



FEAST DAY

morning ritual at WYRAJ

LATE SUMMER

Saturday - Sunday

10:00-13:00

A menu inspired by traditional morning dishes that have
graced tables since ancient times.

With them, the day was welcomed and begun - they not only
nourished, but lifted the spirit and gave strength for the
labours of the day.

***Option to host a daytime feast - breakfast - on weekdays
in a special, occasion setting***

The menu changes with seasons

A 10% service charge is added to all tables; for parties of more than 4 guests, the service charge is 12.5%.

Old-style flatbread

zł

Scones were prepared by the ancient Slavs It is considered the oldest form of bread

Slavic

42

Flatbread, wild garlic and parsley purée with milk thistle oil, poached egg, bacon fried in honey, fresh curd cheese, chives

Spread

38

Flatbread, Gzik (fresh curd), crayfish neck and burbot spread and crushed eggs with a yolk-based sunflower oil relish Option: 

Cheese

42

Flatbread with young Polish farmhouse cheese, wild garlic spread and hazelnut

Rustic Bread Slices

Slices of artisan bread with butter and homemade fritters

Village

36

Slice of bread with farmhouse curd, honey and seasonal jam

Fisherman's Slice

38

Slice of bread with a crayfish neck and burbot spread, chive and green onion relish, fermented kohlrabi and leek hay

Spreads and sauces

Seasonal butter  / beetroot with horseradish   / horseradish   / cottage cheese with herbs  / fruit preserves or jams  / seasonal honey / garlic  / purée of mild Hungarian paprika  / chili paste  / wild garlic spread  / seasonal spread

13

Lard and pickled cucumber

19

Breads

Artisanal sourdough bread made from ancient grains of einkorn and krzyca rye, traditionally served with butter from farmhouse cream

Bread basket with wild garlic butter

29

Slice of bread with wild garlic butter

15

Old-style flatbread

12



vegan



vegetarian



fish



spicy

Breakfast platers

Freshly cut local produce, sumptuous breakfast zł

Old polish style plate 98

Generously sliced farmhouse cured meats and game, Polish artisanal cheeses, fermented vegetables and fruits, fruit preserves, beetroot with horseradish and honey

Polish cheeses 58

A platter of traditional farmhouse and shepherd's cheeses with seeds, smoked fruits, seasonal jam and honey

Meats 56

A platter of hams, cured meats and butcher's specialties from Warmian pork, Kresy-style kindziuk and sausages, farmhouse poultry and game, served with beetroot horseradish and a seasonal spread

Mornin add-ons

Fried Eggs 19

From free-range eggs (2 eggs)

Scrambled eggs 21

From free-range eggs (3 eggs)

Pan-fried pork sausage 24

From Warmian pork

Sweetness

For the satisfaction of the morning

Buckwheat porridge 32

Roasted buckwheat groats, burnt milk, caramelized plum, baked apple, sour cream, hazelnuts, halva floss

Milky breakfast

Buttermilk 11

With milk and honey 11

warm, foamed cow milk with honey



vegan



vegetarian



fish



spicy