

MORELINO RESTAURANT

At Morelino, luxury lies in authenticity.

We celebrate the flavor of the place, inviting you on a journey through a region where every ingredient has its own story. Our menu features carefully selected treasures from local suppliers: fresh fish from Sugajno, traditional cheeses from Głęboczek, and cold cuts from Brzozie. Each dish, enriched with herbs from our garden, is the essence of the season.

We don't need to pretend. True pleasure comes from attentiveness to nature and simplicity.

At Morelino, take your time – here, every bite is a moment worth celebrating.

For reservation of more than 9 guests, a 10% service charge will be added to the total bill.

Starters

Farm cheeses from the Malinowy Chruśniak and Ranczo Frontiera (GF) 75 PLN

assortment of cow and goat cheeses, Bursztyn cheese, pear and pineapple chutney, nuts

Conte di Campiano Primitivo, Italy 38 PLN alc. 14%

 150ml

Torched Salmon Trout PLN 60

fennel, tomatoes, mushrooms, pickled cucumber caviar, garden mayonnaise

Sheep Dreams Sauvignon Blanc, Nowa Zelandia 38 zł alc. 12,5 %

 150ml

Chopped tartare of Polish beef tenderloin (GF) 65 PLN

pickles, quail egg yolk, lovage oil, chips, mushroom mayonnaise, lovage oil

Winnica Płochockich Rege, Poland 43 PLN alc. 12%

 150ml

Baked eggplant and dried tomato tartare (GF / V) 45 PLN

avocado, green apple, coriander, mayonnaise, chive oil

Summer - Winnica Płochockich, Polska 40 zł alc.12%

 150ml

Handmade gyoza with beef (4 pieces) 47 PLN

oriental broth, sugar snap peas, coriander

Winnica Płochockich Forbin, Polska 43 zł alk. 13 %

 150ml

Beef and goose breast carpaccio from Dreszler (BG) 65 PLN

pickled vegetables, arugula, pecorino cheese, smoked olive oil

Rioja Senorio de P.Pecina Crianza, Spain 47 PLN alc. 14,5%

 150ml

Soup

Sour soup in bread 48 PLN

mashed potatoes, white sausage, egg

Sorrel cream soup PLN 38

egg yolk, potato purée, vegetables, dill oil

Sturgeon broth from the Sugajno Fish Farm PLN 45

dumplings with smoked sturgeon, dill dumplings, pickled radish, dill oil

Cream of baked beetroot from organic farming (V) 38 PLN

beetroot with spicy cherry, pistachios, coriander

Regional meatball soup 42 PLN

smoked potato, portobelo, dill oil

Salads

Soba noodle salad with smoked sturgeon from the Sugajno Fish Farm PLN 75

avocado, mango, edamame beans, pomegranate, chilli, coriander, poke sauce

Sheep Dreams Sauvignon Blanc, Nowa Zelandia 38 zł alc. 12,5 %

 150ml

Caesar Salad with Shrimp 80 PLN

8 shrimp size 16/20, romaine lettuce, cherry tomatoes, red onion, Caesar dressing, croutons

Sheep Dreams Sauvignon Blanc, Nowa Zelandia 38 zł alc. 12,5 %

 150ml

Caesar salad with chicken 65 PLN

chorizo, parmesan, romaine lettuce, cherry tomatoes, red onion, Caesar dressing, toast

Summer - Winnica Płochockich, Polska 40 zł alc.12%

 150ml

Buratta cheese salad 58 PLN

roasted beetroot, pickled cucumber, pumpkin, arugula, cilantro, pine nuts, and honey-roasted chestnuts

Macon – Lugny Joseph Drouhin, France 47 PLN alc. 13%

 150ml

Sommelier recommendation



List of all ingredients, allergens and weights, available from the restaurant staff.

