

DISCOVER A NEW LEVEL OF TASTE

OPENING HOURS
Monday - Friday from 12.00 pm 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. Creative 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

- Smoked Chef's Duck Breast served on garlic toast with basil sauce
Allergens: lactose, gluten / 160 g 39,60 PLN
Recommended wine: 🇫🇷 *Michel Lynch Merlot BORDEAUX AOC 12.5%*
- Barley soup with smoked meat
Allergens: celery, lactose / 220 ml 25,20 PLN
- Vegetarian dill cream soup with cabbage chips and quail egg
Allergens: lactose, eggs, gluten, celery / 220 ml 26,10 PLN
- Honey-, sesame- and chili-glazed chicken wings served with Hasselback potato and pickled radish
Allergens: sesame, lactose, gluten, soy, mustard / 460 g 48,60 PLN
Recommended wine: 🇪🇸 *Brisa Moscato 13%*
- Breaded oyster mushroom vegetarian cutlets with dill dip, served with mashed potatoes and buttery young cabbage with dill and lemon
Allergens: lactose, eggs, gluten / 420 g 50,40 PLN
Recommended wine: 🇮🇹 *Settesoli Grillo Appasimento 13%*
- Vegetarian salad with falafel and garlic sauce
Allergens: lactose, gluten, soy, celery / 350 g 43,20 PLN
Recommended wine: 🇮🇹 *Antichello Pinot Grigio Dell Venetie IGT 12%*
- Poziom+ Caesar salad
Allergens: laktoza, gorczyca, ryby, jajka, gluten / 350 g 48,60 PLN
Recommended wine: 🇪🇸 *Coto Mayor Rosado 13%*



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POZIOM STARTERS

Silesian-style scallops with bacon, wild garlic, parsley and croutons (dish with 23% VAT)

Allergens: lactose, molluscs, gluten / 150 g 59 PLN
Recommended wine: 🇬🇧 Kingfisher Sauvignon Blanc 12%

Crispy breaded enoki mushrooms with garlic dip and pickled cucumbers with chili and sesame

Allergens: sesame, lactose, gluten, sulphur dioxide, lupin, celery, mustard / 180 g 58 PLN
Recommended wine: 🇫🇷 ROMAIN DUVERNAY AOP COTES DU RHONE WHITE 13%

Chef's smoked duck breast on garlic toast with basil sauce

Allergens: lactose, gluten / 160 g 44 PLN
Recommended wine: 🇫🇷 Michel Lynch Merlot BORDEAUX AOC 12.5%


Hand-chopped beef tartare with pickled young vegetables, quail egg and pepper mayonnaise

Allergens: gluten, nuts, lactose, eggs, mustard / 160 g 58 PLN
Recommended wine: 🇫🇷 ROMAIN DUVERNAY AOP GIGONDAS 2021 14.5%



POZIOM SOUPS

Sour rye soup served in a pot with horseradish mash, white sausage and egg

 Allergens: eggs, gluten, celery / 350 ml 36 PLN

Traditional chicken and beef broth served with noodles

Allergens: gluten, celery, eggs / 220 ml 26 PLN

Barley soup with smoked meat

Allergens: celery, lactose / 220 ml 28 PLN

Vegetarian dill cream soup with cabbage chips and quail egg

Allergens: lactose, eggs, gluten, celery / 220 ml 29 PLN

POZIOM MAIN COURSES

Butter-basted beef tenderloin steak served with herb mashed potatoes, grilled vegetables, smoky pepper sauce and pickled onions

Allergens: lactose, gluten, soy / 550 g 182 PLN
Recommended wine: 🇵🇱 Kaiken Ultra Malbec 14.5%

Wild boar cheeks in a rich dark jus served with Silesian dumplings and juniper beets

Allergens: eggs, gluten, sulphur dioxide, celery / 460 g 159 PLN
Recommended wine: 🇮🇹 Ruffino Chianti DOCG 13%

Honey-, sesame- and chili-glazed chicken wings served with Hasselback potato and pickled radish

Allergens: sesame, lactose, gluten, soy, mustard / 460 g 54 PLN
Recommended wine: 🇪🇸 Brisa Moscato 13%

Breaded vegetarian oyster mushroom cutlets with dill dip, served with mashed potatoes and buttery young cabbage with dill and lemon

Allergens: lactose, eggs, gluten / 420 g 56 PLN
Recommended wine: 🇮🇹 Settesoli Grillo Appassimento 13%

