

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



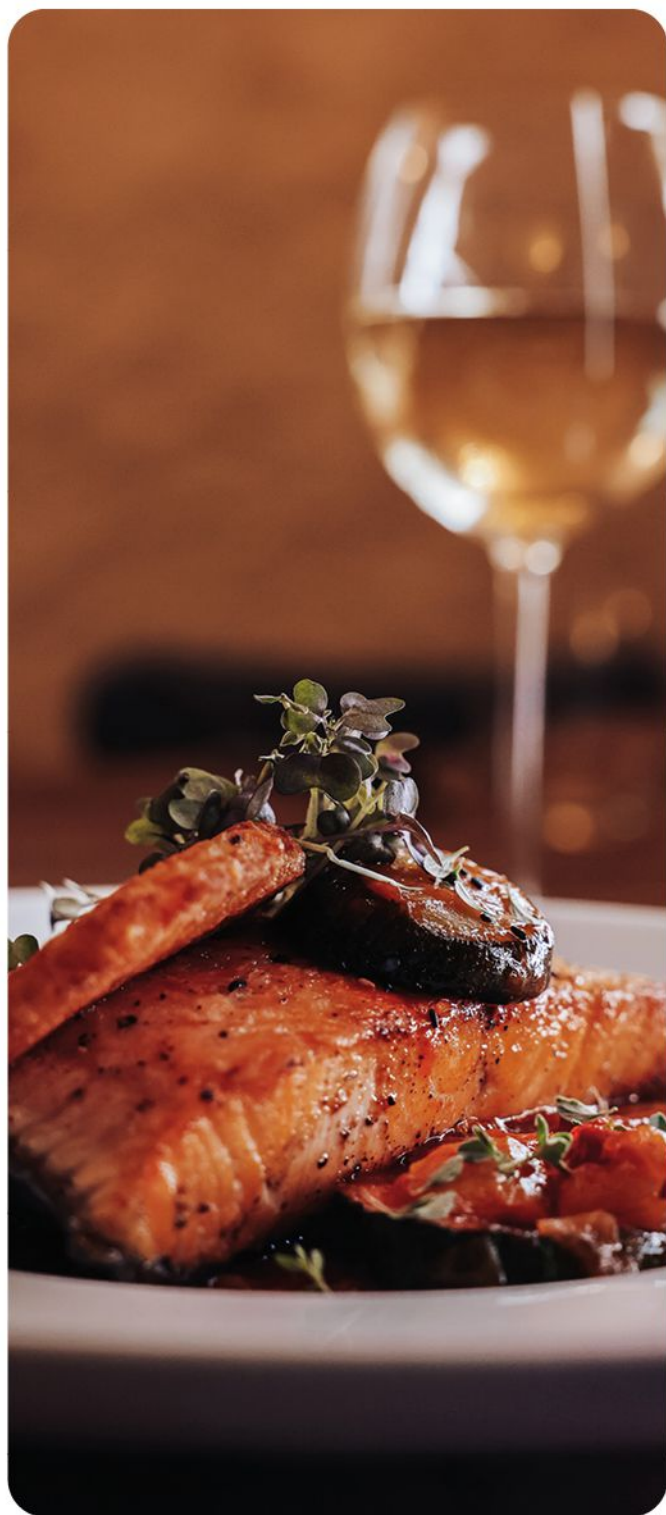
MENU



DEAR GUESTS,

We are pleased to have the opportunity to take you on a genuine culinary journey through the „levels” of our new menu card. Our Chefs, Dorota Blacharczyk and Łukasz Szymon Gamoń, develop dishes based on a combination of classic Silesian cuisine together with an innovative vision of Polish cuisine and elements of the world’s culinary. Dorota Blacharczyk is a Chef with many years of experience and passion for classic, traditional cuisine, she loves to bake cakes and sweets. Chef Łukasz Szymon Gamoń is a fan of modern solutions, meat maturation and smoking. He can boast accolades in Gault&Millau and Poland 100 Best Restaurants. Together they work to ensure that the dishes provide an amazing taste experience, as well as a feast for the soul and heart. We hope that your visit to our restaurant will remain in your memory for a long time, and each subsequent meeting with us will be full of good taste and new experiences.

Welcome!



POZIOM LUNCH MENU

Lunch menu served in cafe
from 12 am to 4 pm Monday - Friday on working days
With a special discount - 20%.

