

Hello!

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

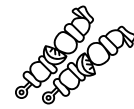
The place is impressive with its modern décor, and at the same time it refers to the history of Złotoryja, a city known for its gold mining tradition.

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



Beef Tenderloin Tartare / Tatar vom Rinderfilet

55 PLN / 300 g

Beef tenderloin 100 g / pickled cucumber / porcini mushroom / shallot / egg yolk / French mustard / truffle paste / butter / fresh chilli / capers / bread – 2 slices

Rinderfilet 100 g / Gewürzgurke / Steinpilz / Schalotte / Eigelb / französischer Senf / Trüffelpaste / Butter / frische Chili / Kapern / Brot – 2 Scheiben

Beef Carpaccio / Rindercarpaccio

45 PLN / 195 g

Beef tenderloin / rocket / olive oil / capers / Parmesan / croutons – 2 pcs
Rinderfilet / Rucola / Olivenöl / Kapern / Parmesan / Croûtons – 2 Stück

SUPPEN / SOUP



Hausgemachte Brühe mit 3 Fleischsorten /

Homemade broth with 3 types of meat

18 PLN/ 320g

Egg pasta / carrot / parsley

Staropolski żurek

28 PLN/ 450 g

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

Tagessuppe ~ fragen Sie den Kellner

Soup of the day ~ ask the waiter

SALATE / SALADS



Salad with Honey Chicken or Halloumi /

Salat mit Honig-Hähnchen oder Halloumi

46 PLN / 600 g

Chicken breast 140 g or Halloumi 110 g / mixed salad leaves / caramelised pear / cherry tomatoes / cucumber / onion / honey-mustard dressing / croutons – 2 pcs

Hähnchenbrust 140 g oder Halloumi 110 g / gemischter Blattsalat / karamellisierte Birne / Kirschtomaten / Gurke / Zwiebel / Honig-Senf-Dressing / Croûtons – 2 Stück

Salad with Prawns and Marinated Mozzarella

Salat mit Garnelen und mariniertem Mozzarella

56 PLN / 600 g

6 prawns and herb-marinated mozzarella / mixed salad leaves / ginger / tomato / almond flakes / peach / cucumber / homemade vinaigrette / croutons – 2 pcs

6 Garnelen und mit Kräutern marinierter Mozzarella / gemischter Blattsalat / Ingwer / Tomate / Mandelblättchen / Pfirsich / Gurke / hausgemachte Vinaigrette / Croûtons – 2 Stück



HAUPTGERICHT / MAIN DISHES



Beef Tenderloin Steak / Rinderfiletsteak

200 g beef tenderloin / pepper & truffle sauce / roasted potatoes with onion / rocket salad with Parmesan, cherry tomatoes and balsamic cream

200 g Rinderfilet / Pfeffer-Trüffel-Sauce / gebratene Kartoffeln mit Zwiebeln / Rucolasalat mit Parmesan, Kirschtomaten und Balsamicocreme

Breaded Pork Chop with Fried Egg / Paniertes Schweinekotelett mit Spiegelei 46 PLN / 610 g

200 g breaded pork chop / mashed potatoes / fried egg / braised cabbage

200 g paniertes Schweinekotelett / Kartoffelpüree / Spiegelei / geschmorter Kohl

Chicken De Volaille with Truffle Butter /

Hähnchen „De Volaille“ mit Trüffelbutter

50 PLN / 524 g

220 g chicken de volaille / truffle butter / mashed potatoes / herb oil / boiled beetroot with honey-balsamic vinaigrette

220 g Hähnchen „De Volaille“ / Trüffelbutter / Kartoffelpüree / Kräuteröl / gekochte Rote Bete mit Honig-Balsamico-Vinaigrette

Sous Vide Pork Tenderloin / Sous-vide Schweinefilet

57 PLN / 540 g

170 g pork tenderloin / mashed potatoes / chorizo sauce / Romanesco cauliflower / red cabbage powder

170 g Schweinefilet / Kartoffelpüree / Chorizo-Sauce / Romanesco / Rotkohlpulver

Pork Ribs / Schweinerippchen

59 PLN / 600 g

300 g pork ribs in honey BBQ glaze / steak fries / coleslaw

300 g Schweinerippchen mit Honig-BBQ-Glasur / Steakhouse-Pommes / Coleslaw

Pork Cheeks / Schweinebäckchen

67 PLN / 485 g

180 g pork cheeks / demi-glace sauce / mashed potatoes / charred carrots

180 g Schweinebäckchen / Demi-Glace-Sauce / Kartoffelpüree / geröstete Karotten

Shrimps with Black Rice / Garnelen mit schwarzem Reis

55 PLN / 430 g

6 shrimps / butter & white wine sauce / black rice / peperonata / wakame salad

6 Garnelen / Butter-Weißwein-Sauce / schwarzer Reis / Peperonata / Wakame-Salat



NUDELN AND KNÖDEL / PASTA DISHES AND DUMPLINGS

Pasta with Chicken / Tagliatelle mit Hähnchen

47 PLN / 500 g

130 g chicken / 100 g tagliatelle / sun-dried tomatoes / chilli / bell pepper / garlic / creamy Parmesan sauce / pistachio crumble

130 g Hähnchen / 100 g Tagliatelle / getrocknete Tomaten / Chili / Paprika / Knoblauch / cremige Parmesan-Sauce / Pistazien-Crumble

