

Hello!

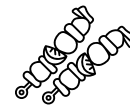
The restaurant at the Gold Hotel in Złotoryja, operating since 2019, offers a unique atmosphere that combines elegance with local traditions.

The place is impressive with its modern décor, and at the same time it refers to the history of Złotoryja, a city known for its gold mining tradition. The restaurant's menu is carefully composed, combining exquisite dishes inspired by international cuisine and the local flavors of Lower Silesia.

Thanks to the attention to quality of ingredients and professional service, the Gold Hotel restaurant is the perfect choice for a romantic dinner, business meeting or other celebration.



VORSPEISEN / STARTERS



Tatar vom Rinderfilet / Sirloin tartar

49

Beef tenderloin 100 g / pickled cucumber / porcini mushroom / shallot / egg yolk /
Rinderfilet 100 g / Gewürzgurke / Steinpilz / Schalotte / Eigelb / Französischer Senf /
Trüffelpaste / Butter / Brot – 2 Scheiben

Lachstatar/ Salmon Tartare

41

Marinated salmon 100 g / avocado-mango salsa / shallot / cherry tomatoes / toast – 2 pieces
Marinierter Lachs 100 g / Avocado-Mango-Salsa / Schalotte / Kirschtomaten / Toast – 2 Stück

Torpedo Shrimps i/Torpedo-Garnelen

32

Breaded torpedo shrimps (4 pcs) / smoked salmon / watermelon salsa with lime and mint / croutons
Panierte Torpedo-Garnelen (4 Stück) / geräucherter Lachs / Wassermelonen-Salsa mit Limette und
Minze / Croutons



SUPPEN / SOUP

Hausgemachte Brühe mit 3 Fleischsorten /Homemade broth with 3 types of meat

18

Egg pasta / carrot / parsley

Staropolski żurek

25

Saure Roggensuppe / Ei / Brot - 1 Scheibe brot
Żurek / egg / bread - 1 slice of bread

Corn Cream Soup / Maissupp

24

Corn cream soup / bacon chip / chili oil
Maissuppe / Bacon-Chip / Chiliöl

Tagessuppe ~ fragen Sie den Kellner Soup of the day ~ ask the waiter



SALATE / SALADS

Caesar-Salat mit Hähnchen im Panko / Caesar-Style Salad with Panko Chicken

42

Hähnchenbrust im Panko 140 g / Blattsalat-Mix / Kirschtomaten / Ei / Gurke / rote Zwiebel / saisonales
Obst / Parmesan / Caesar-Dressing / Hefestange
Chicken breast in panko 140 g / mixed greens / cherry tomatoes / egg / cucumber / red onion /
seasonal fruit / Parmesan / Caesar-style dressing / yeast breadstick

Gold salat /Gold Salad

48

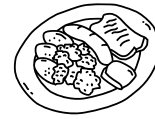
Garnelen in Butter-Wein-Sauce 6 Stück / Salatmischung / Kirschtomate / Melone / Mozzarella-Käse /
geröstete Mandeln / Schalotte / Ingwer-Limetten-Sauce / Hefestange
Shrimp in butter and wine sauce 6pcs / salad mix / cherry tomato / melon / mozzarella cheese /
roasted almonds / shallot / ginger and lime sauce / yeast breadstick

Salat mit Halloumi / Salad with Halloumi

38

Halloumi / Salatmix / Orange / Gurke / Pinienkerne / Granatapfel / Kirschtomate / hausgemachte
Vitaesauce / Hefekäsestick
Halloumi / salad mix / orange / cucumber / pine nuts / pomegranate / cherry tomato / homemade
vitae sauce / yeast breadstick

HAUPTGERICHT / MAIN DISHES



Sous Vide Ente / Sous Vide Duck

62

Sous vide duck breast 180g / pan-fried potato dumplings / charred vegetables (shallot / baby carrot / sugar snap peas) / raspberry sauce

Sous-vide Entenbrust 180g / gebratene Kartoffelklößchen / geröstetes Gemüse (Schalotte / junge Karotte / Zuckerschoten) / Himbeersauce

Schweinekotelett mit Spiegelei / Pork chop with fried egg

45

Breaded pork chop 200g / fried egg / new potatoes / cucumber salad (with pickling cucumbers)

Paniertes Schweinekotelett 200g / Spiegelei / junge Kartoffeln / Gurkensalat aus Einlegegurken

