

Vegan

ARE YOU INTERESTED IN VEGAN DISHES?

Especially for You we prepared a list of all vegan dishes in our menu.

MENU

PUMPKIN CREAM ● 29,-

With chilli, coconut milk, toast, pumpkin seeds, ginger and cold pressed oil prepared in Lemon Restaurant

BEET CARPACCIO ● 39,-

Roasted beet, rocket salad, cashew nuts, raspberries, pomegranate, pear ravioli, pickled cauliflower

JERUSALEM MILLET WITH MOREL MUSHROOMS AND SMOKED VEGETABLES ● 49,-

Job's tears millet with morel mushrooms and walnuts, carrot and leek smoked and roasted in salt, roasted cherry tomatoes, sous vide yolk, roasted courgette, morel sauce, tomato oil

CELERY STEAK CARMELIZED IN HONEY FROM THE KÓSZKA APIARY ● 57,-

Celery, „Piękny Jaś” beans from the dunajec valley, pak choy, dried tomatoes, apple & fennel mousse, almonds, salsa verde, tomato oil by Dawid Łagowski

AGLIO E OLIO LEMON ● 42,-

Pasta with olive, fresh tomatoes, garlic, onion, rocket salad and parmesan

VEGAN BURGER ● 51,-

Wheat roll, courgette, oyster mushrooms, tomato, pickle, sun-dried tomato, tofu, rocket salad, iceberg lettuce

FOCACCIA ● 29,-

With rosemary and olive oil

RED BEAN VEGE BROWNIE ● 37,-

Vegan creamy lemon cream, chocolate-mint icing, jelly cherries

PIZZA VEGAN ● 46,-

Tomato sauce, sun-dried tomatoes, mushrooms, black olives, tofu, rocket salad

Remember that green and red dots have their meaning, which correspond to the type of diet and how spicy the dish is.

● Vegan dish ● Slightly spicy dish ● Spicy dish

FLORA & FAUNA

In the Lemon Restaurant we are very concerned about combining our regional products with unique ingredients. We use a number of products originating from Pogórze Rożnowskie. We use vegetables and fruits, meat and dairy products from the nearby farms, which get the top quality certificates. We also improve the production techniques of carefully selected products, for example we are producing our own oils that are added to the dishes to make them even more tasty. The flora and fauna of Pogórze is exceptional and so we want to share it with our Guests. Nevertheless, we must not forget global culinary trends and select our ingredients carefully as well as paying close attention to the diet preferences of our Guests. To that end we offer meat, vegetarian, vegan and glutene-free dishes.

I do hope that by eating our dishes you will discover the enchanting tastes and aromas of our beautiful Pogórze Rożnowskie.

Janusz Gornarczyk
LEMON RESTAURANT CHEF

THANK YOU FOR CHOOSING LEMON RESTAURANT

We encourage you to follow our social media channels and leave your opinion:

facebook

tripadvisor

Instagram

LEMON RESTAURANT

Gródek nad Dunajcem 83
33-318 Poland

BOOKING

restauracja@LemonResort.pl
+48 532 950 188

WI-FI:

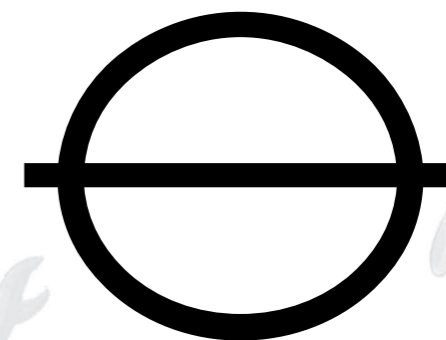
Lemon Resort Spa
Password: LemonHotel

For grammage of dishes and list of allergens please ask the Manager



www.LemonResort.pl

R O Ź N Ó W L A K E



LEMON
RESTAURANT

FOOD

WAITING TIME

We kindly inform, that the time of waiting for the dishes and drinks depends on the number of Guests. Thank you in advance for understanding.