„Pierogi” (dumplings) with roasted pumpkin served with plum-orange sauce		
Allergens: eggs, gluten, lactose, soy		28 PLN
Amount: 5 pcs.		22,40 PLN
„Pierogi” (dumplings) with blood sausage and honey-glazed cucumber		
Allergens: eggs, gluten, lactose, soy		29 PLN
Amount: 5 pcs.		23,20 PLN
Roasted garlic soup with croutons and smoked cheese		
Allergens: lactose, gluten, soy		22 PLN
Amount: 220 ml		17,60 PLN
Traditional broth cooked with chicken and beef, served with noodles		
Allergens: gluten, eggs, celery		23 PLN
Amount: 220 ml		18,40 PLN
Silesian dumplings in hunter's mushroom sauce		
Allergens: eggs, gluten, soy		35 PLN
Amount: 250 g		28,00 PLN
Potato pancakes with hunter-style mushroom stew		
Allergens: eggs, gluten, lactose, soy		41 PLN
Amount: 350 g		32,80 PLN
Tagliatelle with roasted zucchini and bell peppers		
Allergens: gluten, soy, eggs		39 PLN
Amount: 350 g		31,20 PLN
Salad with pear, tofu, and granola		
Allergens: gluten, soy		45 PLN
Amount: 350 g		36,00 PLN



Recommended by Chef Dorota



Recommended by Chef Lukasz





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POZIOM STARTERS


Hauskyjza - Silesian fried cheese, served with wheat croutons and homemade plum jam

 Allergens: gluten, lactose  23 PLN
Amount: 160 g

„Pierogi” (dumplings) with roasted pumpkin served with plum-orange sauce

Allergens: eggs, gluten, lactose, soy  28 PLN
Amount: 5 pcs


„Pierogi” (dumplings) with blood sausage and honey-glazed cucumber

Allergens: eggs, gluten, lactose, soy  29 PLN
Amount: 5 pcs.


Smoked duck breast from our smokehouse on horseradish mousse with curry cucumber and bread

Allergens: gluten, lactose  32 PLN
Amount: 210 g

Traditional beef tartare with pickles and egg yolk with mustard

Allergens: gluten, nuts, lactose, eggs  53 PLN
Amount: 190 g

Tiger prawns (5 pieces) sautéed in wine and butter, served with croutons / dish with 23% VAT

Allergens: Shellfish, sulfur dioxide  53 PLN
lactose, gluten
Amount: 5 pcs.



POZIOM SOUPS


Roasted garlic soup with croutons and smoked cheese

Allergens: lactose, gluten, soy  22 PLN
Amount: 220 ml

Traditional chicken and beef broth served with noodles

Allergens: gluten, soy, eggs  23 PLN
Amount: 220 ml

Mushroom consomme with egg yolk and rice chip

Allergens: eggs, soy, gluten, lactose, celery  26 PLN
Amount: 220 ml

Sour rye soup served in a cauldron with horseradish puree and white sausage


 Allergens: eggs, gluten  29 PLN
Amount: 300 ml

POZIOM MAIN COURSES


Silesian dumplings in hunter's mushroom sauce

Allergens: eggs, soy, gluten  35 PLN
Amount: 250 g


Potato pancakes with hunter-style mushroom goulash

Allergens: eggs, gluten, lactose, soy  41 PLN
Amount: 350 g

Delicious pork cutlet with a hint of pork neck, served on panczkraut with gravy

Allergens: eggs, gluten, lactose, mustard  55 PLN
Amount: 550 g


Supreme chicken with black sesame, served with mashed potatoes and roasted cabbage with teriyaki sauce

Allergens: lactose, sesame, soy, gluten  55 PLN
Amount: 450 g


Low & Slow BBQ pork ribs with steak fries and garlic salad

Allergens: soy, gluten  58 PLN
Amount: 480 g



Duck breast roulade in its own sauce with black dumplings and beets with horseradish

Allergens: eggs, gluten, lactose  65 PLN
Amount 480 g


Sous-vide duck breast with beet gnocchi served with beets and horseradish, along with orange sauce

Allergens: lactose, gluten, eggs  65 PLN
Amount: 430 g


Beef roll served with Silesian dumplings and red cabbage

 Allergens: eggs, gluten, lactose  69 PLN
Amount: 480 g


Baked salmon with zucchini and pepper sauce served with a potato pancake

Allergens: fish, gluten, soy, eggs  72 PLN
Amount: 420 g

Lamb loin on mushroom puree with Swedish-style pickled cucumbers

Allergens: soy, gluten, lactose  128 PLN
Amount: 420 g

300g beef tenderloin steak served with rustic fries, salad, and green pepper sauce