Hähnchenbrust Supreme / Chicken breast supreme

48

Chicken supreme breast 200g / supreme sauce / potato purée / broccoli

Hähnchenbrust Supreme 200g / Sauce Supreme / Kartoffelpüree / Brokkoli

Grilled meats/Gegrilltes Fleisch

42

Pork loin 110g / chicken breast 110g / potato wedges / tzatziki sauce / grilled seasonal vegetables

Schweinerücken 110g / Hähnchenbrust 110g / Kartoffelecken / Tzatziki-Sauce / saisonales Grillgemüse

Schweinerippchen mit BBQ-Glasur / BBQ glazed pork rib

57

Rippchen 300g / Steak-Pommes / Mais

Rib 300g / steak fries / corn

JShrimp risotto / Risotto mit Garnelen

45

6 shrimp / chili / green pea risotto / chorizo sauce

6 Garnelen / Chili / Erbsenrisotto / Chorizo-Sauce

Schweinefleisch-Tomahawk / Pork tomahawk

65

Schweinelende mit Knochen 250g / Chili-Knoblauch-Garnelen / Mango-Salsa / Koriander / Steak-Pommes

Pork loin with bone 250g / chilli-garlic shrimp / mango salsa / coriander / steak fries

Rinderfiletsteak / Beef tenderloin steak

98

Beef tenderloin 200g / pepper-truffle sauce / fried potatoes / charred seasonal vegetables

BRinderfilet 200g / Pfeffer-Trüffel-Sauce / gebratene Kartoffeln / geröstetes saisonales Gemüse

NUDELN AND KNÖDEL / PASTA DISHES AND DUMPLINGS



Spaghetti Nero mit Garnelen ~ NEUE AUFLAGE / Spaghetti Nero with Shrimps

48

Garnelen 6 Stück / Spaghetti Nero / Tomatensalsa / Limettensaft / chilli

Shrimps 6pcs / spaghetti Nero pasta / tomato salsa / lime juice / chilli

Pasta with Chicken and Chanterelles / Nudeln mit Hähnchen und Pfifferlinge

45

Chicken (120g) / tagliatelle pasta / creamy sauce / chanterelle mushrooms / sun-dried tomatoes / chili / cherry tomatoes

Hähnchen (120g) / Tagliatelle-Nudeln / Sahnesoße / Pfifferlinge / getrocknete Tomaten / Chili / Cherrytomaten

Ukrainische Knödel / Ukrainian Pierogi



28

8 Stück / Hüttenkäse-Kartoffel-Füllung mit Zwiebeln / Garnierung

8pcs / cottage cheese and potato filling with onion / lard

Knödel mit Spinat

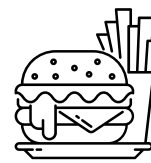


Dumplings with spinach

32

8 Stück / Garnitur / Sahne und Schnittlauchsauce

8pcs / lard / cream and garlic sauce

**Klassischer Burger / Classic burger**

100 % Rindfleisch 180 g / Salat / Tomate / Gurke / rote Zwiebel / Cheddar-Käse /
Mayonnaise und Senfsauce
100% beef 180g / lettuce / tomato / cucumber / red onion / cheddar cheese /
mayonnaise-mustard sauce

Halloumi-Burger**38**

Halloumi Cheese / BBQ Sauce with Pickled Cucumber / Cucumber / Red Onion / Tomato /
Lettuce
Halloumi-Käse / BBQ-Soße mit Gewürzgurke / Gurke / Rote Zwiebel / Tomate / Salat

Burger mit Pulled Pork / Pulled pork burger**39**

Pulled Pork 180g / Salat / Tomate / Zwiebelchutney / rote Zwiebel / BBQ-Sauce mit eingelegter
Gurke
Pulled pork 180g / lettuce / tomato / onion chutney / red onion / BBQ sauce with pickled cucumber

+ Speck / + Bacon**7****+ Steakpommes / + steak fries****12****+ klassische Pommes / + classic fries****9*****WOCHENENDBURGER /*WEEKEND BURGERS****Chicken Burger****44**

Hähnchenfilet in Panko-Semmelbröseln 120 g / Cheddar-Käse / Salat / Tomate / eingelegte Gurke /
rote Zwiebel / Speck / Mayonnaise und Senfsauce
chicken fillet in panko breading 120g / cheddar cheese / lettuce / tomato / pickled cucumber /
red onion / bacon / mayonnaise-mustard sauce