SOUPS

PUMPKIN CREAM • 29,-
With chilli, coconut milk, toast, pumpkin seeds, ginger and cold pressed oil prepared on the spot

TOMATO CREAM 31,-
With croutons, pesto and mozzarella

PORCINI MUSHROOM CREAM 34,-
Based on sauerkraut sourdough with black pudding croquettes

FISH SOUP 41,-
Made of salmon and trout with tomatoes and vegetables, a little spicy

STARTERS

BEET CARPACCIO • 39,-
Roasted beet, rocket salad, cashew nuts, raspberries, pomegranate, pear ravioli, pickled cauliflower

BEEF CARPACCIO 49,-
Sirloin marinated in fresh herbs, served with rocket salad, parmesan, capers, shimeji mushrooms, mayo-mustard-honey sauce,

BURGUNDY SNAILS 52,-
Snails roasted in garlic-parsley butter, garlic toasts

SALMON TARTARE 51,-
Fresh salmon with avocado, bell pepper, chive, spicy artichokes, spinach-parsley olive, mini focaccia

BEEF TARTARE 53,-
Shimeji mushrooms, french mustard, anchois, pickled onion, capers, nasturtium leaves, dried egg yolk, lovage olive oil, topinambour chips, tomato butter, bread

PRAWNS 62,-
Prawns stewed in white wine with butter, garlic, onion and parsley, served with toasts

SALADS

* WITH COLD PRESSED OIL PREPARED IN LEMON RESTAURANT

SALAD WITH GRILLED CHICKEN 49,-
Grilled chicken, mixed salad and leafs, dried tomatoes, olives, capers, mango, parmesan, white radish, vinaigrette dressing, focaccia

SALAD WITH GOAT CHEESE AND PAK CHOY 52,-
Caramelised goat cheese, pan-fried pak choy cabbage, glazed beets, raspberries, pomegranate, polenta with almonds, raspberries and mint, blueberry confiture with juniper

SALAD WITH TATAKI TUNA 54,-
Spinach, apple, radish, pomegranate, red onion, white sesame, sous vide egg, baked cherry tomatoes, mayo & apple juice vinaigrette

SALAD WITH PRAWNS 56,-
Spicy pan-fried prawns, mixed salads and leafs, fennel, artichokes, apple, dried tomatoes, radish, orange dressing, focaccia

FISH AND SEAFOOD

ROASTED TROUT 59,-
Oven roasted trout from Pstrągowa Dolina fish farm, roasted potatoes, pan-fried seasonal vegetables

ZANDER FILLET 74,-
Fried zander fillet, potato gratin with 'Bursztyn' cheese, pan-fried spinach with oyster mushrooms, lemon-saffron sauce

BAKED SALMON 82,-
Oven baked highest quality atlantic salomon fillet, parsnip puree with horseradish & lemon, pan fired vegetables, salsa verde

COD LOIN 82,-
Cod, fire baked potatos topped with sadecka bryndza cheese, salad with fennel, red onion & cherry tomatoes, orange dressing, radish, sugar peas pumps, peas, parsley emulsion

TUNA STEAK 94,-
Grilled tuna, cauliflower puree, pan-fried pak choy cabbage, salsa made of mango, chilli, lime, red onion and mint, truffle potato chips

MAIN COURSES

GRILLED CHICKEN IN HERBS 53,-
Tender chicken breast in herbs, pearloto with porcini mushrooms, mixed salads, mango, dried tomatoes, capers, red onion and cherry tomatoes, sun-dried tomatoes sauce

HONEY RIBS 59,-
Roasted ribs marinated in honey, red pepper, mustard and soya sauce, served with roasted potatoes, grilled corn, courgette, bell pepper and bbq sauce

SAVORY GNOCCHI WITH BEEF SIRLOIN 51,-
Potato dumplings with beef in porcini mushrooms sauce

BEEF CHEEKS 63,-
Beef cheeks, wine gravy, fire baked potatoes topped with sadecka bryndza cheese, salad with pickled carrot, rocket, red onion, fennel & pickled beets

Evil STEAK HOUSE
ENTRECOTE STEAK 159,-

Seasoned minimum 90 days entrecote steak made by Timi Gonzalez from evil steakhouse especially for Lemon Restaurant, sweet potato fries, courgette, bell pepper, corn



LOCAL HONEY
HONEY FROM THE
KÓSZKA APIARY
REGISTERED IN THE
LIST OF TRADITIONAL
PRODUCTS OF
POGÓRZE ROŻNOWSKIE

LEMON WINGS 49,-
Marinated in honey and smoked pepper, served with fries. BBQ or garlic sauce to select

SOUS VIDE DUCK BREAST 73,-
Sous vide duck breast, parsley-pear puree, beet-celery sauce, kale, champignons, cherry tomatoes, truffle potato, truffle potato chips

