

DISCOVER A NEW LEVEL OF TASTE

OPENING HOURS
Monday - Friday from 12.00 am to 10.00 pm
Weekends and holidays from 1.00 pm to 10.00 pm



MENU



DEAR GUESTS,

We are delighted to have the opportunity to take you on a true culinary journey through the „Levels” of our new menu. Our Chef, Łukasz Szymon Gamoń, creates dishes based on a combination of classic Silesian cuisine, a modern interpretation of Polish cuisine, and elements of world cuisines.

Chef Łukasz Szymon Gamoń is passionate about modern techniques, meat aging, and smoking. He is proud to have received recognition in Gault&Millau and Poland's 100 Best Restaurants. He strives to ensure that each dish provides incredible flavor experiences while also offering a feast for the soul and the heart. We hope your visit to our restaurant will stay in your memory for a long time, and that every subsequent encounter with us will be full of great taste and new experiences.

Welcome



POZIOM LUNCH MENU

Lunch menu served in cafe
from 12 am to 4 pm Monday - Friday on working days

Szałot served on bread with egg (traditional vegetable salad with mayonnaise)

Allergens: Lactose, celery, mustard, eggs, gluten / Amount: 190 g

Recommended wine: 🇪🇸 *Pago Casa Benasal Blanco Organic 12%*

32,40 PLN

Spinach and horseradish cream soup served with egg

Allergens: lactose, eggs, soy, sesame, mustard, celery / Amount: 220 ml

23,40 PLN

Young beetroot borscht served with chives and sour cream

Allergens: eggs, celery, gluten, lactose / Amount: 220 ml

24,30 PLN

Meat patties served with mashed potatoes and cucumber salad with cream

Allergens: eggs, lactose, gluten / Amount: 460 g

Recommended wine: 🇵🇱 *Montes Alpha Pinot Noir 14%*

44,10 PLN

Chicken supreme in a honey-lemon thyme marinade, served with grilled vegetable salad, thyme puree, and herb sauce

Allergens: lactose, gluten / Amount: 460 g

Recommended wine: 🇪🇸 *EL Coto 875m Chardonnay 12%*

53,10 PLN

Salad with orange and marinated fennel

Allergens: gluten, sulphur dioxide / Amount: 350 g

Recommended wine: 🇵🇱 *Santa Julia Family Estate 13.5%*

43,20 PLN

Caesar salad with romaine lettuce, grilled chicken, egg, Parmesan cheese, and Caesar dressing

Allergens: eggs, lactose, fish, gluten / Amount: 350 g

Recommended wine: 🇮🇹 *Antichello Pinot Grigio 12%*

46,80 PLN



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POZIOM STARTERS

Tiger prawns (5 pcs) in sweet and spicy sauce, served with a baguette / dish with 23% VAT
Allergens: Shellfish, sulfur dioxide, lactose, gluten **55 PLN**
Amount: 5 pcs.
Recommended wine: 🇪🇸 *Save Water Riesling Fruity 12%*


Szałot served on bread with egg (traditional vegetable salad with mayonnaise)
Allergens: Lactose, celery, mustard, eggs, gluten **36 PLN**
Amount: 190 g
Recommended wine: 🇪🇸 *Pago Casa Benasal Blanco Organic 12%*

Smoked half duck from Chef Łukasz's recipe, served with horseradish mousse and chive oil
Allergens: Lactose, gluten / Amount: 160 g **38 PLN**
Recommended wine: 🇮🇹 *Ruffino Chianti DOCG 13%*

Traditional beef tartare with marinades, mustard, and egg yolk
Allergens: Gluten, nuts, lactose, eggs, mustard **54 PLN**
Amount: 160 g
Recommended wine: 🇵🇱 *Montes Alpha Pinot Noir 14%*



POZIOM SOUPS

Sour rye soup (żur żyniaty) served in a pot with horseradish puree, white sausage, and eggs
 Allergens: Eggs, gluten, celery **33 PLN**
Amount: 350 ml

Traditional broth cooked on chicken and beef, served with noodles
Allergens: Gluten, celery, eggs **25 PLN**
Amount: 220 ml

Spinach and horseradish cream soup served with egg
Allergens: Lactose, eggs, soy, sesame, mustard, celery **26 PLN**
Amount: 220 ml