Rindfleischburger + Camembertkäse /Beef burger + camembert cheese**49**

100 % Rindfleisch 180 g / gebackener Camembert-Käse / Cheddar-Käse / Salat / Tomate /
eingelegte Gurke / rote Zwiebel / Speck / Mayonnaise und Senfsauce
100% beef 180g / baked camembert cheese / cheddar cheese / lettuce / tomato / pickled
cucumber / red onion / bacon / mayonnaise-mustard sauce

Fische / Fish**Cod with black olive crumble/ Kabeljau mit schwarzer Oliven-Crumble****59**

Cod fillet 180g / black olive crumble / fennel purée / zucchini, pepper & garlic salsa
Kabeljaufillet 180g / Crumble aus schwarzen Oliven / Fenchelpüree / Salsa aus Zucchini,
Paprika und Knoblauch

Lachs auf Tagliatelle / Salmon on Tagliatelle**63**

Salmon fillet 180g / creamy fish sauce / spinach leaves / asparagus / cherry tomato
Lachsfilet 180g / cremige Fischsauce / Spinatblätter / Spargel / Cherrytomate

KINDERMENÜ / CHILDREN'S MENU

Spaghetti Napoli

Spaghetti-Nudeln / Tomatensauce / geriebener Käse
Spaghetti / tomato sauce / grated cheese



Hähnchenstreifen / Chicken strips

Hähnchenstreifen / Pommes / Ketchup
Chicken strips / fries / ketchup

DESSERT / DESERT



Mango-passion fruit sorbet

Mango-passion fruit sorbet (1 scoop) / crumble / white chocolate sauce / toasted almonds
Mango-Maracuja-Sorbet (1 Kugel) / Crumble / weiße Schokoladensauce / geröstete Mandeln

Vanilleeis mit Fruchtmousse / Vanilla ice cream with fruit musse

Vanilla ice cream (3 scoops) / homemade fruit mousse / seasonal fruit / meringue crumble
Vanilleeis (3 Kugeln) / hausgemachtes Fruchtmousse / saisonales Obst / Baiser-Crumble

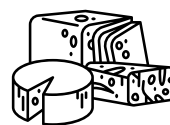
Cheesecake / Käsekuchen

Cheesecake / mint sauce / fruits / whipped cream
Käsekuchen / Minzsauce / Früchte / Schlagsahne

BIER SNACKS / BEER SNACKS

Käsebrett/ Cheese board

Käseauswahl / Preiselbeeren/ Kapernfrucht
Cheese selection/ cranberries/ caper fruits



Teller mit italienischem Fleisch / Plate of Italian meats

Auswahl an italienischem Fleisch/ eingelegter Rettich/ Walnuss
Selection of italian meats/ pickled radish/ walnuts

*MIX

Würzige Flugel + Trio von Dips/ Spicy wings + trio of dips

ZUBEHÖR / CONDIMENT & EXTRA

Salat mix / Mixed salad

Pommes Frites / French fries

Steak Pommes Frites / Steak fries

Zwiebelringe / Onion rings

Ketchup

Knoblauchsoße / Garlic sauce

Sahne / Sour cream

Pilz Soße / Wild mushroom sauce

Salat des Tages / Salad of the day

Schlesische Nudeln / Traditional polish potato noodles

Zusätzliches Salatdressing/ Extra salad dressing





Dear Guests,

We are delighted to welcome you to our restaurant.

Below, you'll find our small culinary encyclopedia featuring terms and ingredients that are part of our everyday kitchen experience.

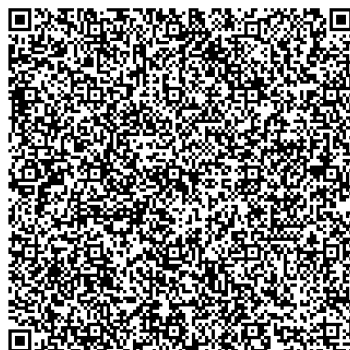
Torpedo Shrimps – Torpedo shrimps combine tender shrimp meat with a light, golden tempura coating.

Supreme sauce – a French-style sauce made with cream, mushrooms, and lemon zest.

Halloumi cheese – A semi-hard, unripened, salted cheese from Cyprus, made from a mixture of cow's, goat's, and sheep's milk, often flavored with mint.

Chorizo – a pork sausage that is a hallmark of Spanish cuisine. While there are many variations, traditional recipes always include ground, smoked, and dried pimentón (paprika).

Sorbet – a light, frozen dessert made of water, fruit, and sugar, without any dairy. It's refreshing and often served either as a dessert or a palate cleanser between courses.



