POGODNA 16

RESTAURACJA

Welcome to **Pogodna 16.** Our restaurant is a place where elegant cuisine blends with relaxation and tranquillity. We serve Polish and regional dishes, with a strong Japanese umami influence.

We draw inspiration from the history of Kudowa-Zdrój, seeking to recreate the atmosphere of a time when the spa town captivated visitors with its ambience, peace and hospitality. We work with local suppliers from the Kłodzko Valley and Lower Silesia, as we want the produce on your plate to be not only delicious but, above all, of the highest quality.

Our **Head Chef Mikołaj** has taken care of every detail and invites you on a culinary journey. Bon appétit!

Starters

Beef tartare Pogodna 16* **52**
carefully selected hand-chopped beef, capers, shallots, pickled gherkins, egg yolk
*A secret blend of 11 ingredients based on the Head Chef's own recipe

The "Kudowska" board **52**
homemade cured meats, matured cured meats, oscypek, goat's cheese, homemade lard, pickled wild mushrooms, pickled gherkins, a crispy baguette

Salmon tartare **49**
salmon, cucumber, avocado, pickled radish, ponzu sauce, mayonnaise

Kudowo-style crayfish necks **49**
crayfish necks, garlic butter, fresh dill, lemon, crusty bread

Tempura Shrimp **49**
shrimp, crispy tempura, spicy mayo, sweet chili sauce, lime

Soups

Chicken broth with batter dumplings **29**
homemade chicken broth, batter dumplings, vegetables, herbs

Sour rye soup with homemade sourdough **32**
potato and horseradish purée, fried egg, bacon crisps

Cream of tomato soup with shrimp **32**
tomatoes, shrimp, cream, herbs

Crayfish soup **36**
crayfish necks, crayfish stock, cream, vegetables, herbs

Salads

Caesar salad **47**
romaine lettuce, grilled chicken, bacon, Parmesan, croutons, Caesar dressing

Goat's cheese salad **47**
mixed salad leaves, goat's cheese, cucumber, tomatoes, caramelised beetroot, pine nuts, honey and mustard dressing

Asian salad **49**
smoked salmon, mixed salad leaves, avocado, cream cheese, cucumber, cherry tomatoes, sesame seeds, Asian dressing

Information on allergens and weight is available on request.

Visit the website and browse the menu online.

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Main courses

Beef Wellington 67
beef fillet, mushroom duxelles, puff pastry, mashed potatoes with Parmesan, demi-glace sauce, broccoli, courgette, cherry tomatoes, oyster mushrooms

King prawns in beef 64
prawns, beef, grilled potatoes, mushrooms, cauliflower, aubergine, cherry tomatoes, baby carrots, lemon and herb butter

Grilled octopus 69
octopus, cauliflower purée, sweetcorn, carrots, cherry tomatoes, broccoli, herb-infused olive oil, lemon

Venison and wild boar stew "Silesian Heaven" 61
venison, wild boar, homemade potato dumplings, pickled beetroot, prune sauce

Chicken De Volaille 57
chicken fillet, herb butter, roast potatoes, marinated celery salad

Pork chop on the bone 57
bone-in pork loin, roasted potatoes, herb butter, grilled white cabbage

Steaks

Ribeye steak 69
200 g beef ribeye steak, steakhouse-style chips, broccoli, mushrooms, courgette, pepper sauce

Filet mignon 79
200 g beef fillet, steakhouse-style chips, broccoli, mushrooms, courgette, demi-glace sauce

Fish

Trout from Kudowa 55
trout, chips, mixed salad, dill sauce

Zander fillet in a mushroom sauce 59
potato and sunchoke purée, green beans with garlic and thyme, mushroom sauce

Pan-fried sea bream with a forest gratin 64
pan-fried sea bream, vegetable salsa, potato gratin with wild mushrooms, lemon butter, herbs

Pasta

Spaghetti Carbonara 44
spaghetti, pancetta, egg yolk, Parmesan, freshly ground pepper

Spaghetti with broccoli 42
spaghetti, broccoli, garlic, olive oil, Parmesan, a subtle hint of chilli

Black pasta with shrimp 47
black noodles, shrimp, onion, peppers, carrots, ginger, sesame, wine, unagi sauce

