



DAGLEZJOWY DWÓR

MENU



Daglezjowy Dwór (Douglas-Fir Manor) was born from a deep passion for exquisite cuisine, adventurous hunting, inspiring travel, and the majestic mountains. Years of exploring Poland and the world inspired the owners, Dorota and Zbigniew Świstowscy, to create their charming hotel and restaurant nestled in the heart of suburban forests of Toruń.

At our restaurant, we proudly serve traditional Polish dishes and flavourful hunting specialities, each crafted with a delicate modern touch. Indulge in our organic fish, handmade pierogi(dumplings) bursting with authentic flavours, tender meat dishes prepared to perfection, and decadent desserts that delight your senses.

We hope you'll feel the welcoming warmth of a home away from home, savour our generous hospitality, and leave with every expectation not just met, but exceeded.

Enjoy your meal!

THE CHEF - *Rafat Burak* - RECOMMENDS

Deer tartar / 100g / onion / sour cucumber / pickled bolete / egg yolk / toasted baguette **49zł**

Deer carpaccio / 100g / lettuce / olives / capers / cherry tomatoes / grissini **49zł**

Venison and pork cold cuts OR local cheese platter / 400g **58zł**

Fried pierogis with venison white blood sausage / 4 p./ mustard dip **29zł**

SOUPS

Roe deer broth - available at weekends / 300ml **25zł**
homemade noodles or meat stuffed dumplings

Venison stew soup / 300ml **29zł**

Black soup / 300ml / potato noodles **29zł**

Onion soup / 300ml / white wine / baguette / cheese **26zł**

MAIN DISHES

Wild boar ribs / 200g / honey / rosemary / baked potatoes / beetroot with cherry	72zł
Wild boar kofta / 180g / yoghurt sauce / baked potatoes / grilled vegetables	56zł
Roe hamburger steak / 180g / onion / boiled potatoes / sour cucumber salad	62zł
Deer or roe deer tenderloin / 180g / herbal sauce / baked potatoes / green beans / Parmesan cheese	110zł
Deer burger / 180g / thyme sauce / bbq sauce / lettuce / pickles / onion preserve / sweet potato fries / red cabbage salad	55zł
Deer ribs / 200g / chanterelle / potato purée / baked carrot	72zł
Pork tenderloin / 180g / honey-mustard sauce / potato purée / grilled asparagus	55zł
Pork schnitzel / 200g / boiled potatoes / fried sour cabbage	53zł
Grilled chicken fillet / 200g / herbal crumble / chanterelle sauce / potato dumplings / baked carrot	55zł
Duck thighs / 180g / apple-plum sauce / potato purée / stewed red cabbage	72zł
Fried salmon fillet / 180g / caper sauce / chips / green salad	68zł
Baked zander fillet / 180g / pear sauce/ potato purée / Romanesco broccoli	68zł

MAIN DISHES

-  **Pierogi with potatoes and cottage cheese** / 8 p. / onion **39zł**
- Pierogi with venison meat** / 8 p. / onion **41zł**
-  **Baked stuffed courgette** / 300g / cheese sauce / vegetables **39zł**
-  **Mushroom risotto** / boletus / Parmesan cheese **45zł**

SALADS

- To choose from: **smoked trout from our smoking chamber** / 120g / **42zł**
 **or grilled Rennet cheese from Serowarnia Danusi** / 120g /
lettuce / cucumber / tomato / onion / fruits / vinaigrette / sesame
- Chicken Caesar's** / 120g / lettuce / Caesar's sauce / croutons / **42zł**
Parmesan cheese

CHILDREN'S DISHES

- Fried chicken fillets** / 120g / chips / carrot salad **30zł**
-  **Crepes** / 2 p. / cottage cheese / raspberry sauce **22zł**
-  **Apple crumpet** / 2 p./ homemade cherry jam **26zł**

DESSERTS

Meringue / mascarpone cream / homemade cherry jam	28zł
Ice cream / 3 scoops / crumbled biscuits / fruit sauce	35zł
Brownie / salty caramel sauce / 1 scoop of dairy ice cream	35zł
Apple crumble / 1 scoop of dairy ice cream	25zł

HOT BEVERAGES

Julius Meinl Tea / 300ml / different kinds	12zł
Winter tea / 300ml/ honey / rosemary / citrus fruits / ginger / raspberry syrup	18zł
Espresso / 30ml	10zł
Espresso doppio / double / 60ml	12zł
Black or white coffee / 150ml	14zł
Cappucino / 180ml	16zł
Latte machiatto / 250ml	18zł



PLANT-BASED MILK AVAILABLE ON REQUEST

COLD BEVERAGES

Water still / sparkling / 300ml	7zł
Water still / sparkling, carafe / 1000ml	15zł
Coca-Cola / Coca-Cola Zero / Fanta / Sprite / 200ml	11zł
Cappy juice / orange / apple / 200ml	12zł
Homemade iced tea / elderflower / 300ml	16zł
Freshly-squeezed orange juice / 300ml	22zł
Strawberry-cherry compote / 300ml	16zł
Lemon-orange lemonade / 300ml	18zł

DRAFT BEER

Żywiec / 300ml	14zł
Żywiec / 500ml	16zł

BOTTLED BEER

Paulaner / 500ml	18zł
Żywiec klasyczny / biały / 500ml	16zł
Perła / 500ml	16zł

NON-ALCOHOLIC VERSIONS AVAILABLE

CRAFT BEER

Browar Trzech Kumpli / different kinds / 500ml **20zł**

NON-ALCOHOLIC VERSIONS AVAILABLE

VODKA AND WHISKY

Daglezjówka / 50ml **15zł**

Daglezjówka / 500ml **100zł**

Finlandia / 50ml **16zł**

Finlandia / 500ml **110zł**

Jack Daniel's / 50ml **24zł**

Jack Daniel's / 500ml **190zł**

Ballantine's / 50ml **18zł**

Ballantine's / 500ml **150zł**

COCKTAILS

Aperol Spritz / Aperol / prosecco / sparkling water / 250ml **34zł**

Limoncello Spritz / Limoncello / prosecco / sparkling water / 250ml **34zł**

Raspberry paradise / vodka / raspberries / raspberry syrup / 250ml **28zł**

HOUSE WINE - RED OR WHITE

125ml **15zł**

250ml **30zł**

500ml **40zł**