Every opinion is important to us, so we invite you to scan and leave a review on Google.

Jede Meinung ist uns wichtig, deshalb laden wir Sie ein, sie zu scannen und hinterlassen Sie eine Bewertung auf Google.

Seasonal Drinks Saisonale Getränke

Lemonade / Limonade

I Lemon - violet / Zitrone - Violet
II Lemon - ginger / Zitrone - Ingwer
0,3 l - 18,00 1 l - 38,00

Cold coffee / Katter Kaffee

Espresso / milk / caramel sauce / whipped cream / ice cubes
Espresso / Milch / Karamellsauce / Schlagsahne / Eiswürfel
24.00

Cold coffee with liqueur / Kaltkaffee mit Likör

Espresso / milk / kahula / caramel sauce / whipped cream / ice cubes
Espresso / Milch / Kahula / Karamellsauce / Schlagsahne / Eiswürfel
32.00

Cucumber gin fizz / Gurken Gin Fizz

Cucumber / basil / cane sugar / gin / sparkling water
Gurke / Basilikum / Rohrzucker / Gin / funkelndes Wasser
26.00

Radler

Beer / 7 up / lime
Bier / 7up / Limette
0.3l - 18 0.5l - 20.00

Fizzy Lemonade / Sprudelnde Limonade

Lemon-violet lemonade / tequila
Zitronen-Veilchen-Limonade / Tequila
24.00





KALTE GETRÄNKE / COLD BEVERAGES

Kohlensäurehaltige Getränke 200ml / Carbonated drinks 200ml 12

Pepsi / Pepsi Max / Mirinda / 7Up / Tonic

Rockstar 250ml 22

Lipton 200ml 12

Pfirsich / Grüner Tee

Peach / green Tea

Fruchtsäfte / Fruit Juice 12

Orange/ Grapefruit/ Apfel/ Johannisbeere

Orange / grepefruit / apple / blackcurrant

Mineralwasser 300ml / Water 300ml 11

Stilles Wasser / Sprudel

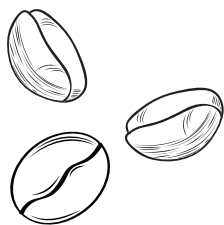
Still Water / Sparkling Water

Krug Wasser 1L / Jug of water 1L 15

Stilles Wasser / Sprudel

Still Water / Sparkling Water

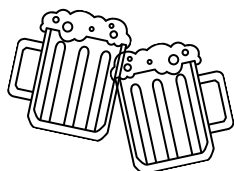




HEIßE GETRÄNKE / HOT BEVERAGES



Schwarzer Kaffee / Black coffee	10
Kaffee mit Milch / Coffee with milk	10
Espresso	10
Doppelter Espresso / Double espresso	14
Cappuccino	13
Cafe Latte	14
Tee in der Teekanne / Tea	14
Schwarzer/ grüner/ Kräutertee/ Früchtetee Black/ green/ herbal tea/ fruit tea	
Irish Coffee	22
Jameson / espresso / cane sugar /whipped cream Jameson / Espresso / Rohrzucker /Schlagsahne	
Zutaten / Extras:	
Pflanzenmilch / Plant milk	2
Aromatisierter Kaffeesirup/ Flavored coffee syrup	2
Vanille / Karamell Vanilla / Caramel	



BIER / BEER

**Tyskie Gronie aus dem Fass/
Tyskie Gronie from the barrel**

0,5l 13 0,3l 11

**Kozel aus dem Fass/
Kozel from the barrel**

0,5l 13 0,3l 11

**Konzel dunkel aus dem Fass/
Kozel dark from the barrel**

0,5l 14 0,3l 12

Książęce Goldener Weizen/ Golden Wheat

0,5l 16

Książęce IPA 0%

0,5l 15

Książęce Goldener Weizen 0%/ Golden Wheat 0%

0,5l 15

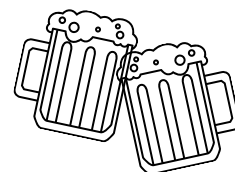
Zutaten / Extras:

2

Beer Juice / Saft für Bier

Raspberry / Ginger

Himbeere / Ingwer



REGIONALES BIER / REGIONAL BEER

Lwówek Wrocławski Pils

0,5l 17

**Lwówek Karkonowski unfiltered lager/
Lwówek Karkonowski unfiltriertes Lager**

0,5l 17

**Lwówek Himbeere/
Lwówek Raspberry**

0,5l 18

**Lwówek Honig/
Lwówek Honey**

0,5l 20



ALKOHOLISCHE GETRÄNKE / DRINKS

Aperol Spritz 30

Aperol/ Schaumwein/ Mineralwasser mit Kohlensäure/ frische Orange
Aperol / sparkling wine / sparkling water / fresh orange