Gluten-free dishes: **GF**

Vegan dishes: **V**

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Dumplings and pasta

Gnocchi with truffle 70 PLN ruffle, butter, oyster mushrooms, parsley, parmesan cheese <i>Macon – Lugny Joseph Drouhin, France 47 PLN alc. 13%</i>	 150ml
Spelt Pasta with Eggplant (V) 68 PLN pepper paste, oyster mushroom, spinach, tomato, pine nuts <i>Winnica Płochockich Hibia, Polska 40 zł alk. 14%</i>	 150ml
Dumplings with potatoes and smoked cheese 60 PLN burnt hay, smoked bacon, mushrooms, red cabbage puree, dill oil <i>Macon – Lugny Joseph Drouhin, France 47 PLN alc. 13%</i>	 150ml
Dumplings with duck and lentil 65 PLN broccoli, mushrooms, chives, roasted buckwheat groats <i>Rioja Seniorio de P.Pecina Crianza, Spain 47 PLN alc. 14,5%</i>	 150ml

Main courses

Sturgeon from the Sugajno Fish Farm (BG) 110 PLN pea puree, spinach sauce, green vegetables, pickled radish, dill oil <i>Winnica Płochockich Hibia, Poland 40 PLN alc. 14%</i>	 150ml
Salmon trout 100 PLN potato puree, fish demi-glace sauce, pickled cucumber salad, Jerusalem artichoke chips <i>Macon – Lugny Joseph Drouhin, France 47 PLN alc. 13%</i>	 150ml
Wild boar cheeks (GF) 110 PLN potato puree, vegetables, horseradish mayonnaise, dill oil, spicy sauce <i>Rioja Seniorio de P.Pecina Crianza, Spain 47 PLN alc. 14,5%</i>	 150ml
Duck leg 95 PLN lazy dumplings with smoked cheese, vegetables, red cabbage puree, raisin sauce <i>Conte di Campiano Primitivo, Italy 38 PLN alc. 14%</i>	 150ml
Breaded pork loin with bone 80 PLN mashed potatoes, hunter's stew, chorizo sausage, dill oil <i>Winnica Płochockich Forbin, Poland 43 PLN alc. 13 %</i>	 150ml
Beefroulades (GF) 85 PLN mashed potatoes with truffle, own sauce, caramelized beetroot, broccoli <i>Conte di Campiano Primitivo, Italy 38 PLN alc. 14%</i>	 150ml
Pork knuckle in teriyaki sauce 90 PLN mashed potatoes, pickled carrots, green vegetables, dill oil <i>Conte di Campiano Primitivo, Italy 38 PLN alc. 14%</i>	 150ml
Polish beef tenderloin steak seasoned in Głęboczek 200g (GF) 160 PLN mashed potatoes, vegetables, oyster mushroom, demi glace <i>Rioja Seniorio de P.Pecina Crianza, Spain 47 PLN alc. 14,5%</i>	 150ml
Polish entrecote steak seasoned in Głęboczek 250g (GF) 160 PLN mashed potatoes with truffle, grilled vegetables, oyster mushroom, demi glace <i>Rioja Seniorio de P.Pecina Crianza, Spain 47 PLN alc. 14,5%</i>	 150ml

Desserts

Meringue with fruit (GF) 45 PLN mascarpone cream with mango and passion fruit, fruit, pistachios <i>Winnica Płochockich Raisins, Poland 49 PLN alc. 9%</i>	 80ml
Chocolate fondant 45 PLN raspberry sorbet, burnt white chocolate, fruit, meringue <i>LBV Port - Graham's, Portugal 25 PLN alc.20%</i>	 80ml
White chocolate mousse with hazelnut from the "Naturalnie Orzechowe" factory PLN 45 mango sorbet, pomegranate, raspberry sauce, chocolate suede <i>Winnica Płochockich Raisins, Poland 49 PLN alc. 9%</i>	 80ml
Apple pie 45 PLN Szara Reneta apples, vanilla, fruit, nut ice cream <i>Winnica Płochockich Raisins, Poland 49 PLN alc. 9%</i>	 80ml
Open pralines 6 pcs (BG) 36 PLN 3 flavors, fruit, almonds <i>LBV Port - Graham's, Portugal 25 PLN alc.20%</i>	 80ml

Sommelier recommendation