Young beetroot borscht served with chives and sour cream
Allergens: Eggs, gluten, celery, lactose **27 PLN**
Amount: 220 ml

POZIOM MAIN COURSES

Venison tenderloin in a delicate forest fruit sauce, served with king oyster mushrooms, asparagus, and herb puree
Allergens: Sulfur dioxide, lactose, gluten / Amount: 450 g **159 PLN**
Recommended wine: 🇮🇹 *Pietra Susumaniello 14,5%*

300g beef tenderloin steak basted with butter, served with marinated pepper sauce, steak fries, cherry tomatoes, and salad
Allergens: Lactose, sulfur dioxide, gluten / Amount: 550 g **139 PLN**
Recommended wine: 🇵🇱 *Kaiken Ultra Malbec 14,5%*

Grilled salmon served with grilled cherry tomatoes, potatoes, and salad in a creamy lemon sauce
Allergens: Lactose, fish, gluten / Amount: 460 g **77 PLN**
Recommended wine: 🇫🇷 *Romain Duverney AOP Gigondas 14,5%*


Meat patties served with mashed potatoes and cucumber salad (mizeria)
Allergens: Eggs, lactose, gluten / Amount: 460 g **49 PLN**
Recommended wine: 🇵🇱 *Montes Alpha Pinot Noir 14%*

Pork schnitzel „finger-licking good” served with boiled potatoes and young stewed cabbage (XXL schnitzel available upon request)
Allergens: Eggs, gluten, lactose, mustard **55 PLN / 82 PLN**
Amount: 450/600 g
Recommended wine: 🇮🇹 *Ruffino Orvieto Classico 12,5%*

Chicken supreme in a honey-lemon thyme marinade, served with grilled vegetable salad, thyme puree, and herb sauce
Allergens: Lactose, gluten / Amount: 460 g **59 PLN**
Recommended wine: 🇪🇸 *EL Coto 875m Chardonnay 12%*

Confit duck breast served on green pea puree with glazed carrots and demi-glace sauce
Allergens: Lactose, gluten / Amount: 480 g **69 PLN**
Recommended wine: 🇫🇷 *Michel Lynch Merlot AOC 12,5%*

Tender beef cheek with red wine sauce, served with puree, seasonal vegetables, and pickled red onions
Allergens: Gluten, sulfur dioxide, lactose / Amount: 480 g **69 PLN**
Recommended wine: 🇵🇱 *Kaiken Ultra Cabernet Sauvignon 14,5%*

Beef roulade served with Silesian dumplings and red cabbage
 Allergens: Eggs, gluten, lactose, mustard, celery **71 PLN**
Amount: 480 g
Recommended wine: 🇪🇸 *Coto Mayor Crianza 13%*

BBQ Low & Slow ribs served with steak fries and pickled cucumber fried with honey and crushed pepper
Allergens: Soy, gluten, lactose / Amount: 560 g **72 PLN**
Recommended wine: 🇮🇹 *Neppia Passito Puglia IGT 15%*

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WEEKEND LUNCHES

Only on Saturdays, Sundays, and public holidays

Broth 220 ml + Beef roulade served with Silesian dumplings and red cabbage 480 g

Allergens: Gluten, eggs, lactose, soy, celery, mustard **83 PLN**

Broth 220 ml + Pork schnitzel „finger-licking good” served with boiled potatoes and young stewed cabbage 450 g

Allergens: Gluten, soy, eggs, lactose, mustard **67 PLN**



POZIOM SALADS AND PASTA

Caesar salad with romaine lettuce, grilled chicken, egg, Parmesan cheese, and Caesar dressing

Allergens: Eggs, lactose, fish, gluten / Amount: 350 g **52 PLN**

Recommended wine: 🇮🇹 Antichello Pinot Grigio 12%

Salad with orange and marinated fennel

Allergens: Gluten, sulfur dioxide / Amount: 350 g **48 PLN**

Recommended wine: 🇵🇱 Santa Julia Family Estate 13.5%

POZIOM DESSERTS

Pavlova meringue

Allergens: Eggs, lactose / Amount: 180 g **36 PLN**

Recommended wine: 🇷🇺 Vistamar Brisa Moscato 13%

Cheesecake

Allergens: Lactose, eggs, gluten / Amount: 180 g **28 PLN**

Recommended wine: 🇮🇹 Casa Pecunia Prosecco Delicato Secco 10.5%

Sweet display

Allergens: Eggs, milk, gluten, nuts, peanuts, sulfur dioxide
Amount: 180 g **24 PLN**

