

MENU



DOWNTOWN
restaurantand**steakhouse**

COME HUNGRY, AND ENJOY
LIFE'S SIMPLE PLEASURES

APPETIZERS

| | | |
|--|-----------------------|--------|
| Beef Carpaccio with polish Rubin cheese flakes, caramelized onions and lettuce | ^{1,7,8} | 46 PLN |
| Caprese salad with raspberry tomato, Burrata cheese rocket salad and pistachio pesto | ^{5,7,8,11} ● | 38 PLN |
| Barbarie duck mousse with cranberry jelly and sweet challah bread | ^{1,3,5,7,8} | 38 PLN |
| Cold smoked Baltic salmon with a baked bell pepper purée and horseradish emulsion | ^{1,4,7,8} | 45 PLN |
| Antipasti Platter: Parma and Serrano ham, Salchichon sausage, Spanish salami, olives, rocket salad and grissini | ^{1,5,8,10} ● | 50 PLN |

SOUPS

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|---|------------------------------|--------|
| French onion soup with Gruyère cheese crouton | ^{1,3,7,12} ● | 25 PLN |
| Boletus cream scented with truffles | ^{1,7,9} ● | 30 PLN |
| Seafood bisque with saffron | ^{1,2,4,6,7,10,12} ● | 30 PLN |

SALADS

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| Goat cheese, smoked cottage cheese, crispy lettuce, red onion, cherry tomatoes and balsamic dressing | ^{1,7,8} ● | 35 PLN |
| Nicoise salad with tuna, baby potatoes, green beans, quail egg and vinaigrette | ^{1,3,4,5,7} | 38 PLN |
| Caesar Surf & Turf with romaine lettuce, cherry tomatoes, Polish beef, shrimps and Caesar dressing | ^{1,2,7,8} | 48 PLN |

Allergens key ● vegetarian course, ● spicy course, ● contains pork, ● origin course, ● light course

¹gluten, ²shellfish, ³eggs, ⁴fish, ⁵peanuts, ⁶soya, ⁷milk protein and lactose, ⁸nuts, ⁹celery, ¹⁰charlock, ¹¹sesame seeds, ¹²sulphur dioxide, ¹³lupin, ¹⁴molluscs

If you have a serious dietary restriction, allergy or medical condition we strongly suggest to contact our dedicated staff and your question or concerns be forwarded to our Chef
Prices are VAT inclusive and gratuity at your discretion

CHEF'S FAVOURITES

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|---|--------|
| Tuna marinated with lime and orange, wild rice, pak choy, mango and coriander chutney ^{1,4,8,11,12} | 80 PLN |
| Cod fish loin with a pine nut and pistachio crust, potato purée with truffle oil, cauliflower ^{4,5,7,8,12} | 72 PLN |
| Sea trout with fried polenta, Brussels sprouts, caper powder, crayfish sauce ^{2,4,7,8,12} | 75 PLN |
| Downtown Burger ^{1,3,11} ● | 75 PLN |
| 300 g of prime Polish beef, onion, Jalapeño, tomato, gherkin, Romaine lettuce, French fries | |
| Pappardelle with beef, shrimps, spinach and wild garlic ^{1,2,3,5,6,8,12} | 65 PLN |
| Maccheroncini with sun-dried tomatoes, olives, roasted almonds flakes, Alfredo sauce ^{1,3,5,6,8,12} ● | 55 PLN |

POLISH CORNER

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| Polish dry aged beef tenderloin tartar with classic pickles and rye bread ^{1,3} ● | 50 PLN |
| 'Żurek' Polish sour rye soup with white sausage and egg ^{1,3,5,7,8,9,10} ● | 25 PLN |
| Traditional Polish dumplings with cabbage and forest mushrooms ^{1,3,7} ● ● | 42 PLN |
| Roasted duck, baby beets glazed with honey, roasted apple, fried potatoes with marjoram ¹² ● | 73 PLN |