Allergens: gluten, lactose  137 PLN
Amount: 520 g



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WEEKEND LUNCHES

Only on Saturdays, Sundays, and holidays

Broth 220 ml + Beef roulade served with Silesian dumplings and red cabbage 480 g
Allergens: gluten, eggs, lactose, soy **79 PLN**

Broth 220 ml + Delicious pork cutlet with a hint of pork neck, served on panczkraut with gravy 480 g
Allergens: gluten, soy, eggs, lactose, mustard **65 PLN**



POZIOM SALADS AND PASTA

Tagliatelle with roasted zucchini and bell peppers
Allergens: gluten, soy, eggs **39 PLN**
Amount: 350 g

Salad with pear, tofu, and granola
Allergens: gluten, soy **45 PLN**
Amount: 350 g

Tagliatelle with sauce made from our smoked meats and mushrooms
Allergens: gluten, soy fish, lactose, eggs **46 PLN**
Amount: 350 g

Salad with salmon and vinaigrette dressing
Allergens: gluten, soy, fish **49 PLN**
Amount: 350 g

Salad with beef and sweet and sour sauce
Allergens: gluten, soy **49 PLN**
Amount: 350 g

POZIOM DESSERTS

Sweet confectionery by Chef Dorota
Allergens: eggs, lactose, gluten, nuts
peanuts, sulfur dioxide **21 PLN**
Amount: 180 g

Crème brulee
Allergens: lactose, eggs **23 PLN**
Amount: 180 g

Warm apple and pear pie served with ice cream
Allergens: eggs, lactose, gluten **25 PLN**
Amount: 180 g

Ice cream with fruits and whipped cream
Allergens: nuts, lactose, eggs, sesame, gluten **27 PLN**
Amount: 180 g

Bitter chocolate soufflé with ice cream
Allergens: eggs, lactose **29 PLN**
Amount: 180 g

Pavlova meringue with fruits and forest fruit sauce
Allergens: eggs, lactose **31 PLN**
Amount: 180 g



POZIOM KIDS MENU

Broth with noodles
Allergens: gluten, eggs, celery **11 PLN**
Amount: 180 ml

Pasta in tomato sauce
Allergens: gluten, eggs **23 PLN**
Amount: 200 g

Breaded chicken fillet served with fries and ketchup
Allergens: gluten, eggs, soy, lactose **23 PLN**
Amount: 200 g

Ice cream cup
Allergens: nuts, lactose, eggs, sesame, gluten **21 PLN**
Amount: 140 g

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FAMILY MENU

235 PLN

Broth 1l

Roulade 180 g, dumplings 300 g, red cabbage 200 g, gravy

Pork cutlet 200 g, potato pancakes 4 pcs., fried cabbage 200 g

Nuggets 120 g, fries 200 g, carrot salad 100 g

Chef Dorota's pierogi with cottage cheese and potatoes 8 pcs., compote 1l

Allergens: gluten, eggs, celery, lactose, soy

COME AND MEET DT!

An elegant waiter named DT in a red bowtie certainly makes waiting time for dishes more enjoyable as well as saying hello to guests at the hotel reception.

Pet DT's ear and see how he reacts!

DT has stolen the hearts of the young and the old



Time for coffee, time for Marizzi Nero!

The blend is delicate and very refined. You will find in its taste the aroma of chocolate, nuts and a noticeable hint of citrus fruits. Optimal intensity of Marizzi Nero coffee allows you to create various coffee compositions - from espresso or americano, through all sorts of milk proposals.

SWEET SHOWCASE

Chef and confectioner in one - Dorota Blacharczyk. She is the one who takes care of the content of our sweet showcase every day by baking cakes and composing excellent and extremely tasty desserts.

Ask the waiter what the sweet showcase hides today.



PLAYSTATION 5

Sit back and enjoy your time at Poziom+ the way you like it.

You can use our PlayStation 5 for free and compete with your loved ones, or if you are a fan of the classics - ask the staff about a board game.