Recommended wine: 🇷🇺 Vistamar Brisa Moscato 13%

Lemon szpajza with fruits

Allergens: Eggs, lactose / Amount: 180 g **24 PLN**

Recommended wine: 🇵🇹 Croft Reserve Tawny Port 20%

Crème brulee

Allergens: Eggs, lactose / Amount: 180 g **26 PLN**

Recommended wine: 🇵🇹 Croft Reserve Tawny Port 20%

Ice cream dessert with fruits and whipped cream

Allergens: Eggs, lactose / Amount: 180 g **31 PLN**

Recommended wine: 🇮🇹 Kurtatsch Gewurztraminer 14.5%

Silesian dumplings with English cream, toasted nuts in butter and honey, and fruit

Allergens: Lactose, gluten, nuts / Amount: 220 g **32 PLN**

Recommended wine: 🇮🇹 Kurtatsch Gewurztraminer 14.5%



POZIOM KIDS MENU

Chicken broth with noodles

Allergens: Gluten, eggs, celery
Amount: 180 ml **21 PLN**

Breaded chicken fillet served with fries, ketchup, and carrot salad

Allergens: Gluten, eggs, soy, lactose
Amount: 200 g **32 PLN**

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SPECIAL OCCASIONS

Host your birthday, anniversary, or corporate event with us and enjoy moments filled with joy. Book your date today – we'll make sure your event is truly exceptional!
+48 667 888 894

COME AND MEET DT!

The elegant DT waiter in a red bowtie will make your wait for your dishes more pleasant while also engaging with guests at the hotel reception. Pet DT's ear and see how he reacts! DT has captured the hearts of not only the youngest guests!



Time for coffee, time for Marizzi Nero!

A delicate and very noble blend. In its flavor, you'll discover the aroma of chocolate, nuts, and a noticeable hint of citrus fruits. The optimal intensity of Marizzi Nero coffee allows for the creation of various coffee compositions—from espresso and americano to a wide range of milk-based options.

THE SWEET DISPLAY

Delicious confections by Dorota. She is the one who takes care of the contents of our sweet display, baking cakes daily and creating outstanding and incredibly tasty desserts. Ask the waiter what delights our sweet display holds today.



PLAYSTATION 5

Sit back and relax, spending your time at Poziom just the way you like.

You can enjoy our PlayStation 5 for free and compete with your loved ones, or if you're a fan of classics, ask the staff about our board games.

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BEVERAGE CARD

WE RECOMMEND FOR WARMER DAYS

Lemonade of the day 250 ml	18 PLN
Spritz 125 ml	19 PLN
Crodino Spritz 0% 175 ml	29 PLN
Frizzante 100 / 250 / 500 ml	15.00 / 23.00 / 40.00 PLN
Hugo Spritz 180 ml	33 PLN

HOT DRINKS

Espresso 30 ml	11 PLN
Americano 130 ml	13 PLN
Espresso machiato 60 ml	14 PLN
Coffee with milk 130 ml	14 PLN
Espresso doppio 60 ml	14 PLN
Cappucino 250 ml	16 PLN
Latte macchiato 250 ml	16 PLN
Tea in a teapot 400 ml	13 PLN

„With coffee and tea, we recommend our desserts from the display”

COLD BEVERAGES

Lemonade of the day 250 ml	18 PLN
Lemonade of the day 1 l	36 PLN
Kropla Beskidu still water 330 ml	12 PLN
Kropla Delice sparkling water 330 ml	12 PLN
Coca-cola 250 ml	12 PLN
Coca-cola zero 250 ml	12 PLN
Fanta 250 ml	12 PLN
Sprite 250 ml	12 PLN
Fuze Tea 250 ml	16 PLN
Tonic Kinley 250 ml	12 PLN
Sok Cappy 250 ml	12 PLN
Burn 250 ml	17 PLN
Freshly squeezed juice 300 ml	33 PLN

BARREL BEER

Pilsner Urquell 300 ml, alcohol content: 4,4%	17 PLN
Pilsner Urquell 500 ml, alcohol content: 4,4%	23 PLN
Książęce Wheat beer 300 ml, alcohol content: 4,9%	15 PLN
Książęce Wheat beer 500 ml, alcohol content: 4,9%	19 PLN