Mohito 30

Rum/ Mineralwasser mit Kohlensäure/ Limette/brauner Zucker/ Minze
Rum / sparkling water / lime / brown sugar / mint

Cuba Libre 28

Rum/ Pepsi/ Limette
Rum / Pepsi / lime

Winkelgasse / Diagon Alley 28

Absinth / weißer Rum / Zimt / Ginger Ale
Absinthe / white rum / cinnamon / ginger ale

Black Opal / Schwarzer Opal 32

Vodka/ Gin/ Triple Sec/ Chambord/ Blue Curacao/ 7Up/ lime
Wodka/ Gin/ Triple Sec/ Chambord/ Blue Curacao/ 7Up/ Limette

Pina Colada 29

Malibu / pineapple juice / milk / lime
Malibu / Ananassaft / Milch / Limette

Strawberry Passion / Erdbeer-Leidenschaft 24

Strawberry liqueur/vodka/lime/cream
Erdbeerlikör/Wodka/Limette/Sahne

The Midnight Glitter Ball / Der Mitternachts-Glitzerball 28

Vodka / simple syrup / lemon juice / sparkling wine / grenadine / edible
glitter / cotton candy
Wodka / Zuckersirup / Zitronensaft / Sekt / Grenadine / essbarer Glitzer
/ Zuckerwatte

Absinthe Frappe

Absinthe/sugar syrup/bitter/sparkling water
Absinth/Zuckersirup/Bitter/Sprudelwasser



ALKOHOLFREIE GETRÄNKE / NON-ALCOHOLIC DRINKS

Virgin Sex

23

Mohito 0%

23

Gin Tonic

23

Aperol Spritz 0%

23



SHOTS

Blue Kamikaze

26

Wodka/ Blue Curacao/ Zitronensaft

Vodka/ Blue Curacao/ Lemon juice

Sour deer

28

Jagermeister/ Zitronen wodka

jagermeister/ Lemon vodka

Sex Shot

26

WODKA/ PFIRSICHLIKÖR/ ORANGESAFT/ GRENADINE

VODKA/ PEACH LIQUEUR/ ORANGE JUICE/ GRENADINE



STARKES ALKOHOL / STRONG ALCOHOL

WODKA / VODKA

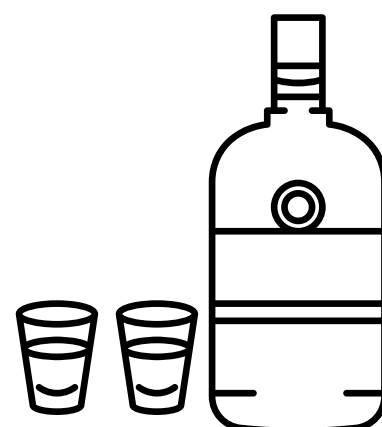
	50ml	500ml
Żołądkowa de Lux	13	90
Bocian	14	120
Absolut	15	135
Ostoya	16	145
Żołądkowa Bitter	13	95
Mint / Cherry		
Minze / Kirsche		