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For the little ones

Tomato soup 19
pasta, a light tomato stock

Breaded chicken fillets 30
chicken fillets, french fries, carrot and apple salad

Russian dumplings (5 pieces) 27
butter, sour cream

French fries 18/25
Choose from: potato or sweet potato

Desserts

Forest symphony 32
crispy meringue, berry sauce, mascarpone cream, fresh fruit

Chocolate fondant 32
warm chocolate fondant, strawberry sauce, vanilla ice cream

Ice cream with whipped cream and fruit 29
vanilla, strawberry and chocolate ice cream, homemade whipped cream, fresh fruit

Tiramisu 29
mascarpone, espresso, sponge biscuits, cocoa

Drinks

Juice 0,25 l 8
Choose from: orange, apple, pineapple, grapefruit

Lemonade 0,5 l/1,5 l 9/22
Choose from: pear, rhubarb, yuzu, peach

Freshly squeezed juice 0,3 l 19
Choose from: orange, grapefruit, mixed

Mineral water 0,33 l 7
Choose from: sparkling, still, lightly sparkling

Soft drinks 0,25 l 8
Choose from: Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Tonic

Water carafe 1,5 l 10

Coffee and tea

Espresso 10
Espresso doppio 14
Americano 11
Americano white 12
Cappuccino 14
Latte macchiato 16
Iced frappe coffee 17
Iced coffee with ice cream 22
Sir Williams' Tea 10
Choose from: black Ceylon, black Earl Grey, green, mint, raspberry

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Drinks and cocktails

Aperol Spritz 30
Prosecco, Aperol, sparkling water

Hugo 30
Prosecco, elderflower syrup, sparkling water

Mojito 30
Bacardí rum, Sprite, sparkling water, mint, lime, cane sugar

Whiskey Sour 32
bourbon, lemon juice, sugar syrup, Angostura, egg white

Gin Sour 32
gin, lemon juice, sugar syrup, Angostura, egg white

Long Island Iced Tea 35
vodka, tequila, white rum, gin, Cointreau, Coca-Cola, lemon juice, sugar syrup

Gin Garden 28
gin, tonic, elderflower syrup, lime juice, cucumber

Corona Sunrise 28
Corona, tequila, orange juice, grenadine

Cuba Libre 28
Bacardí rum, Coca-Cola, lime juice

Blue Lagoon 28
vodka, Blue Curaçao liqueur, pineapple syrup, lemon juice, Curaçao syrup, Sprite

Porn Star Martini 28
vodka, Cointreau, passion fruit syrup, passion fruit purée, vanilla syrup, Prosecco

Jungle Juice 28
gin, pineapple juice, green banana syrup, sugar syrup, lemon juice, lime, mint

Non-alcoholic drinks

Mojito Free 20
Aperolli 20
Gin&Tonic Free 20
Porn Star Martini 20

Cocktails for children

Barbie 16
Grenadine, raspberry juice, pineapple syrup, milk, lemon juice, sparkling water

Spongebob 16
green banana syrup, orange juice, pineapple syrup, milk, sparkling water

Shrek 16
Blue Curaçao syrup, pineapple syrup, orange juice, sparkling water

Gummiberry Juice 16
Blue Curaçao syrup, pineapple syrup, Sprite

Bottled beers

Corona alk. 4,5% 14
Kozel Lager alk. 4,6% 14
Kozel Dark alk. 3,8% 14
Heineken alk. 5,0% 14
Heineken alk. 0% 14
Żywiec Białe alk. 0% 14

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Draught beers

Primator Premium Lager 12° alk. 5,0% **12/15**
A classic Czech lager with a golden colour, distinct hoppy bitterness and a pleasantly balanced, refreshing flavour

Żywiec alk. 5,8% **12/15**
A light lager with a golden colour, a delicate hoppy bitterness and a well-balanced, fresh flavour

Żywiec Białe alk. 4,9% **12/15**
A refreshing wheat beer with a pale, slightly cloudy colour, featuring citrus and spicy notes and a delicate, fruity aroma