BOTTLED BEER / 500 ML

Książęce IPA alcohol content: 5,4%	22 PLN
Książęce Porter alcohol content: 8%	22 PLN
Książęce Red Lager alcohol content: 4,9%	22 PLN
Książęce Dark beer alcohol content: 4,1%	22 PLN

NON-ALCOHOLIC BEERS 0%

Lech Free Lager 330 ml	16 PLN
Lech Free Lime with Mint 330 ml	16 PLN
Książęce Wheat beer 0% 500 ml	22 PLN
Książęce IPA 0% 500 ml	22 PLN

BOTTLED BEER / 500 ML

KRAFTWERK BREWERY

Blue Diamond Pilsner zawartość alkoholu: 4,8%	22 PLN
Earl grey IPA Green Diamond zawartość alkoholu: 5,8%	24 PLN
Yellow Wheat Diamond zawartość alkoholu: 4,5%	22 PLN

POLISH VODKA / 40 ML

Żubrówka Vodka alcohol content: 40%	19 PLN
Żołądkowa Gorzka Vodka alcohol content: 34%	19 PLN
Dwór Sieraków Superior Vodka alcohol content: 40%	21 PLN
Dwór Sieraków Elderberry Vodka alcohol content: 40%	24 PLN
Dwór Sieraków Plum and Blackthorn Vodka alcohol content: 40%	24 PLN
Dwór Sieraków Black Pepper Vodka alcohol content: 40%	24 PLN
Dwór Sieraków Single Estate Potato Kosher Vodka alcohol content: 40%	21 PLN
Dwór Sieraków Barrel Aged Vodka alcohol content: 40%	28 PLN
Dwór Sieraków Roast Grain alcohol content: 52%	42 PLN

TEQUILA/ 40 ML

Olmeca Gold alcohol content: 35%	25 PLN
Olmeca Silver alcohol content: 35%	23 PLN

WHISKY / 40 ML

Dalmore Aged 18 YO Single Malt alcohol content: 40%	195 PLN
Dalmore Aged 15 YO Single Malt alcohol content: 40%	92 PLN
Dalmore Aged 12 YO Single Malt alcohol content: 40%	62 PLN
The Singleton of Dufftown 18 YO alcohol content: 40%	72 PLN
The Singleton of Dufftown 15 YO alcohol content: 40%	52 PLN
Fettercairn 16 YO Single Malt	92 PLN
Scotch Whisky alcohol content: 40%	
Fettercairn 12 YO Single Malt	46 PLN
Scotch Whisky alcohol content: 40%	
Jakubiak Single Malt Polish Whisky alcohol content: 40%	68 PLN
Jack Daniel's Single Barrel alcohol content: 45%	47 PLN
Glenfiddich Single Malt 12 YO alcohol content: 40%	39 PLN
Ballantine's Finest alcohol content: 40%	22 PLN
Jim Beam alcohol content: 40%	24 PLN
Jameson alcohol content: 40%	24 PLN
Jack Daniel's alcohol content: 43%	25 PLN
Johnnie Walker Black Label alcohol content: 43%	26 PLN

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BEVERAGE CARD

RUM/ 40 ML

Bacardi Carta Blanca <i>alcohol content: 37,5%</i>	21 PLN
Bacardi Carta Negra <i>alcohol content: 40%</i>	23 PLN
Dictador 12 YO <i>alcohol content: 40%</i>	52 PLN
Dictador 20 YO <i>alcohol content: 40%</i>	68 PLN

COGNAC & BRANDY & CALVADOS / 40 ML

Hennessy VS <i>alcohol content: 40%</i>	43 PLN
Hennessy XO <i>alcohol content: 40%</i>	99 PLN
Metaxa 7* <i>alcohol content: 40%</i>	28 PLN
Metaxa 12* <i>alcohol content: 40%</i>	34 PLN
Famille Dupont Calvados Fine <i>alcohol content: 40%</i>	49 PLN

