    | 14    |
| Cappy juices<br>apple/orange/grapefruit<br>250 ml                     | 14    |
| tomato juice<br>200ml   | 12    |
| blackcurrant nectar<br>200 ml   | 12    |
| homemade lemonade<br>300ml / 1000ml                                   | 18/39 |
| homemade iced tea<br>300ml / 1000ml                                   | 18/39 |
| homemade compote<br>330ml / 1000ml                                    | 15/39 |
| pavilion carafes<br>still water/carbonated water<br>300ml / 1000ml    | 8/16  |
| Cisowianka water<br>still / perlage<br>300ml / 700ml                  | 12/18 |

## freshly pressed juices

|                               |    |
|-------------------------------|----|
| orange / grapefruit<br>250 ml | 24 |
|-------------------------------|----|

## draft beer

|                                     |       |
|-------------------------------------|-------|
| Holba<br>300/500 ml                 | 16/19 |
| Litovel Honey<br>300 / 500 ml       | 16/19 |
| Litovel Wheat beer<br>300 / 500 ml  | 16/19 |
| Holba Free 0.5% abv<br>300 / 500 ml | 16/19 |

## bottled beer

|  |    |
|--|----|
| Pilsner Urquell<br>500 ml                  | 22 |
| Stella Artois<br>300 ml                    | 22 |
| Litovel Dark Lemon Free<br>0.5% ABV 500 ml | 22 |
| Litovel Dark Lemon<br>0.5% ABV 500 ml      | 14 |
| Litovel Dark<br>500 ml                     | 16 |
| Lech Free<br>0% ABV 500 ml                 | 16 |
| Orle Czech pilsner<br>500 ml               | 23 |
| wheat beer Szrenickie<br>500 ml            | 23 |
| bock beer Wysoki Kamień<br>500 ml          | 23 |



Mariental

BROWAR SZKLARSKA PORĘBA

## alcoholic beverages

|   |    |  |    |
|---|----|--|----|
| <b>Cucumber Southside</b><br>gin baczewski, sour,<br>cucumber syrup, mint<br>120ml            | 29 | <b>Mojito</b><br>rum negrita/mint/lime cane<br>sugar/water<br>330 ml   | 28 |
| <b>Appletini</b><br>vodka baczewski/<br>giffard sourapple                                     | 29 | <b>Pornstar Martini</b><br>baczewski vodka,passoa, vanilla syrup,<br>sour mix, passion fruit puree, prosecco<br>140ml + 40ml             | 29 |
| <b>Aperol Spritz</b><br>prosecco villa belucci / aperol /<br>orange/sparkling water<br>360 ml | 29 | <b>Tokyo Iced Tea</b><br>rum negrita / gin baczewski / vodka<br>baczewski / tequila la chica /<br>cointreau/midori/sour/sprite<br>250 ml | 45 |
| <b>Hugo</b><br>prosecco villa belucci / elderberry<br>syrup / water /lime<br>190 ml           | 28 | <b>Rum Cooler</b><br>rum negrita / cointreau / lime /<br>orange/sugar/ginger ale<br>200 ml   | 36 |
| <b>Negroni</b><br>baczewski gin/campari/<br>red lilette<br>120 ml                             | 29 | <b>Long Island Iced Tea</b><br>rum/gin/vodka/tequila<br>cointreau /sour mix /cola<br>225 ml  | 45 |
| <b>Strawberry Margarita</b><br>cointreau/tequila la chica<br>strawberry purée/lemon<br>120 ml | 29 | <b>Whiskey / Rum / Vodka Sour</b><br>bourbon/sour/egg/angostura<br>110 ml  | 29 |

## non-alcoholic beverages

|  |    |   |    |
|--|----|---|----|
| <b>Virgin Mojito</b><br>sparkling water/lime/brown<br>sugar/mint/crushed ice<br>330 ml | 24 | <b>Aperitivo Spritz Free</b><br>aperitivo free/ prosecco free<br>water/orange<br>360 ml | 24 |
| <b>Water with Fruits</b><br>water/seasonal fruits/<br>lemon juice/syrup/ice<br>330 ml  | 22 | <b>Wine Cocktail</b><br>non-alcoholic wine/elderberry<br>syrup/lime/mint/ice<br>300 ml  | 21 |



## sparkling wine



**Perelada Cava Brut Reserve** 21/89  
candied fruit, toasted bun,  
Catalonia, Spain

**Champagne Taisne Riocour** -/350  
**Grande Réserve**  
fragrance of white peach and fresh  
apricot Champagne, France



**Prosecco Brut Cornaro** 23/99  
notes of apples, pears, and lemons,  
enhanced by delicate hints of white  
flowers and almonds

**Villa Belucci Free** 16/69  
white flowers, melon, apples, pears  
Veneto, Italy

NON-ALCOHOLIC

## pavilion carafes

white

**Vino Bianco**  
tropical fruits, citrus, floral  
accents  
Lisbon, Portugal

|        |        |        |    |
|--------|--------|--------|----|
|        |        |        |    |
| 150 ml | 500 ml | 750 ml | 1l |
| 18     | 59     | 79     | 89 |

red

**Vino Rosso**  
red and forest fruits, with a  
nutty undertone in the  
background  
Lisbon, Portugal

## white wine



**Menard Cuvée Marine** 21/89  
tropical fruit, lily flower  
Gascony, France

**Bagnasco Riesling** 27/119  
notes of green apples,  
peaches, and lemon, with  
hints of wildflowers  
Lombardy, Italy