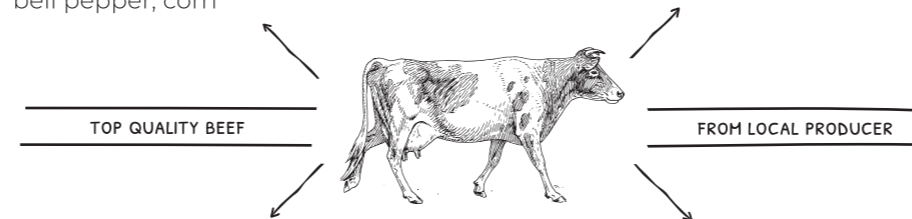
JERUSALEM MILLET WITH MOREL MUSHROOMS AND SMOKED VEGETABLES • 49,-

Job's tears millet with morel mushrooms and walnuts, carrot and leek smoked and roasted in salt, roasted cherry tomatoes, sous vide yolk, roasted courgette, morel souce, tomato oil

CELERY STEAK CARMELIZED IN HONEY FROM THE KÓSZKA APIARY • 57,-

Celery, „Piękny Jaś” beans from the dunajec valley, pak choy, dried tomatoes, apple & fennel mousse, almonds, salsa verde, tomato oil by Dawid Łagowski

BEEF TENDERLOIN 109,-
Beef tenderloin steak, potato-horseradish-mustard puree, oyster mushrooms with spinach and parsley, demi glace sauce



BURGERS

YOU CAN CHOOSE KIND OF BREADROLL:
BUTTER ROLL / FROM THE OVEN



WE ALWAYS SERVE OUR BURGERS WITH
DELICIOUS STEAK FRIES

BURGER CLASSIC 52,-
Beef, bacon, tomato, onion, pickle, iceberg lettuce, rocket salad

VEGAN BURGER • 51,-
Wheat roll, courgette, oyster mushrooms, tomato, pickle, sun-dried tomato, tofu, rocket salad, iceberg lettuce

LEMON BURGER • 54,-
Beef, pancetta, spianata piccante, parmesan, tomato, rocket salad, basil leaves

CHEF BURGER 56,-
Beef, pancetta, tomatoes, gorgonzola cheese, spisy pear confiture, pak choy, cabbage, sun-dried tomatoes, rocket salad mayo-french mustard sauce

PASTA

YOU CAN CHOOSE YOUR FAVOURITE KIND OF PASTA:

TAGLIATELLE	PENNE	SPAGHETTI	WHOLEMEAL	CORN
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AGLIO E OLIO LEMON • 42,-
Pasta with olive, fresh tomatoes, garlic, onion, rocket salad and parmesan

ORIGINAL ITALIAN CARBONARA 45,-
Pasta with guanciale, pecorino romano and egg

PASTA WITH BEEF & CHANTERELLES 54,-
Pasta, beef loin, chanterelles, kale, wild garlic, roasted buckwheat, sour cream, shallot

SPINACI E POLLO 46,-
Pasta with spinach, chicken, parmesan and cream sauce

FRUTTI DI MARE 59,-
Pasta with pelati tomatoes and sea foods: prawns, squids, baby octopus, mussels

GAMBERETTI 61,-
Pasta with prawns, olive oil, fresh tomatoes, cherry tomatoes, fresh spinach, chilli, garlic and onion

PIZZA

* OUR PIZZA IS MADE FROM THE HIGHEST QUALITY ITALIAN PRODUCTS

FOCACCIA • 29,-
With rosemary and olive oil

MARGHERITA 39,-
Tomato sauce, mozzarella, basil

PICCANTE ••• 43,-
Tomato sauce, mozzarella, basil, spianata piccante, olives

CAPRICCIOSA 44,-
Tomato sauce, mozzarella, ham, mushrooms, artichokes, black olives

PIZZA WITH MANGO, PRAWNS AND CHILLI 45,-
Mozzarella, pelati tomatoes, spicy prawns, mango

VEGAN • 46,-
Tomato sauce, sun-dried tomatoes, mushrooms, black olives, tofu, rocket salad

PARMA 47,-
Tomato sauce, mozzarella, Parma ham, rocket salad, parmesan

4 CHEESES 47,-
Polish farmer's cheeses, mozzarella, cherry tomatoes, young spinach

REGIONALE 49,-
Tomato sauce, mozzarella, sheep's milk cheese, smoked bacon, "Suska sechłońska" local prune



SUSKA SECHŁOŃSKA PRUNE IS TYPICAL OF THE HIGHLAND LANDSCAPE, WHICH BECOMES A SWEETISH PRUNE WITH A SHOKY TASTE OWING TO A TRADITIONAL METHOD OF SHOKING