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STEAKS

| | |
|--|------------|
| Polish Beef 200 g and 300 g | 80/105 PLN |
| Tenderloin steak with an exceptional taste. Its secret is softness and maturation process. | |
| Pepper Steak with French mustard 200 g | 85 PLN |
| Polish beef tenderloin roasted with black pepper and French mustard. Pepper Steak is a spicy classic itself. ¹⁰ ● | |
| Rump Steak 350 g | 80 PLN |
| This beef comes from cows naturally raised in vast open pastures, of Ireland, where the cattle enjoy fresh air and lush grass. The meat is juicy and aromatic. | |
| Rib Eye 300 g | 80 PLN |
| Rich in taste rib steak, specially matured and cut between the 9th and 11th rib. During the process of grilling, the fat contained in the meat dissolves, which affects the tenderness of meat. | |
| Charoluxe Beef 200 g | 130 PLN |
| French steak from very tasty and low in fat meat. The cattle require a rich diet and are fed exclusively on the manifold grass. | |
| U.S. Longhorn 250 g | 170 PLN |
| This beef tenderloin has earned a legendary reputation of having superior taste. It's valued for its aromaticity, tenderness and low fat content. | |
| Côte de Boeuf 1000 g of Irish beef | 245 PLN |
| Also known as a Cowboy Steak, is a thick, Irish bone-in rib steak. It is a really flavorsome cut as it comes from a well-used muscle and has plenty of delicious fat marbling through it. Recommended cooking is medium rare. Portion for two person. Allow waiting time - minimum of 30 minutes. | |

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T- Bone 500 g 170 PLN

The legendary steak which combines two flavours:
tenderloin and roast beef (strip loin), separated by a characteristic T-shaped bone.

Barbarie duck breast 230 g 55 PLN

This duck breed is valued for delicacy and a low fat meat.
The meat has a high content of mineral salts and vitamins.

Lamb hip 250 g 65 PLN

The unique aroma and consistency of this juicy steak is derived from fresh air,
crystal water and green meadows of New Zealand.

Saalow Pork Chops 250 g ● 55 PLN

Highly selected pork grown among wilderness of Brandenburg Saalow village.
Well known as herbal pork fed exclusively by natural food which consists
primarily of tasty herbs and wildflowers.

SIDE DISHES

Please select your favourite side dishes

Sauté spinach¹² ● Grilled vegetables Green salad with vinaigrette 10 PLN
Young boiled vegetables ● Green beans ●

Baked potato with sour cream⁷ ● Crisscut fries French fries 10 PLN
Mustard potato purée^{7,10} Couscous with vegetables

SAUCES

Please select your favourite sauce

Morels^{1,7,12} Barbecue^{1,8,10,12} Béarnaise^{3,7,12} Madeira^{1,12} Pepper^{1,7,12} 5 PLN

DESSERTS

Chocolate Trio on the pistachio crisp^{1,3,5,6,7,8,11} 28 PLN

Cold cheesecake with raspberries, milk crumble and lime sorbet^{1,3,5,6,7,8,11} 25 PLN

Crème brûlée Trio - vanilla, chocolate, blackcurrant^{1,3,5,6,7,8,11} 25 PLN

Coconut mousse with tropical fruit jelly and passion fruit molecular caviar^{1,3,5,6,7,8,11} 25 PLN

Assorted ice cream – ask the server for our daily offer^{1,3,5,6,7,8,11} 8 PLN

one scoop with sauces to choose: vanilla, chocolate, seasonal fruit sauce

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DRINKS

Apéritif

| | |
|---|--------|
| KIR ROYAL | 69 PLN |
| Cream de Cassis with Nicolas Feuillatte Champagne | |
| RASPBERRY FIZZ | 39 PLN |
| Soplica raspberry, raspberry purée with Prosecco and fresh raspberries | |
| MOJITO | 36 PLN |
| Classic, Mango or Passion fruit flavour with rum, lime and mint | |
| MAI TAI | 36 PLN |
| Black and white rum, Tripel Sec, almond syrup, pineapple juice, Angostura | |
| GIN OR VODKA MARTINI COCKTAIL | 32 PLN |
| Gin or vodka and dry vermouth served according your preference with an olive or a twist of lemon, stirred or shaken | |
| GIN BASIL SMASH | 44 PLN |
| Beefeater 24 Gin, lemon, sugar syrup and basil leaves | |