**Kleine Zalze Chardonnay** 24/99  
pear, orange peel, and ripe apples  
Stelle,  
South Africa

**Wanui Sauvignon Blanc** 28/129  
tropical fruit notes, passionfruit,  
pineapple, and mango  
Marlborough, New Zealand

**Paul Mas Gewurztraminer** 26/109  
aromas of flowers, mainly roses,  
and stone fruits and citrus fruits  
Languedoc, France

**Defaix Chablis** -/169  
subtle citrus undertones and  
pear aroma  
Burgundy, France



## dessert wine

white

**Menards Gros Manseng**  
notes of peach and white grapes,  
subtle acidity  
Gascony, France

24/99



red

**Sangue Di Giuda**  
sweet, subtly effervescent,  
fragrances of dark fruits, blueberries,  
cranberries, blackcurrants  
Lombardy, Italy

24/99



## crimson wine

**Fin Del Mundo  
Postales Malbec**  
aromas of red fruits and floral notes.  
Fresh, juicy, fruity Patagonia,  
Argentina

24/99



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

-/159



**Nero D'Avola**  
aromas of cherries, plums  
with hints of spices  
Sicily, Italy

25/99

**Francis Ford Coppola  
Claret**  
A smooth and rounded wine  
featuring succulent tannins and  
enticing aromas of plum,  
blackcurrant, and crème brûlée.  
California, United States

-/259

**Lorgeril Les Terrses**  
mild currant aromas, with a  
delicate acidity  
Languedoc, France

27/119

**Masserie Civitella  
Primitivo Del Salento**  
intense fruity aroma with a  
predominance of plums and cherries  
Puglia, Italy

28/129

**Amarone della Valpolicella**  
Cranberries, blueberries, and raisins.  
In the background, hints of  
geranium and peat.  
Veneto, Italy

-/295

**Bagnasco Barbera**  
intense aroma, with notes of ripe  
cherries, plums, and red currants  
Piedmont, Italy

27/119

**Palladino Barolo**  
notes of wild rose and licorice,  
robust tannins, accompanied by  
aromas of cloves and coal  
Piedmont, Italy

-/325



## glasses 40 ml

### tequila

|                  |    |
|------------------|----|
| La Chicca Silver | 14 |
| La Chicca gold   | 14 |

### blended whisky

|                 |    |
|-----------------|----|
| Chivas Regal 12 | 15 |
| Tullamore Dew   | 12 |
| Proper Twelve   | 12 |

### single malt

|                             |    |
|-----------------------------|----|
| Glenfiddich 12              | 24 |
| Year Old Laphroaig 10       | 30 |
| Macleod's Islay Single Malt | 29 |
| Glenmorangie Original 10    | 25 |
| Auchentoshan 12             | 24 |

### vodka

|                                 |    |
|---------------------------------|----|
| Baczewski Baczewski             | 9  |
| Baczewski cherry/wormwood       | 11 |
| Żubrówka Black                  | 10 |
| Żubrówka Bison Grass            | 9  |
| Grey Goose                      | 16 |
| Akwawit                         | 12 |
| Plum brandy from the distillery | 16 |
| Samogon from the distillery     | 16 |

### cognac

|                 |    |
|-----------------|----|
| Hennessy V.S    | 22 |
| Rémy Martin V.S | 30 |

### bourbon

|                 |    |
|-----------------|----|
| Jack Daniel's   | 14 |
| Buffalo Trace   | 12 |
| Wild Turkey 101 | 16 |

### gin

|                            |    |
|----------------------------|----|
| Baczewski                  | 12 |
| Citadelle Original         | 19 |
| Whitley Neill Blood Orange | 16 |

### rum

|         |    |
|---------|----|
| Zacapa  | 39 |
| Kraken  | 18 |
| Negrita | 12 |

### liqueurs

|                    |    |
|--------------------|----|
| Giffard Sour Apple | 10 |
| Campari            | 9  |
| Jägermeister       | 10 |
| Kahlúa             | 12 |
| Cointreau          | 12 |
| Frangelico         | 17 |
| Limoncello         | 12 |



## Substances or products that induce allergies or intolerances:

1. Cereals that contain gluten, such as wheat, rye, barley, oats, spelt, kamut, or their hybrid varieties, along with products derived from them
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts (*Arachis hypogaea*)
6. Soya beans
7. Milk and dairy products (including lactose)
8. Nuts: almonds, walnuts, cashews, Brazil nuts, pistachios, macadamia nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulfur dioxide and sulfites at concentrations exceeding 10 mg/kg or 10 mg/liter, expressed as total SO<sub>2</sub>, for products intended for immediate consumption or prepared for consumption according to the manufacturers' guidelines.
13. Lupine
14. Mollusks and their derivatives.

Allergens are indicated for each dish on our menu and are marked with a corresponding number.

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### additional information

To enhance service, altering the composition of dishes is not feasible.

For tables of eight or more guests, an additional service fee of 10% will be applied.

We do not divide bills into smaller amounts.



Are you organizing a family gathering, a corporate function, or a training seminar? Do you wish to bid farewell to a cherished individual in a memorable manner?

The Norwegian Pavilion serves as an exemplary venue for all meetings, including those accommodating larger groups. Alongside exquisite cuisine and professional service, our offerings feature inviting rooms, private spaces, and a comprehensive conference setup.

For further information, please reach out to the venue staff or visit [www.pawilon-norweski.pl](http://www.pawilon-norweski.pl).

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