DESSERTS

CREME BRULEE 31,-
Crème brulee with caramelised brown sugar

APPLE TART 35,-
Cocoa-nut crumble, vanilla ice cream, caramel sauce

RASPBERRY LEMON 36,-
Hot raspberries with vanilla ice cream and whipped cream

TIRAMISU 36,-
Savoiardi sponge cake, mascarpone with chocolate, chocolate mousse

RED BEAN VEGE BROWNIE • 37,-
Vegan creamy lemon cream, chocolate-mint icing, jelly cherries

WHITE CHOCOLATE AND BEET FONDANT 39,-
White chocolate and beetroot fondant, cider ice cream, crumble, pomegranate and hibiscous gel, raspberry powder

CHOCOLATE FONDANT 41,-
Hot chocolate cake with melted center, served with vanilla ice cream and forest fruit confiture

Remember that green and red dots have their meaning, which correspond to the type of diet and how spicy the dish is

● Vegan dish

● Slightly spicy dish

●● Spicy dish

ALCOHOL FREE COCKTAILS

MOJITO LEMON ● 32,- Slivovitz, sparkling water, 7up, lime, mint, brown sugar	BASIL FRESH ● 29,- Gin, lemon juice, basil, sugar syrup
LONG ISLAND ICE TEA ● 33,- Vodka, tequila, gin, triple sec liqueur, pepsi, sugar syrup, lemon juice	POWER PLUM ● 37,- Slivovitz, dark rum, 7up, suska sechlońska local prune
MARGARITA ● 29,- Tequila, triple sec liqueur, lemon juice	AMARETTO SOUR ●●● 29,- Amaretto, lemon juice, sugar syrup, egg white
APEROL SPRITZ ● 33,- Prosecco, aperol, orange, soda water	WHITE ESPRESSO ●● 32,- Espresso, vodka, coffee liqueur
WHISKY SOUR ● 32,- Whisky, sugar syrup, lemon juice, egg white, angostura	LEMON STAR MARTINI ●●● 33,- Raspberry vodka, prosecco, marakuja puree, lime juice
BEACH BIRD ●● 29,- Campari, mango mousse, lime juice, pineapple juice	TOM COLLINS ● 29,- Gin, lemon juice, sugar syrup, soda water
HUGO SPRITZ ●●● 31,- Prosecco, black lilac syrup, soda water, fruits	SIDECAR ● 34,- Cognac, triple sec liqueur, lemon juice
CHERRY BLOSSOM ●●● 31,- Kirsch, vodka, grenadina	

★ PLEASE NOTICE, THAT THE BLUE DOTS INDICATE THE SWEETNESS OF EACH COCKTAIL:

● Dry cocktail ●● Semi-dry cocktail ●●● Sweet cocktail

ALCOHOL FREE COCKTAILS

APEROL FREE 26,- Alcohol free wine, orange spritz syrup bitter, orange, soda water	MOJITO FREE 24,- Sparkling water, 7up, lime, mint, brown sugar
PINACOLADA FREE 24,- Coconut syrup, coconut milk, pineapple juice, sugar syrup	LEMON SUNSET 24,- Marakuya puree, yuzu puree, egg white, lemon juice, pineapple juice



Can't find your favourite cocktail? Let our bartender know and we will prepare it exclusively for you!

FLORA & FAUNA

Thanks to its unique and favourable microclimate the region of the Pogórze Rożnowskie and the Dunajec Valley provides excellent conditions for fruit growing with its crystal clear streams. Its beautiful orchards on the sunny hillsides grow juicy apples, pears and cherries apart from the common plum, enabling local manufacturers to make unique specialities, such as the well-known śliwowica łącka, cider and bio fruit juices with their original flavour. The natural conditions have also contributed to the development of brewing tradition in the region. The local breweries make excellent beers using clean water from mountain streams and top quality hops and barley.

At Lemon Restaurant, we take advantage of these goods. We hope that our menu will allow you to appreciate the uniqueness of our region.