White wines

Save Water Drink Riesling alk. 11% **25/115**
Riesling, Germany, dry

Arica alk. 12,5% **20/70**
Chardonnay, Chile, dry

Insight alk. 12% **20/70**
Pinot Grigio, Italy, dry

Predella alk. 12% **20/70**
Trebbiano d'Abruzzo, Italy, dry

Lavivi alk. 11,5% **20/70**
Macabeo, Spain, semi-dry

Los Pagos alk. 12,5% **20/70**
Chardonnay, Chile, dry

Los Pagos alk. 12% **20/70**
Sauvignon Blanc, Chile, dry

Los Pagos alk. 12% **20/70**
Pinot Grigio, Chile, dry

Bodega Cortes alk. 11% **20/70**
Blend, Spain, semi-dry

Bodega Cortes alk. 11% **20/70**
Blend, Spain, semi-sweet

Red wines

Arica alk. 13% **20/70**
Cabernet Sauvignon, Chile, dry

Insight alk. 12,5% **20/70**
Montepulciano d'Abruzzo, Italy, dry

Los Pagos alk. 12,5% **20/70**
Cabernet Sauvignon, Chile, dry

Predella alk. 12,5% **20/70**
Montepulciano d'Abruzzo, Italy, dry

Lavivi alk. 12% **20/70**
Bobal, Spain, semi-dry

Bodega Cortes alk. 11% **20/70**
Blend, Spain, semi-dry

Bodega Cortes alk. 11% **20/70**
Blend, Spain, semi-sweet

Sparkling wines

Valmarone alk. 8% **75**
Lambrusco, Italy, semi-sweet

Valmarone alk. 11% **75**
Spumante Brut, Italy, dry

Casa Pecunia alk. 10,5% **25/85**
Prosecco, Italy, dry

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Vodkas and liqueurs

Wyborowa alk. 40%	**11/89**	**Finlandia** alk. 40%	**13/99**
Żołądkowa Gorzka alk. 32%	**11/89**	**Absolut Blue** alk. 40%	**15/115**
Żubrówka Biała alk. 40%	**11/89**	**Becherovka** alk. 38%	**18**
Spolica Wiśniowa alk. 28%	**11/89**	**Jägermeister** alk. 35%	**18**

Rum and vermouth

Bacardi Carta Blanca alk. 37,5%	**15**	**Martini Bianco** alk. 14,5%	**16**
Bacardi Carta Negra alk. 37,5%	**15**	**Martini Extra Dry** alk. 18%	**16**

Gin and tequila

Gordon's London Dry alk. 37,5%	**15**	**Sierra Silver** alk. 35%	**15**
Bombay Sapphire London Dry alk. 40%	**20**	**Olmeca Gold** alk. 35%	**20**

Scottish and Japanese whisky

Ballantine's alk. 40%	**18**	**Balvenie 12 YO DoubleWood** alk. 40%	**35**
Chivas Regal 12 YO alk. 40%	**25**	**Fuji Single Blend** alk. 43%	**55**
Chivas Regal 18 YO alk. 40%	**55**	**Fuji Single Malt** alk. 46%	**65**

Bourbon and Irish whiskey

Jim Beam alk.40%	**18**	**Jameson** alk. 40%	**20**
Jack Daniel's alk. 40%	**20**	**Tullamore Dew** alk. 40%	**22**
Jack Daniel's Gentleman Jack alk. 40%	**26**		

Cognac, brandy and Polish whisky

Rémy Martin Cognac alk. 40%	**26**	**J.A.Baczewski 1782** alk. 43%	**22**
Metaxa 5 Stars Brandy alk. 38%	**24**		

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SUSHI MENU

Hosomaki 6 pieces

Hosomaki Veggie 16
cucumber, takuan (4)

Hosomaki Crab 17
crab (2,3,4)

Hosomaki Salmon 18
salmon (3)

Hosomaki Tuna 19
tuna (3)

Hosomaki Unagi 21
eel (3,4)

Philadelphia 8 pieces

Philadelphia Original 42
salmon, cream cheese, cucumber (3, 4, 5)

Philadelphia Green 42
shrimp, cream cheese, cucumber (2, 3, 4, 5)

Philadelphia Tuna 44
tuna, cream cheese, cucumber (3, 4, 5)

Philadelphia Unagi 46
eel, cream cheese, cucumber (3,4,5)

Futomaki 10 pieces

Futomaki Vegan 37
greens, bell pepper, cucumber, kampyo, takuan (4)

Futomaki Crab 37
crab, cream cheese, cucumber, kampyo, takuan (2, 3, 4, 5)

Futomaki Baked 38
baked salmon, cream cheese, cucumber, kampyo, takuan (3,4,5)

Futomaki Ebi 39
tempura shrimp, cream cheese, cucumber, kampyo, takuan (1,2,3,4,5)

Futomaki Unagi 41
eel, cream cheese, cucumber, kampyo, takuan (3,4,5)

Tempura 8 pieces

Tempura Veggie 32
iceberg lettuce, bell pepper, cucumber, kampyo, takuan (1.4)

Tempura Crab 36
crab, cream cheese, cucumber, kampyo, takuan (1,2,3,4,5)

Tempura Salmon 40
salmon, cream cheese, cucumber, kampyo, takuan (1,3,4,5)