Breaded pork chop with "panczkraut" (mix of mashed potatoes and white sour cabbage) and gravy (XXL version available – 500 g of meat)

Allergens: eggs, gluten, lactose, mustard, celery / 460g / 900g 57 PLN / 94 PLN
Recommended wine: 🇮🇹 Campo Marina Primitivo di Manduria 14%

Beef roulade served with Silesian dumplings and red cabbage

 Allergens: eggs, gluten, lactose, mustard, celery / 480 g 73 PLN
Recommended wine: 🇵🇱 Kaiken Ultra Malbec 14,5%

Slow-cooked beef tongue served on dill mash with baby carrots glazed in herb butter and cucumber salad

Allergens: lactose, gluten / 450 g 74 PLN
Recommended wine: 🇪🇸 PAGO CASA BENASAL TINTO ORGANIC 13.5%

Grilled salmon with mango-lemon sauce served with Hasselback potatoes and butter-glazed carrots with peas

Allergens: fish, lactose, soy, gluten, mustard, lupin / 460 g 79 PLN
Recommended wine: 🇩🇪 Save Water Riesling Fruity 13%

BBQ ribs with rustic fries and glazed pickled cucumbers

Allergens: soy, gluten, lactose / 560 g 79 PLN
Recommended wine: 🇵🇱 Kaiken Ultra Malbec 14.5%

Roasted duck leg with a potato croquette in a dark demi-glace sauce, served with Brussels sprouts in horseradish sauce

Allergens: lactose, gluten / 450 g 79 PLN
Recommended wine: 🇮🇹 Neppia Passito Puglia IGT Rosso Appassimento 15%

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WEEKEND LUNCHES

Only on Saturdays, Sundays, and public holidays

Chicken and beef broth 220 ml + beef roulade served with Silesian dumplings and red cabbage 480 g

Allergens: gluten, eggs, lactose, celery, mustard **94 PLN**

Recommended wine: 🇵🇱 **Kaiken Ultra Malbec 14.5%**

Chicken and beef broth 220 ml + breaded pork chop 200 g with panczkraut and gravy

Allergens: gluten, celery, eggs, lactose, mustard **78 PLN**

Recommended wine: 🇵🇱 **Campo Marina Primitivo di Manduria 14%**



POZIOM SALADS

Salad with shrimp and mango-lemon sauce (dish with 23% VAT)

Allergens: crustaceans, gluten, soy / 350 g **59 PLN**

Recommended wine: 🇵🇱 **SANTA JULIA FAMILY ESTATE TOR RONTES 13.5%**

Vegetarian salad with falafel and garlic sauce

Allergens: lactose, gluten, soy, celery / 350 g **48 PLN**

Recommended wine: 🇵🇱 **Antichello Pinot Grigio Dell Venezie IGT 12%**

Poziom+ Caesar salad

Allergens: lactose, mustard, fish, eggs, gluten / 350 g **54 PLN**

Recommended wine: 🇪🇸 **Coto Mayor Rosado 13%**

POZIOM DESSERTS

Pavlova meringue dessert

Allergens: eggs, lactose / 180 g **38 PLN**

Recommended wine: 🇵🇱 **Casa Pecunia Prosecco Delicato Secco 10.5%**

Sweet treats display

Allergens: eggs, lactose, gluten, nuts, peanuts, sulphur dioxide / 180 g **26 PLN**

Recommended wine: 🇵🇱 **Casa Pecunia Prosecco Delicato Secco 10.5%** / 🇪🇸 **Brisa Moscato 13%**

Crème brulee

Allergens: eggs, lactose / 180 g **29 PLN**

Recommended wine: 🇵🇱 **Porto Croft Reserve Tawny 20%**

Tiramisu

Allergens: eggs, lactose, gluten / 180 g **31 PLN**

Recommended wine: 🇪🇸 **Brisa Moscato 13%**

Ice cream dessert with fruits and whipped cream

Allergens: lactose, eggs / 220 g **32 PLN**

Recommended wine: 🇵🇱 **Casa Pecunia Prosecco Delicato Secco 10.5%**

Silesian dumplings with custard sauce, roasted nuts in butter and honey, served with fruits

Allergens: lactose, gluten, nuts, eggs / 220 g **35 PLN**

Recommended wine: 🇵🇱 **Porto Croft Reserve Tawny 20%**



POZIOM ONLY FOR KIDS MENU

Tomato soup with noodles

Allergens: gluten, eggs, celery / 180 ml **22 PLN**

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

Allergens: gluten, eggs, soy, lactose / 200 g **33 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.