LIQUEURS & VERMOUTH / 40 ML

Martini Bianco 100 ml <i>alcohol content: 14,4%</i>	19 PLN
Martini Extra Dry 100 ml <i>alcohol content: 18%</i>	19 PLN
Martini Fiero 100 ml <i>alcohol content: 14,4%</i>	19 PLN
Baileys 40 ml <i>alcohol content: 17%</i>	22 PLN
Kahlua 40 ml <i>alcohol content: 16%</i>	22 PLN
Campari 40 ml <i>alcohol content: 25%</i>	22 PLN
Archers 40 ml <i>alcohol content: 18%</i>	22 PLN
Cointreau 40 ml <i>alcohol content: 40%</i>	22 PLN
Jagermeister 40 ml <i>alcohol content: 35%</i>	24 PLN

GIN/ 40 ML

Seagram's <i>alcohol content: 40%</i>	22 PLN
Bombay Sapphire <i>alcohol content: 40%</i>	28 PLN
Heritage Magnolia Polish Gin <i>alcohol content: 47%</i>	58 PLN

COCKTAILS

Wine Spritzer 200 ml	26 PLN
Capiroska 80 ml	29 PLN
Cuba Libre 120 ml	29 PLN
Sex on the beach 180 ml	29 PLN
Tequila Sunrise 200 ml	29 PLN
Whiskey Sour 80 ml	29 PLN
Mojito 140 ml	32 PLN
Campari Orange 180 ml	32 PLN
Margarita 90 ml	32 PLN
Old Fashioned 60 ml	32 PLN
Jager Sour 80 ml	34 PLN
Aperol Spritz 160 ml	34 PLN
Long Island Iced Tea 120 ml	47 PLN

COCKTAILS 0%

Crodino Spritz 0% 175 ml	29 PLN
Wine Spritzer 0% 200 ml	26 PLN
Mojito 0% 250 ml	18 PLN

VODKA SIERAKOW

SUPERIOR

Polish wheat spirit enhanced with Polish cottage tastes: apple and plum distillates as well as notes of wild rose, raisins, vanilla and oat. Thanks to such combination the alcohol binds together the clarity of a pure vodka with the delicate touch of the fruit. The vodka surprises with smoothness and subtle tastes.



POTATO KOSHER

A pure vodka based on a spirit made using Polish potatoes. The vodka is characterized by smoothness and subtlety. Vodka from Dwór in Sieraków has a kosher certificate granted by the Main Polish Rabbi Mordechaj Yosef Schudrich. This document proves the whole production line as well as the ingredients have been checked and accepted by the rabbi.



The collection of vodkas bearing the image of Sierakow Manor is unique in many ways. They are handcrafted products, made in limited quantities according to unique, proprietary recipes related to the history of Sierakow Manor.

The complexity of flavors makes Sierakow vodkas ideal for tasting, ambitious pairing with food and creating cocktails.

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HISTORY

At the end of the 19th century in a beautiful and stylish building at Zwycięstwa street, was created a unique Hotel – known at that time as a Dwór Śląski (Silesian Manor). This place has always been famous for an exclusive interiors and high standard. It gathered Guests who wanted to relax in one of the most luxurious Hotels in Gliwice

No Wonder that today the Hotel Diament Plaza in Gliwice - part of the Hotele Diament S.A. is very popular and the highest standards of accommodation and food services are our priority.

Our Restaurant POZIOM Food&Wine is located in the basement of an eclectic, representative building impresses with its own beauty. Brick walls, stone, stylish accessories - all of this has been carefully arranged, composed into a whole, combining the beauty of the historic Hotel with exceptional Restaurant.

Check the menu



Did you know that...?

Did you know that at Poziom+ you will drink the most awarded Polish craft gin in the world?

Heritage Magnolia Gin! So far, it has won 7 international awards and medals in Spain, Germany or Luxembourg. This is the evidence of the highest quality of the gin.

AROMA

Sweet florality, magnolia and dried currant, distinctive juniper with delicate notes of mint and citrus.

TASTE

Complex, delicate sweetness with floral notes, pine shoots, tart apples, spicy with mild mineral, earthy notes.

FINISH

Extremely smooth, long and spicy, pronounced ginger and pepper on the tongue.

EXCLUSIVE

Approximately 300 bottles of gin are produced per one distillation. Each



Leave feedback

Dear Guest, Thank you,
That you have visited our
Restaurant.

Together with the Chef, we
have prepared an exceptional
menu especially for you.

Share your opinion
and tell us about your
impressions.

