

Restauracja Biała



Hotel Wojciech

Restauracja Biała is a unique place in the heart of the Augustów Forest, located in the Wojciech Hotel, right on the shore of the picturesque Lake Białe. Our restaurant combines elegance with the charming atmosphere of the village, creating the perfect background for special moments.

The menu is dominated by the flavors of Polish and regional cuisine, and our specialty is dishes prepared with game, fresh fish from Augustów lakes and seasonal mushrooms - everything that nature gives us in the most beautiful seasons. Our dishes are characterized by freshness, quality and respect for tradition.

The restaurant offers a stunning view of the lake, which makes every visit an unforgettable experience. The intimate atmosphere, combined with elegant decor, makes the Biała Restaurant an ideal place for a romantic dinner, family lunch or business meeting.

We cordially invite you to discover the flavors of our cuisine in one of the most beautiful corners of Augustów!

HOT APPETIZERS

Lithuanian kibinai Kibiny litewskie 30 PLN
sour cream/lightly salted cucumber
200g/50g/60g 🍷 (1,3,7)

Regional Hot board Deska na ciepło 65 PLN
fried kartacze/potato cake/wild boar dumplings
ribs in cabbage/lightly salted cucumber
100g/110g/2 pcs/100g/60g 🍷 (1,7,3,9)

COLD APPETIZERS

Beef tartare Tatar wołowy 39 PLN
truffle mayonnaise/marinated boletus/caper chips
140g/10g/20g 🌾 (1,3,4,10)
**Can be served with gluten-free bread*

Cold board Deska na zimno 65 PLN
bread with lard/wild game pâté/homemade cold cuts
Koryciński cheese/head cheese
130g/90g/75g/60g/75g 🍷 (1,3,7,8,9)

Venison tartare Tatar z jelenia 45 PLN
pickles / roasted pumpkin seeds /marinated shimeji mushrooms
100g/30g/40g/20g 🌾 (7,10)
**Can be served with gluten-free bread*

SOUPS

Żurek <i>egg/mashed potatoes</i> 300ml (1,3,7,9)	25 PLN
Duck broth Rosół kaczki <i>mini dumplings with duck/carrot/celery</i> 300ml (1,9,3) 🌿 <i>*Can be served with gluten-free dumpling</i>	22 PLN
Sorrel soup Zupa szczawiowa <i>potato purée/quail egg</i> 350ml 🌿 (3,7,9)	29 PLN
Cold cucumber soup Chłodnik ogórkowy <i>avocado/potato and bacon skewer</i> 350ml 🌿 (7)	35 PLN
Soup of the day Zupa dnia 300ml <i>*ask the staff for details</i>	19 PLN

SALADS

Spring salad Sałata wiosenna <i>asparagus/Korycin cheese/strawberries/hazelnuts</i> 300g 🌿 (1,3,7,8,10)	45 PLN
Cezar Salad with turkey Sałatka Cezar z kurczakiem 450g (1,3,4,7,10,15)	40 PLN
Cezar salad with prawns Sałatka Cezar z krewetkami 450g 🌿 (4,7,10,14)	49 PLN

MEAT DISHES

„Podlaski” pork chop with bone Schab z kością 65 PLN
Smoked potatoes with bison grass /marinated pak choi
230g/200g/220g (1,3,6,7,11,15)

Pork rib in cabbage Świńskie żebro w kapuście 50 PLN
roasted new potatoes/ chanterelles
300g/200g/50g 🍷(3,7)

Roe deer ragout Ragù z sarny 84 PLN
yeast dough “pillow”
350g 🍷(7,15,12,9,1,3)

Duck roulade Rolada z kaczki 72 PLN
*Silesian dumplings/roast gravy/
apple stuffed with beetroot and cranberries*
350g/150g/50ml/200g (1,3,9)

Lamb shank Gicz jagnięca 139 PLN
*sweet potato purée/young carrot/
port wine sauce/pomegranate*
400g/200g/80g/50ml/10g 🍷(7,12)

Wild boar schnitzel 72 PLN
Schabowy z dzika
truffle puree/ chestnuts/ parsley
120g/200g/50g/100g 🍷(1,3,7,9,15)

FISH AND SEAFOOD

- Zander Sandacz** 65 PLN
Onion confit/orange sauce
chickpea hummus/baguette chips
150g/50g/60ml/30g/10g (1,4,12)
- Baked salmon fillet** Pieczony filet z łososia 65 PLN
Lamb's lettuce and cherry tomato salad with garlic
cauliflower purée with peanut butter
150g/90g/150g 🍷 (4,7,8)
- Seafood stew with cod fillet** 75 PLN
Gulasz z owoców morza z filetem dorsza
mussels/vongole clams/shrimp/
baby octopus/squid/tomato sauce
500g/150g 🍷 (2,9,12)
- Tagliatelle with prawns** z krewetkami 49 PLN
200g/6 pcs (1,2,3)

DUMPLINGS

RESTAURACJA

- Fried wild boar dumplings with cranberries** 49 PLN
Smażone pierogi z dzika z żurawiną
7 pcs 🍷 (1,7,8,9,12)
- Dumplings with blueberries** Pierogi z jagodami 35 PLN
vanilla sour cream
7 pcs 🍷 🍃 (1,7)
- Dumplings with beetroot and smoked cottage cheese** 35 PLN
pierogi z burakiem
fried onion/baked apple
7 pcs 🍃 (1,3,7)
- “Lazy” dumplings (sweet curd dumplings)** 35 PLN
Kluski leniwe
toasted poppy seeds/gooseberry cream/
almond flakes/honey butter
300g/5g/50ml/10g/50g 🍷 🍃 (1,7,3,15)