Non-alcoholic coctails

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| APPLE PILAR | 22 PLN |
| Apple juice, mint leaves, sugar syrup, Ginger Ale | |
| CALIFORNIA SMOOTHIE | 26 PLN |
| Freshly-squeezed orange juice, strawberries, sugar syrup | |

Polish vodkas

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|-------------------------------------|----------------|
| | 🍷 40 cl |
| Wyborowa | 18 PLN |
| Żubrówka Bison Grass | 18 PLN |
| Żubrówka Biała | 18 PLN |
| Soplica Staropolska | 22 PLN |
| Wyborowa Exquisite | 32 PLN |
| Belvedere – Regular, Citrus, Orange | 32 PLN |
| Chopin Vodka | 32 PLN |

Polish liqueur

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| | 🍷 40 cl |
| Soplica Blackcurrant | 18 PLN |
| Soplica Raspberry | 18 PLN |
| Soplica Hazelnut | 18 PLN |
| Soplica Walnut | 18 PLN |
| Soplica Quince | 18 PLN |
| Soplica Plum | 18 PLN |
| Soplica Cherry | 18 PLN |

Beer

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| Tyskie draft (400ml/500ml) | 17 PLN / 19 PLN |
| Pilsner Urquell draft (400ml/500ml) | 19 PLN / 21 PLN |
| Lech Free (330ml) | 17 PLN |
| Heineken (500ml) | 19 PLN |
| Książęce Golden Wheat, Red Lager, Mild Dark (500ml) | 17 PLN |
| Grolsch (330ml/450ml) | 19 PLN / 28 PLN |
| Franziskaner Weissbier (500ml) | 29 PLN |
| Green Mill Cider (400ml) | 22 PLN |

Gin/Whisky/Rum/Tequila/Vermouth

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| Beefeater | 24 PLN |
| Bombay Sapphire | 32 PLN |
| Hendrick's | 36 PLN |
| Jameson | 22 PLN |
| Ballantine's Finest | 26 PLN |
| Chivas Regal, 12 y.o. | 31 PLN |
| Johnnie Walker Black Label | 30 PLN |
| Johnnie Walker Gold Label | 47 PLN |
| Johnnie Walker Blue Label | 159 PLN |
| Jack Daniel's | 32 PLN |
| Jack Daniel's Single Barrel | 48 PLN |
| Four Roses, Bourbon | 22 PLN |
| Woodford, Bourbon | 46 PLN |
| Havana Club 3 y.o. | 19 PLN |
| Bacardi Superior | 22 PLN |
| Bacardi Black | 24 PLN |
| Olmeca Blanco | 29 PLN |
| Olmeca Gold | 32 PLN |
| Martini Bianco, Rosso | 18 PLN |

Cognac

🍷 40 cl

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| Martell V.S. | 36 PLN |
| Hennessy Fine de Cognac | 55 PLN |
| Hennessy Paradis Extra | 420 PLN |
| Richard Hennessy | 1590 PLN |
| Remy Martin V.S.O.P. | 55 PLN |
| Remy Martin Coeur de Cognac | 65 PLN |
| Remy Martin X.O. | 149 PLN |
| Remy Martin Louis XIII | 1115 PLN |

Cold drinks

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| Freshly-squeezed orange or grapefruit juice (200ml) | 20 PLN |
| Juice - apple, black currant, grapefruit, orange, tomato (200ml) | 14 PLN |
| Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Tonic (200ml) | 14 PLN |
| Red Bull (250ml) | 23 PLN |
| Evian (330ml/750ml) | 18 PLN/36 PLN |
| S.Pellegrino (250ml/750ml) | 18 PLN/36 PLN |
| Kropla Beskidu still or sparkling water (250ml) | 11 PLN |
| Kinga Pienińska still or sparkling water (700ml) | 30 PLN |



InterContinental Warszawa

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