Nero Tagliatelle with Shrimps / Schwarze Tagliatelle mit Garnelen

48 PLN / 480 g

6 shrimps / 100 g Nero tagliatelle / tomato salsa / lime juice / chilli

6 Garnelen / 100 g schwarze Tagliatelle / Tomatensalsa / Limettensaft / Chili

Traditional Pierogi / Traditionelle Pierogi

30 PLN / 390 g

8 pieces / cottage cheese & potato filling with onion / fried onion topping

8 Stück / Füllung aus Quark und Kartoffeln mit Zwiebeln / Zwiebelbutter

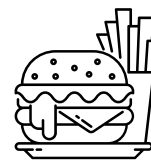
Spinach Pierogi / Spinat-Pierogi

34 PLN / 380 g

8 pieces / spinach filling with soft brined cheese / creamy garlic sauce

8 Stück / Spinatfüllung mit mildem Salzlakenkäse / cremige Knoblauchsauce

BURGER / BURGERS



GOLD
HOTEL***

Classic Burger – 1 pc. / Klassischer Burger – 1 Stück

36 PLN

180 g 100% beef patty / lettuce / tomato / pickled cucumber / red onion / Cheddar cheese / mayonnaise & mustard sauce

180 g Patty aus 100 % Rindfleisch / Salat / Tomate / Gewürzgurke / rote Zwiebel / Cheddar / Mayonnaise-Senf-Sauce

Halloumi Burger – 1 pc. / Halloumi-Burger – 1 Stück

38 PLN

110 g Halloumi cheese / lettuce / tomato / pickled cucumber / red onion / mayonnaise & mustard sauce

110 g Halloumi / Salat / Tomate / Gewürzgurke / rote Zwiebel / Mayonnaise-Senf-Sauce

Add-ons / Extras

Bacon — 7 PLN / 20 g

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Steak Fries — 12 PLN / 200 g

Steakhouse-Pommes — 12 PLN / 200 g

Classic Fries — 9 PLN / 200 g

Klassische Pommes frites — 9 PLN / 200 g

Fische / Fish



Halibut with Pumpkin Risotto / Heilbutt mit Kürbisrisotto

65 PLN / 540 g

180 g halibut / pumpkin risotto / Romanesco cauliflower / creamy lemon sauce / peperonata

180 g Heilbutt / Kürbisrisotto / Romanesco / cremige Zitronensauce / Peperonata

KINDERMENÜ / CHILDREN'S MENU

Spaghetti Napoli / Spaghetti Napoli

23 PLN / 240 g

100 g spaghetti / tomato sauce / grated cheese

100 g Spaghetti / Tomatensauce / geriebener Käse

Chicken Strips / Hähnchenstreifen

29 PLN / 270 g

120 g chicken strips / fries / ketchup

120 g Hähnchenstreifen / Pommes frites / Ketchup

Pancakes – 2 pcs. / Pfannkuchen – 2 Stück

23 PLN / 170 g

2 pancakes / whipped cream

2 Pfannkuchen / Schlagsahne



DESSERT / DESERT

Cheesecake with Mint Sauce / Käsekuchen mit Minzsauce	24 PLN / 250 g
Cheesecake / strawberry sauce / fresh fruit / whipped cream	
Käsekuchen / Erdbeersauce / frisches Obst / Schlagsahne	
Vanilla Ice Cream with Chocolate Crumble /	
Vanilleeis mit Schokoladenstreuseln	21 PLN / 350 g
Vanilla ice cream / strawberry sauce / seasonal fruit / chocolate crumble	
Vanilleeis / Erdbeersauce / saisonales Obst / Schokoladenstreusel	

Take a look at our dessert display / Werfen Sie einen Blick in unsere Dessertvitrine

BIER SNACKS / BEER SNACKS

Spicy Chicken Wings with Trio of Dips /	
Scharfe Hähnchenflügel mit Dip-Trio	33 PLN / 490 g
Spicy chicken wings / trio of dips	
Scharfe Hähnchenflügel / Trio verschiedener Dips	
Panko Shrimp with Guacamole – 8 pcs. /	
Panko-Garnelen mit Guacamole – 8 Stück	45 PLN / 360 g
8 panko-coated shrimps / guacamole	
8 Garnelen in Panko-Panade / Guacamole	

Mixed Salad / Gemischter Salat	130 g — 14 PLN
Fries / Pommes frites	200 g — 9 PLN
Steak Fries / Steakhouse-Pommes	200 g — 12 PLN
Onion Rings / Zwiebelringe	150 g — 14 PLN
Ketchup / Mayonnaise	40 g — 3 PLN
Garlic Sauce / Knoblauchsauce	40 g — 4 PLN
Sour Cream / Sauerrahm	40 g — 4 PLN
Mixed Slaw / Gemischter Krautsalat	150 g — 13 PLN
Coleslaw / Krautsalat	100 g — 10 PLN
Extra Salad Dressing/ Extra Salatdressing	80 ml — 5 PLN
Roasted Potatoes / Ofenkartoffeln	200 g — 11 PLN
Mashed Potatoes / Kartoffelpüree	200 g — 14 PLN



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.

Carpaccio

Carpaccio is an Italian appetizer made from very thinly sliced raw meat, traditionally beef tenderloin. It is served cold with olive oil, lemon juice and Parmesan cheese.

Demi-Glace Sauce

Demi-glace is a rich, dark and intensely flavorful French sauce made by slowly reducing a stock prepared from roasted beef or veal bones with vegetables, wine and herbs.

Sous Vide

Sous vide is a cooking method in which food is vacuum-sealed and cooked in a water bath at a precisely controlled, relatively low temperature for an extended period. This helps preserve its juiciness and flavor while ensuring even cooking.

Peperonata

Peperonata is a classic Italian dish of slowly braised vegetables, mainly bell peppers, tomatoes and onions. It has a sweet and slightly spicy flavor and is commonly served as an antipasto.



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