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BEVERAGE CARD

WE RECOMMENDED FOR WARM DAYS

Lemonade of the day 250 ml	19 PLN
Draft spritz 125 ml	19 PLN
Iced green tea with fruits 250 ml	24 PLN
Crodino spritz 0% 175 ml	29 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
Coffee with lactose-free or plant-based milk	+3 PLN to the coffee

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

COLD BEVERAGES

Lemonade of the day 250 ml	19 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	18 PLN
Freshly squeezed juice 300 ml	34 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%	24 PLN
Yellow Wheat Diamond zawartość alkoholu: 4,5%	24 PLN
Earl grey IPA Green Diamond zawartość alkoholu: 5,8%	26 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 Single Estate Potato Kosher 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 Roast Grain alcohol content: 52%	42 PLN

TEQUILA/ 40 ML

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

WHISKY / 40 ML

Dalmore Aged 18 YO Single Malt alcohol content: 43%	195 PLN
Dalmore Aged 15 YO Single Malt alcohol content: 40%	93 PLN
Dalmore Aged 12 YO Single Malt alcohol content: 40%	64 PLN
The Singleton of Dufftown 18 YO alcohol content: 40%	73 PLN
The Singleton of Dufftown 15 YO alcohol content: 40%	53 PLN
Fettercairn 16 YO Single Malt	94 PLN
Scotch Whisky alcohol content: 46,4%	
Fettercairn 12 YO Single Malt	48 PLN
Scotch Whisky alcohol content: 40%	
Jakubiak Single Malt Polish Whisky alcohol content: 40%	69 PLN
Jack Daniel's Single Barrel alcohol content: 45%	48 PLN
Glenfiddich Single Malt 12 YO alcohol content: 40%	41 PLN
Ballantine's Finest alcohol content: 40%	24 PLN
Jim Beam alcohol content: 40%	25 PLN
Jameson alcohol content: 40%	25 PLN
Jack Daniel's alcohol content: : 43%	26 PLN
Johnnie Walker Black Label alcohol content: 43%	27 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: 20%</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: 20%</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

Negroni 100 ml	32 PLN
Caipiroska 80 ml	32 PLN
Cuba Libre 120 ml	32 PLN
Sex on the beach 180 ml	32 PLN
Tequila Sunrise 200 ml	32 PLN
Whiskey Sour 120 ml	32 PLN
Mojito 140 ml	32 PLN
Campari Orange 180 ml	32 PLN
Margarita 90 ml	32 PLN
Old Fashioned 60 ml	32 PLN
Pornstar martini 150 ml + 40 ml	34 PLN
Jager Sour 80 ml	34 PLN
Aperol Spritz 160 ml	34 PLN
Long Island Iced Tea 150 ml	47 PLN

COCKTAILS 0%

Crodino Spritz 0% 175 ml	29 PLN
Sex on the beach 0% 280 ml	26 PLN
Mojito 0% 250 ml	22 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 Sieraków Manor is unique in many ways. They are handcrafted products, made in limited quantities according to unique, proprietary recipes related to the history of Sieraków Manor.

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

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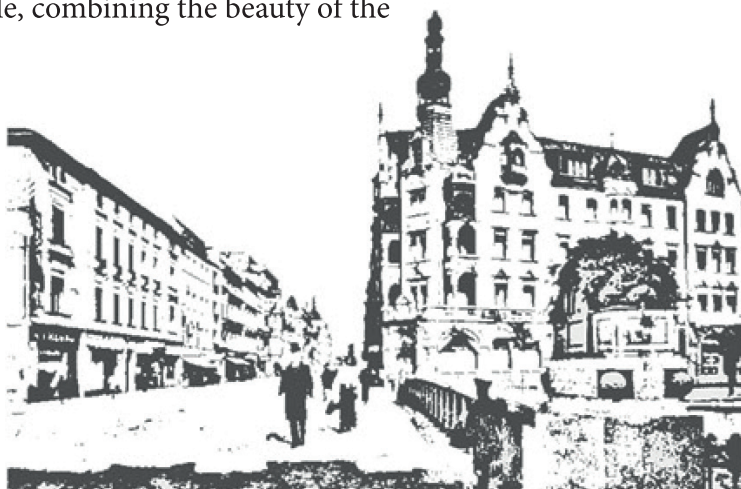
HISTORY

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.