Tempura Ebi 42
shrimp, cucumber, kampyo, takuan (1,2,3,4)

Tempura Unagi 45
eel, cream cheese, cucumber, kampyo, takuan (1,3,4,5)

SUSHI MENU

California 8 pieces

California Veggie 39
bell pepper, cucumber, iceberg lettuce, kampyo, takuan (4)

California Salmon 42
salmon, cucumber, kampyo, takuan, sesame, tobiko (3,4,6)

California Ebi Tempura 44
tempura shrimp, cucumber, kampyo, takuan, sesame (1,2,3,4,6)

California Smoked Salmon 46
smoked salmon, cream cheese, cucumber, kampyo, takuan (3,4,5)

California Unagi 48
eel, cream cheese, cucumber, kampyo, takuan, unagi sauce, sesame (3,4,5,6)

Baked Rolls 8 pieces

Baked Veggie 34
vegetables, cream cheese, kampyo (4.5)

Baked Salmon 42
baked salmon, cream cheese, cucumber, kampyo (3,4,5)

Baked Tuna 42
baked tuna, cream cheese, cucumber, kampyo (3,4,5)

Baked Ebi 44
shrimp, cream cheese, cucumber, kampyo (2,3,4,5)

Baked Unagi 46
eel, cream cheese, cucumber, kampyo (3,4,5)

Sushi Burger

Sushi Burger Salmon 59
salmon, sushi rice, cucumber, spicy sauce (1, 3, 4)

Sushi Burger Ebi 59
shrimp, sushi rice, cucumber, spicy sauce (1, 2, 3, 4)

Sushi Burger Unagi 63
eel, sushi rice, cucumber, unagi sauce (1, 3, 4)

***each burger comes with a serving of fries**

Sets

KUDOWA SET 24 pieces 99
Philadelphia Original 8 pieces
Futomaki Baked Salmon 10 pieces
California Salmon Tatar 6 pieces
(3,4,5)

SET FOR TWO 32 pieces 129
California Salmon 8 pieces
Philadelphia Original 8 pieces
Tempura Crab 8 pieces
Baked Salmon 8 pieces
(1,2,3,4,5,6)

CALIFORNIA SET 32 pieces 135
California Salmon 8 pieces
California Ebi Tempura 8 pieces
California Crab 8 pieces
California Veggie 8 pieces
(1,2,3,4,5,6)

HOT SET 32 pieces 149
Tempura Crab Spicy 8 pieces
Tempura Salmon 8 pieces
Spicy Baked Ebi 8 pieces
Baked Salmon 10 pieces
Hosomaki Salmon 6 pieces
(1,2,3,4,5,6)

PHILADELPHIA SET 40 pieces 160
Philadelphia Original 8 pieces
Philadelphia Tuna 8 pieces
Philadelphia Green 8 pieces
Philadelphia Unagi 8 pieces
Philadelphia Ebi 8 pieces
(3,4,6)

Allergens: 1 – gluten | 2 – shellfish | 3 – fish | 4 – soy | 5 – milk and dairy products | 6 – sesame

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A delicious base is the foundation of every pizza, and nothing works better than simplicity – flour, water, a pinch of salt and **48 hours of well-deserved rest.** We serve our pizzas in size L (32 cm) and use 100% mozzarella in every one.

Pizza menu

Margherita 29
tomato sauce, 100% mozzarella, cherry tomatoes, basil (1,6)

Funghi 32
tomato sauce, 100% mozzarella, mushrooms (1.6)

Prosciutto 34
tomato sauce, 100% mozzarella, prosciutto cotto (1,6)

Prosciutto Funghi 36
tomato sauce, 100% mozzarella, prosciutto cotto, mushrooms (1,6)

Napoli 36
tomato sauce, 100% mozzarella, salami, olives, arugula (1,6)

Pepperoni 38
tomato sauce, 100% mozzarella, spicy salami, jalapeño, arugula (1,6)

BBQ 42
BBQ sauce, 100% mozzarella, hunter's sausages, French fries (1,6)

Hawaii 42
tomato sauce, 100% mozzarella, cooked ham, pineapple (1,6)

Quattro di Carne 43
tomato sauce, 100% mozzarella, grilled chicken, bacon, salami, prosciutto cotto (1,6)

Carbonara 43
cream sauce, 100% mozzarella, bacon, egg yolk, Parmesan (1,3,6)

Pollo Grill 43
tomato sauce, 100% mozzarella, grilled chicken, bell peppers, corn, arugula (1,6)