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BEVERAGE CARD

WE RECOMMEND FOR COOLER DAYS

Spiced warming lemonade 400 ml	19 PLN
Spiced warming tea 400 ml	19 PLN
Mulled wine with spices 200 ml	26 PLN
Hot liqueur - ask the waiter about the flavors 100 ml	29 PLN

HOT DRINKS

Espresso 30 ml	9 PLN
Americano 130 ml	11 PLN
Espresso machiato 60 ml	12 PLN
Coffee with milk 130 ml	12 PLN
Espresso doppio 60 ml	13 PLN
Cappucino 250 ml	15 PLN
Latte macchiato 250 ml	15 PLN
Tea in a teapot 400 ml	11 PLN

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

COLD BEVERAGES

Lemonade of the day 250 ml	15 PLN
Lemonade of the day 1 l	35 PLN
Kropla Beskidu still water 330 ml	9 PLN
Kropla Delice sparkling water 330 ml	9 PLN
Coca-cola 250 ml	9 PLN
Coca-cola zero 250 ml	9 PLN
Fanta 250 ml	9 PLN
Sprite 250 ml	9 PLN
Fuze Tea 250 ml	9 PLN
Tonic Kinley 250 ml	9 PLN
Cappy juice 250 ml	9 PLN
Burn 250 ml	16 PLN
Freshly squeezed juice 300 ml	33 PLN

BARREL BEER

Pilsner Urquell 300 ml, alcohol content: 4,4%	16 PLN
Pilsner Urquell 500 ml, alcohol content: 4,4%	21 PLN
Książęce Wheat beer 300 ml, alcohol content: 4,9%	13 PLN
Książęce Wheat beer 500 ml, alcohol content: 4,9%	17 PLN

BOTTLED BEER / 500 ML

Książęce IPA alcohol content: 5,4%	19 PLN
Książęce Porter alcohol content: 8%	19 PLN
Książęce Red Lager alcohol content: 4,9%	19 PLN
Książęce Dark Beer alcohol content: 4,1%	19 PLN

NON-ALCOHOLIC BEERS 0%

Lech Free Lager 330 ml	15 PLN
Lech Free Lime with Mint 330 ml	15 PLN
Książęce Wheat beer 0% 500 ml	19 PLN
Książęce IPA 0% 500 ml	19 PLN

BOTTLED BEER / 500 ML KRAFTWERK BREWERY

Blue Diamond Pilsner alcohol content: 4,8%	21 PLN
Earl grey IPA Green Diamond alcohol content: 5,8%	23 PLN
Yellow Wheat Diamond alcohol content: 4,5%	21 PLN

POLISH VODKA / 40 ML

Żubrówka Vodka alcohol content: 40%	19 PLN
Żołądkowa Gorzka Vodka alcohol content: 34%	19 PLN
Dwór Sieraków Superior Vodka - Single Estate flavored 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

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
Glenfiddich Single Malt 12 YO alcohol content: 40%	39 PLN
Jack Daniel's Single Barrel alcohol content: 45%	47 PLN
Dalmore aged 12 YO Single Malt alcohol content: 40%	62 PLN
Dalmore aged 15 YO Single Malt alcohol content: 40%	78 PLN
Jakubiak Single Malt Polish Whisky alcohol content: 40%	68 PLN
Singleton 15YO alcohol content: 40%	52 PLN
Singleton 18YO alcohol content: 40%	72 PLN

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BEVERAGE CARD

RUMY/ 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 <i>100 ml alcohol content: 14,4%</i>	19 PLN
Martini Extra Dry <i>100 ml alcohol content: 18%</i>	19 PLN
Martini Fiero <i>100 ml alcohol content: 14,4%</i>	19 PLN
Baileys <i>40 ml alcohol content: 17%</i>	22 PLN
Kahlua <i>40 ml alcohol content: 16%</i>	22 PLN
Campari <i>40 ml alcohol content: 25%</i>	22 PLN
Archers <i>40 ml alcohol content: 18%</i>	22 PLN
Cointreau <i>40 ml alcohol content: 40%</i>	22 PLN
Jagermeister <i>40 ml 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 <i>200 ml</i>	26 PLN
Capiroska <i>80 ml</i>	29 PLN
Cuba Libre <i>120 ml</i>	29 PLN
Sex on the beach <i>180 ml</i>	29 PLN
Tequila Sunrise <i>200 ml</i>	29 PLN
Whiskey Sour <i>80 ml</i>	29 PLN
Mojito <i>140 ml</i>	32 PLN
Campari Orange <i>180 ml</i>	32 PLN
Margarita <i>90 ml</i>	32 PLN
Old Fashioned <i>60 ml</i>	32 PLN
Jager Sour <i>80 ml</i>	34 PLN
Aperol Spritz <i>160 ml</i>	34 PLN
Long Island Iced Tea <i>120 ml</i>	47 PLN

COCKTAILS 0%

Crodino Spritz 0% <i>175 ml</i>	29 PLN
Wine Spritzer 0% <i>200 ml</i>	26 PLN
Mojito 0% <i>250 ml</i>	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 KOSGER

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.