THANK YOU FOR CHOOSING LEMON RESTAURANT

We encourage you to follow our social media channels and leave your opinion:

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LEMON RESTAURANT

Gródek nad Dunajcem 83
33-318 Poland

BOOKING

restauracja@LemonResort.pl
+48 532 950 188

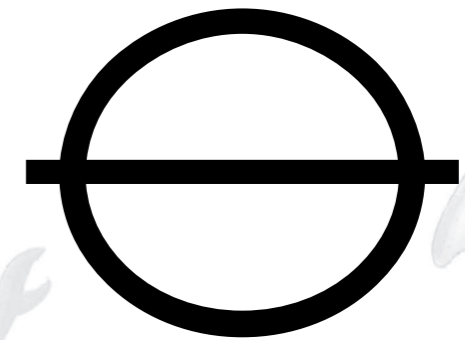
WI-FI:

Lemon Resort Spa
Password: LemonHotel



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G R Ó D E K N A D D U N A J C E M



LEMON
RESTAURANT

DRINK

WAITING TIME

We kindly inform, that the time of waiting for the dishes and drinks depends on the number of Guests. Thank you in advance for understanding.




HOT DRINKS

ESPRESSO	13,-	LEMON TEA	23,-
ESPRESSO DOPPIO	16,-	Warming tea with mint, citrus fruits, cloves, honey and cinnamon	
BLACK COFFEE	13,-		
ROSE COFFEE	18,-	ROSE TEA	23,-
With milk foam and rose syrup		Aromatic black tea with rose syrup, cranberry and rose leaves	
WHITE COFFEE	14,-		
CAFFE LATTE	16,-	SELECTED TEA	15,-
CAPPUCCINO	15,-	Green, black, earl grey, fruit flavoured	
FLAVORED CAPPUCCINO	18,-		

YOU CAN ORDER YOUR COFFEE WITH SOY MILK OR LACTOSE-FREE MILK

COLD DRINKS

WATER LEMON 0,5L/1L	12/17,-	"ŁĄCKIE OGRODY" JUICES 0,2 L	16,-
Sparkling/still		• Apple	
WATER ACQUA PANNA 0,75L	22,-	• Pear	
Still		• Apple-Apricot	
WATER PERRIER 0,75L	22,-	• Apple-Currant	
Sparkling			
WATER SAN PELLEGRINO 0,75L	22,-		
Sparkling		SQUEEZED FROM FRUIT AND VEGETABLES GROWING ON HILLSIDES NEAR THE DUNAJEC AND MOUNTAIN STREAMS LIT BY THE MOUNTAIN SUN, THEY BECOME JUICY AND RIPE.	
LEMONADE 0,2L/1L	19/43,-	FRESHLY SQUEEZED JUICES 0,2L	23,-
From freshly squeezed lemons		• Orange	
LEMONADE 0,2L/1L	19/43,-	• Grapefruit	
From elderflower		TOMA JUICES 0,2 L	13,-
ICE COFFEE	23,-	PEPSI 0,2 L	13,-
ICE TEA	22,-	PEPSI MAX 0,2 L	13,-
TONIC SHWEPPEES 0,2L	13,-	MIRINDA 0,2 L	13,-
RED BULL 0,2L	17,-	7UP 0,2 L	13,-

SMOOTHIE

GREEN POWER 0,25 L	27,-	FRUITS JOY 0,25 L	27,-
Kale, spinach, apple, aloe		Banana, apple, pear	
FRUITS & VEGE 0,25 L	27,-	PRETTY PLUM 0,25 L	27,-
Beetroot, strawberry, apple, cherry		Plum, chokeberry, apple, blackcurrant	

ITALIAN HOUSE WINES



RED WINE
Dry, Cabernet Sauvignon, Veneto, Italy

125 ML	250 ML	500 ML
24,-	44,-	76,-

RED WINE MADE FROM EARLY MATURING CABERNET SAUVIGNON VARIETIES IS LESS TANNIC, LESS ACIDIC, MORE FRUITY. IT GOES PERFECTLY WITH PORK AND BEEF, BUT ALSO WITH ROASTED DUCK, TURKEY OR ITALIAN DISHES.



WHITE WINE
Dry, Pinot Grigio, Veneto, Italy

125 ML	250 ML	500 ML
24,-	44,-	76,-

LIGHT, DELICATELY FRUITY WINE FROM THE PINOT GRIGIO VARIETY, CHARACTERIZED BY A VERY GOOD STRUCTURE AND A LOWER DEGREE OF ACIDITY. PERFECT FOR LIGHT MEALS, SEAFOOD, FISH AND DELICATE MEATS.