Caprese 48
tomato sauce, 100% mozzarella, mini mozzarella, cherry tomatoes, pesto, arugula (1,6)

Parma 48
tomato sauce, 100% mozzarella, prosciutto crudo, arugula, Parmesan (1,6)

Salmone 48
cream sauce, 100% mozzarella, salmon, lemon (1,4,6)

Capricciosa 49
tomato sauce, 100% mozzarella, prosciutto cotto, mushrooms, olives, onion (1,6)

Sette Formaggi 49
cream sauce, 100% mozzarella, gorgonzola, Parmesan, cheddar, feta, brie, blue cheese (1,6)

Gamberi 49
tomato sauce, 100% mozzarella, shrimp, cherry tomatoes, arugula (1,6,14)

Key: vegetarian pizza spicy pizza

Allergens: 1 – gluten | 3 – eggs | 4 – fish | 6 – milk | 7 – nuts | 14 – shellfish

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Allergens and weight

Starters
Beef tartare Pogodna 16* – 300 g (1, 3, 4, 6, 12*)
Salmon tartare – 250 g (3, 4, 6)
Kudowo-style crayfish necks – 250 g (1, 2, 7, 12*)
Tempura shrimp – 250 g/50 g/50 g
(1, 2, 3, 6, 10)
The "Kudowska" board – 450 g (1, 7, 10, 12*)

Soups
Chicken broth with batter dumplings– 400 g (1, 3, 9)
Sour rye soup with homemade sourdough – 400 g
(1, 3, 7)
Cream of tomato soup with shrimp – 350 g (2, 7, 9)
Crayfish soup– 350 g/ 50 g (2, 7, 9)

Salads
Caesar salad – 320 g (1, 3, 4, 7, 10)
Goat's cheese salad – 350 g (7, 8, 10)
Asian salad – 350 g (4, 6, 7, 11)

Pasta
Spaghetti Carbonara – 400 g (1, 3, 7)
Spaghetti with broccoli – 400 g (1, 3, 7)
Black pasta with shrimp – 400 g
(1, 2, 3, 6, 11, 12*)

Steaks
Ribeye steak– 200 g /150 g/150 g/
50 g (7, 9)
Filet Mignon – 200g /150 g/150 g/50 g (7, 9, 12*)

Key
1 Cereals containing gluten
2 Crustaceans
3 Eggs
4 Fish
5 Peanuts
6 Soya
7 Milk and milk products
8 Nuts
9 Celery
10 Mustard
11 Sesame
12 Sulphur dioxide and sulphites
13 Lupin
14 Molluscs

Main courses
Beef Wellington – 200 g/200 g/50 g (1, 3, 7, 9, 12*)
King prawns in beef – 220 g/250 g/
30 g (2, 7)
Grilled octopus – 180 g/250 g/25 g (7, 14)
Venison and wild boar stew "Silesian Heaven" –
300 g/150 g/75 g (1, 3)
Chicken De Volaille – 320 g/200 g/75 g (1, 3, 7, 9)
Pork chop on the bone – 350 g/200 g/150 g (1, 3, 7)

Fish
Trout from Kudowa – 320 g/150 g/100 g (3, 4, 7)
Zander fillet in a mushroom sauce – 300 g/
100 g/100 g/50 g (4, 7)
Pan-fried sea bream with a forest gratin – 300 g/
100 g/100 g (4, 7)

Desserts
Forest symphony – 310 g (3, 7)
Chocolate fondant – 250 g (1, 3, 7)
Tiramisu – 300 g (1, 3, 7)
Ice cream with whipped cream and fruit – 300g (3, 7)

For the little ones
Tomato soup – 200 g (1, 3, 7, 9)
Breaded chicken fillets – 200 g/100 g/75 g
(1, 3)
Russian dumplings – 220 g (1, 3, 7)
Potato french fries – 200 g (brak)
Sweet potato french fries – 200 g (brak)

We serve beer in 0,3 l and 0,5 l glasses.

We serve wine in 150 ml and 200 ml glasses (Prosecco) or in a 0,75 l bottle.

We serve strong spirits in 40 ml glasses or in 0,5 litre bottles.

*Items marked with an asterisk require final confirmation based on the labels of the products used (including Worcestershire sauce, soya sauce, demi-glace, wine, ready-made sauces and marinades).

For the beef tartare, the following dressing ingredients were used: egg yolk, Worcestershire sauce, soya sauce, cognac, anchovies, capers and pickled gherkin.