KIDS MENU

Broth with noodles 200ml (1,3,9)	15 PLN
Turkey nuggets <i>fries/ cucumber salad with sour cream or steamed vegetables</i> 100g/100g/100g (1,3)	30 PLN
Chicken fillet <i>Filecik z kurczaka</i> <i>French fries/baby carrots</i> 100g/100g/100g 🍷 (3)	30 PLN
Strawberry and rhubarb dumplings <i>Pierogi z truskawkami i rabarbarem</i> 7 sztuk 🌿 (1,3,7)	35 PLN

DESSERTS

„Augustowskie tiramisu” <i>sękacz/mascarpone/honey</i> 120g/20g 🌿 (1,3,7,15)	30 PLN
Chocolate fondant <i>Pistachio ice cream</i> 60g/30g/50g 🌿 (1,3,7)	27 PLN
Gluten-free cheesecake <i>Sernik bezglutenowy</i> 120g/50g 🌿 🍷 (3,7)	27 PLN
Ice cream with fruit <i>Lody z owocami</i> 150g/50g 🌿 (1,7)	25 PLN

*Substances and products causing allergies
or intolerance reactions:

1. Cereals containing gluten.
2. Crustaceans and derived products.
3. Eggs and derived products.
4. Fish and derived products.
5. Peanuts and related products.
6. Soy and derived products.
7. Milk and derived products.
8. Nuts, i.e. almonds, hazelnuts, walnuts.
9. Celery and related products.
10. Mustard and derived products.
11. Sesame seeds and derived products.
12. Sulfur dioxide and sulphites.
13. Lupine and derived products.
14. Molluscs and derived products.
15. Honey.



Medium spicy



Vegetarian dish



Good, because it's regional



Gluten free in 99,9%



Possibility to prepare gluten free dish in 99,9%

HOT DRINKS

Espresso	30ml	12 PLN
Coffee	130ml	12 PLN
Espresso doppio	60ml	16 PLN
Cappuccino	250ml	14 PLN
Latte	200ml	16 PLN
Flavored Latte rose, matcha, pumpkin spice, chocolate-pear, chai	200ml	20 PLN
Herbata Richmond (Earl Grey, English Breakfast, Green Jasmine, Grupowder Green, Peppermint Green, Yaeberba Mate Lemon, Rooibos Sunrise, White Pearl of Fujian, Black Chilli Chocolate)	400ml	16 PLN
Winter Tea Honey & Hot Raspberry	300ml	20 PLN
Hot chocolate	200ml	18 PLN
Irish Coffee	200ml	21 PLN

COLD DRINKS

Coca-cola / Coca-cola zero	250ml	10 PLN
	500ml	14 PLN
Fanta, Sprite, Kinley	250ml	10 PLN
Cappy apple/orange	250ml	12 PLN
Fuzeta peach	250ml	10 PLN
Kropla Beskidu Delice	330ml	9 PLN
Kropla Beskidu	330ml	9 PLN
	500ml	12 PLN
Redd Bull	250ml	14 PLN

REGIONAL DRINKS

Podpiwek Augustowski	330ml	10 PLN
Zbicień Leśny 8% Chmielowy 5%	330ml	15 PLN
Trójniak Augustowski	40ml	10 PLN
Samogon czysty/palony	40ml	12 PLN
Lithuanian kvass	500ml	12 PLN

BEERS

Beers from Browar Mazurski (Czech Pils, Light Lager Dark Lager, Mazurski Red, Mazurski Wheat, Mazurski Wheat 0%)	500ml	21 PLN
Lech Free	330ml	10 PLN
Corona	330ml	13 PLN
Pilsner Urquell	500ml	18 PLN

TEQUILA

Espolon Tequila Blanco	40ml	25 PLN
Cazcabel Tequila Blanco	40ml	19 PLN
Cazcabel Tequila Honey Liqueur	40ml	19 PLN
Cazcabel Tequila Reposado	40ml	21 PLN

BRANDY

Sandeman Capa Negra	40ml	12 PLN
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COGNAC

Metaxa	40ml	16 PLN
Martell VS	40ml	30 PLN

VODKA

Stumbras z kłosem/winter/potato Lithuanian vodka	40ml	10 PLN
Wyborowa	40ml	10 PLN
Żubrówka with grass	40ml	10 PLN
Black Żubrówka	40ml	10 PLN
Bocian	40ml	10 PLN
Finlandia	40ml	12 PLN
Absolut	40ml	12 PLN
Dwór Sieraków white/plum	40ml	14 PLN
Cachaca Brazilian vodka <i>Served Brazilian style</i>	40ml	14 PLN

WHISKEY

Natterjack Irish Blend	40ml	20 PLN
Natterjack Irish cask strenght 63%	40ml	32 PLN
Jura 12YO	40ml	20 PLN
Jim Beam	40ml	16 PLN
Chivas 12	40ml	23 PLN
Chivas 18	40ml	40 PLN
Tullamore D.E.W	40ml	18 PLN
Jack Daniel's	40ml	20 PLN

LIQUEURS

Jägermeister	40ml	12 PLN
Bailey's	40ml	12 PLN
Kahula	40ml	12 PLN
Limoncello	40ml	12 PLN
Amaretto	40ml	12 PLN
Campari	40ml	12 PLN

RUM

Bacardi	40ml	15 PLN
Angostura 7YO Dark	40ml	18 PLN
Angostura Spiced	40ml	18 PLN

GIN

Gordon's	40ml	12 PLN
Buldog	40ml	20 PLN