WHITE SPARKLING WINE
Dry, Sparkling, Glera, Veneto, Italy

125 ML	250 ML	500 ML
24,-	44,-	76,-

SPARKLING WINE, EXPERIENCING A REAL RENAISSANCE IN ITS POPULARITY, IS CREATED AS A RESULT OF THE NATURAL AGING PROCESS OF WINE BOTTLED. AS A RESULT, THE DRINK GAINS CARBON DIOXIDE NOTICEABLE IN THE FORM OF CHARACTERISTIC, PLEASANT BUBBLES.

MULLED WINE 200 ML 34,-

BEER



ROŻNOWSKIE LOCAL BEER 23,-
YOU HAVE TO TASTE THE PIWO ROŻNOWSKIE, PREPARED ESPECIALLY FOR THE LEMON RESTAURANT BY THE GRYBÓW BREWERY

0,5 L



MAURER CIDER 26,-
NATURALLY MUDDY AND LIGHTLY ARBONATED, THIS CIDER IS MADE FROM ECOLOGICAL APPLES GROWN IN ŁĄCKO GARDENS. NATURAL FERMENTATION PROCESSES PRODUCE A REFRESHING, DISTINCTIVE AND SLIGHTLY TART FLAVOUR. NO ADDED SUGAR AND WATER. NO SULPHITES AND PRESERVATIVES.

0,5 L

GRIMBERGEN 0,33 L	21,-
PAULANER LIGHT 0,5 L	22,-
PAULANER DARK DUNKEL 0,5 L	22,-
SOMERSBY 0,4 L	19,-
OKOCIM 0,5 L	19,-
LOW-ALCOHOL BEER 0,33 L	16,-
• Classic	
• Lime Mint	
MULLED BEER 0,5 L	24,-

DRY VODKA	40 ML
AMUNDSEN	18,-
GREY GOOSE	33,-
BELUGA NOBLE	32,-
CHOPIN RYE	26,-
CHOPIN ORGANIC	27,-
MŁODY ZIEMNIAK	31,-
SLIVOVITZ 70% 25ML	24,-

SCOTCH WHISKY	40 ML
THE GLENLIVET 12 YO	45,-
CHIVAS REGAL 12 YO	34,-
CHIVAS MISUNARA	41,-
MONKEY SHOULDER	38,-
BALLANTINES THE GLENTAUCHERS 15	48,-
TALISKER 10 YO	34,-
GLENMORANGIE 10 YO	39,-
LAPHROAIG SELECT	46,-

COGNAC / BRANDY	40 ML
HENNESSY VS	33,-
METAXA 7*	27,-
MARTELL VSOP	39,-
MARTELL VS	31,-
CAMUS XO	67,-
REMY MARTIN VSOP	46,-

GIN	40 ML
BOMBAY	26,-
MILLHILL'S	26,-
Classic, Strawberry, Pineapple	35,-
HENDRICKS'S SCOTLAND GIN	

RUM	40 ML
HAVANA CLUB ANEJO 7 YO	25,-
HAVANA ESPECIAL	23,-
KRAKEN	26,-
TRANSCONTINENTAL RUM LINE PANAMA 2013	37,-
DIKTATOR 12 YO	36,-

FLAVORED VODKA	40 ML
ŻOŁĄDKOWA GORZKA	17,-
FLAVOURED SOPLICA	17,-
Raspberry, cherry, hazelnut, quince	
LEMON-FLAVOURED VODKA	19,-

IRISH WHISKEY	40 ML
THE DUBLINER	25,-
JAMESON	23,-
JAMESON BLACK BARREL	27,-
TULLAMORE DEW	25,-
HINCH 5 YEARS DOOBLE WOOD	34,-

AMERICAN WHISKEY	40 ML
JIM BEAM	23,-
JIM BEAM BLACK	26,-
WILD TURKEY KENTUCKY STRAIGHT	25,-
WILD TURKEY AMERICAN HONEY	26,-
JACK DANIEL'S	25,-
JACK DANIEL'S SINGLE BARREL	45,-
MAKER'S MARK	31,-

TEQUILA	40 ML
SALITOS SILVER	25,-
SALITOS GOLD	26,-

LIQUEURS	
MARCATI GRAPPA MOSCATO	23,-
AMARETTO DISARONNO ORIGINALE 40 ML	21,-
DE KUYPER	22,-
JAGERMEISTER	21,-

JAPAN	40 ML
HAKU VODKA 100% JAPANESE RICE	33,-
ROKU JAPANESE CRAFT GIN	34,-
WHISKY HIBIKI HARMONY SUNTORY	63,-
WHISKY TOGOUCHI PREMIUM BLENDED	41,-
RYOMA RHUM JAPONAIS	48,-