TEQUILA

	50ml
Tequila Olmeca Silver	18

WHISKY

	50ml
Jack Daniel's	21
Jameson	17
Ballantine's	14
Chivas Regal 12YO	22



BRANDY

	50ml
Brandy Stock 84 Extra Old XO	23

LIQUEUR / LIKÖR

	50ml
Jagermeister	16
Kahula	17

SCHAUMWEIN / SPARKLING WINE



PROSECCO VILLA CAMELIE

100ml 18 750ml 115



WEIß WEIN / WHITE WINE

NUVIANA

Spanien/ Chardonnay/ trocken

Spain/ Chardonnay/ dry

150ml 18 750ml 85

RIONE DE FALCO

Italien/ Cuvee Bianco/ halbsüß

Italy/ Cuvee Bianco/ semi-sweet

150ml 16 750ml 75

BROADLEAF

Südafrika/ Sauvignon Blanc/ trocken

RPA/ Sauvignon Blanc/ dry

150ml 22 750ml 95

ERNST LUDVIG

Deutschland/ Riesling/ halbtrocken

Germany/ Riesling/ semi-dry

150ml 24 750ml 100



ROT WEIN / RED WINE

NUVIANA

Spanien/ Tempranillo/ Cabernet Sauvignon/ trocken

Spain/ Tempranillo/ Cabernet Sauvignon/ dry

150ml 18 750ml 85

RIONE DEL FALCO

Italien/ Cuvee Rosso/ halbsüß

Italy/ Cuvee Rosso/ semi-sweet

150ml 16 750ml 75

CACADU RIDGE

Australien/ Cabernet Sauvignon/ Shiraz/ trocken

Australia/ Cabernet Sauvignon/ Shiraz/ dry

150ml 24 750ml 100





REGIONAL WINE / REGIONALWEIN

Jerzmanice Vineyard / Weinberg Jerzmanice



Cuvée Orange '23, orange wine, dry. Blend of two aromatic varieties, Johanniter 55% and Muscaris 45%, maceration 3 and 90 days. Matured for 12 months in an old oak barrel. The aromas of Muscaris, rose, lychee took the lead, the second fiddle is played by Riesling (parent of Johanniter) notes of blackcurrant, passion fruit and nettle.

Cuvée Orange '23, Orangenwein, trocken. Mischung aus zwei aromatischen Sorten, Johanniter 55 % und Muscaris 45 %, Mazeration 3 und 90 Tage. Er reifte 12 Monate im alten Eichenfass. Dabei dominieren die Aromen von Traubenhyazinthen, Rosen und Litschi, während beim Riesling (Elternteil des Johanniters) die Noten von schwarzen Johannisbeeren, Passionsfrucht und Brennnessel die zweite Geige spielen.

Souvignier Gris'23, orange wine from a pink variety, dry. 7 days of maceration on skins, maturation took place in an old oak barrel after BS (barrel after Souvignier Gris) BC (barrel after Caberten Cortis) On the bush it achieved excellent parameters! Very elegant, almost pheromone wine. Aromas of orange blossom, kumquat, ripe peach, leather, slightly salty, more white flowers; lilac, wild elder, enhanced by the delicate herbalism of sage and marshmallow.

Souvignier Gris'23, Rosé-Orangenwein, trocken. 7 Tage Maischestandzeit, Reifung erfolgte im alten Eichenfass nach BS (Fass nach Souvignier Gris) BC (Fass nach Caberten Cortis). Er erreichte hervorragende Parameter am Busch! Ein sehr eleganter, fast pheromonartiger Wein. Aromen von Orangenblüte, Kumquat, reifem Pfirsich, Leder, leicht salzig, mehr weiße Blüten; Flieder, wilder Holunder, verfeinert mit der zarten Kräuterkunde von Salbei und Eibisch.

Cabernet Cortis'23, rosé wine, aged in old oak. Dry, light, soft. The nose opens with a compote of strawberry with vanilla, apple, rhubarb and white flowers are also noticeable. The malolactic fermentation that went through in the barrel left behind a light finish of a 'butter cookie'

Cabernet Cortis'23, Roséwein, in altem Eichenholz gereift. Trocken, leicht, weich. In der Nase öffnet sich ein Kompott aus Erdbeere und Vanille, aber auch Apfel, Rhabarber und weiße Blüten sind wahrnehmbar. Die im Fass stattgefundene malolaktische Gärung hinterließ einen leichten „Butterkeks“-Abgang.

150ml -32
750ml- 150





GOLD
HOTEL***

Dear Guests,

We are pleased to welcome You to Our Restaurant.
Below we present Our culinary encyclopedia with issues
that accompany Us every day in Our kitchen.



Vegetarian dishes



Spicy dishes

- **Sous - vide** - is a technique of cooking meat, fish and other food products, previously sealed tightly (vacuum) in a plastic bag in a water or steam bath (in the oven) at a relatively low temperature, which never exceeds 100°C (or even 90°C). The most important advantage of this method is the retention of the most valuable vitamins and food ingredients in the finished products.
- **Kimchi** - a symbol of Korean cuisine, famous for its diversity and versatile use of vegetables. It is a spicy fermented dish and is most often prepared with Chinese cabbage. Traditionally, kimchi is seasoned with garlic, ginger and spring onion and soy and fish sauce.
- **Shimeji mushrooms** - the homeland of shimeji mushrooms is Japan, but they are popular throughout East Asia. Asian people describe their taste as umami. They are slightly spicy with a noticeable sweetness and nutty note.
- **Pak Choi** - Chinese cabbage, comes from East Asia and is grown in China, North America and Europe.



Scan the code!