

RESTAURACJA
AVANGARDA®
WARSZAWA



1933. Grupa scenarzystów i aktorów przy stole. W tle: aktor Eugeniusz Bodo (środek przy stole 4, z lewej) (fot. ze zbiorów NAC)

MENU

Reservation: +48 660 77 42 66

www.restauracja-avangarda-warszawa.pl

Introduction

We are pleased to present a menu created by the team at Avangarda Restaurant, designed to take you on a culinary journey back to pre-war Warsaw. It was a time of unrest, but also a period of artistic and culinary flourishing, when the city—known as the “Paris of the North”—attracted travelers, artists, and scholars from around the world. Together, they created a vibrant tapestry of life, where narrow streets and bustling eateries were the heart of cultural life.

The building in which we have the honor of hosting you today once served as a venue for numerous cultural gatherings. To fully capture the spirit of that era, our team drew inspiration from the Universal Cookbook by Maria Ochorowicz-Monatowa, awarded at the “Hygienic” exhibitions in Warsaw in 1910 and 1926. Our experience in blending various culinary traditions helped us create this menu—one that unites classic flavors with a modern twist.

We are waiting for you!

Team of Restaurant Avangarda Warszawa

A 10% service charge is added to all bills for groups of more than four guests.

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Appetizers

beef tenderloin tartare / homemade mushroom mayonnaise /
onion / pickled cucumber / egg yolk / bread

44 PLN

pork aspic with vinegar and bread

29 PLN

fried forest mushrooms with white wine /
wheat crumble / sour cream with burnt rosemary /parsley

34 PLN

herring tartare on horseradish mousse / capers /
caramelized red onion / garden dill / bread

39 PLN



beef tartare

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Soups

żurek (a polish dish made of smoked bacon and egg)

27 PLN

rosolnik (a nobleman's soup) served with dumplings and carrots

27 PLN

king's crayfish soup with farfelki (jewish mash)
with the addition of caramelized lemon in cane sugar

35 PLN

cream of white vegetables with baked kale and truffle oil

23 PLN

warsaw tripe with meatballs / bread

27 PLN



crayfish soup

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Main courses

potato pancakes with wild mushrooms and sour cream
45 PLN

cutlet de volaille with mashed potatoes and cucumber salad
45 PLN

cutlet belweder with mashed potatoes
with smoked cottage cheese and stewed cabbage
47 PLN

pork cheeks with red wine and green pepper emulsion
on mashed potatoes and roasted root vegetables
67 PLN

duck thigh confit in orange sauce on cognac
with silesian dumplings and whole baked apple
67 PLN

cod in crayfish sauce with capers served on carrot puree,
with caramelized pear in saffron
72 PLN

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Flour delicacies

traditional ukrainian dumplings „pierogi”
with onion filling and sour cream

28 PLN

dumplings with meat and bacon and onion filling
29 PLN

dumplings with lentils with onion filling
29 PLN

Flatbread

classic

mozzarella / crème fraiche / bacon / onion / thyme
39 PLN

vegetarian

mozzarella / crème fraiche / leek / dried tomatoes
39 PLN

pepperoni

mozzarella / spicy sausage / crème fraiche / jalapeno
39 PLN



flatbread pepperoni

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Salads

goat cheese salad
mix salad / fresh cucumber / red onion /
caramelized pear in saffron /
pickled beetroot / slice of goat cheese /
roasted sunflower seeds / vinaigrette dressing
41 PLN

rosemary-honey chicken salad
chicken breast / roasted rosemary with honey-mustard dressing /
raspberry tomato / pickled fresh cucumber /
grapes / amber cheese
45 PLN



1325. Sala restaurant (part of Grand Hotelu (lot. nr 23) w Warszawie NAC)

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Desserts

chocolate fondant with added plums stewed in rum
28 PLN

homemade apple pie with toffee topping
26 PLN

cheesecake with hot cherry
28 PLN

selection of artisan ice cream
25 PLN



cheesecake

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Cold and hot drinks

Coffees

espresso	12 PLN
double espresso	14 PLN
cappuccino	14 PLN
americano/ with milk	11 / 12 PLN
latte macchiato	16 PLN
ice coffee	20 PLN

Drinks

crystalline source water 0.3l	10 PLN
mirinda / 7up / pepsi / tonic 0.2l	12 PLN
lipton ice tea / green tea 0.2l	12 PLN
toma juices 0.2l (orange/apple/blackcurrant)	12 PLN
fresh fruit juice 0.2l	18 PLN
red bull 0.25l	20 PLN
carafe of water with lemon and mint 0.5l	16 PLN

Teas (Slow Tea Pickwick)

12 PLN

smooth grey (black tea with a distinct note of bergamot)
velvet green (green tea with delicate floral and grassy notes)
camilla sunday (chamomile, anise, orange, peppermint)
golden oolong (a combination of black and green tea with nutty
aftertaste)
rooibos dreams (rooibos, orange, vanilla and honey)
ginter green paradise (green tea, pineapple, ginger, pink pepper)
rosse berry blues (rooibos, raspberry, strawberry, rose)

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Vodka and more

Vodka 40ml / 0,7l

ostoya	15 / 190 PLN
amundsen	13 / 170 PLN
j.a. baczewski	17 / 199 PLN
belvedere	34 / 450 PLN
grochowica	24 PLN

Tequila 40 ml

silver	20 PLN
gold	20 PLN

Vermuth & Aperitif 100 ml

martini	20 PLN
bianco / rosso / fiero	

Gin 40 ml

seagram's	17 PLN
beefeater	18 PLN
beefeater pink	19 PLN
bombay sapphire	22 PLN

Whisky & Burbon 40 ml

jack daniel's tennessee	19 PLN
jameson irish whiskey	20 PLN
dewar's white label	17 PLN
dewar's 12yo blended scotch	30 PLN
glenfiddich 12 yo	37 PLN
chivas 12 yo	29 PLN
chivas 18 yo	54 PLN

Liqueurs 40 ml

bailey's	18 PLN
jagermeister	18 PLN

Cognac & Brandy 40ml

metaxa 5 yo	17 PLN
metaxa 7 yo	24 PLN
metaxa 12 yo	48 PLN
hennessey VS	35 PLN

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Beer

tyskie from the tap

0,3l / 0,5l
14 / 18 PLN

Bottled 0,5l

tyskie gronie

19 PLN

książęce czerwony lager

20 PLN

książęce porter

20 PLN

książęce złote pszeniczne

20 PLN

książęce IPA

20 PLN

książęce ciemne łagodne

20 PLN

książęce beer non-alcoholic

20 PLN

craft beer (ask the staff)

23 PLN

Jack's Beer 1l

jack's beer lager 5,2%

39 PLN

jack's beer lager premium 4,2%

39 PLN

jack's beer pszeniczne 4,9%

39 PLN



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Drinks

martini negroni rubino
gin negroni / martini bitter / martini rubino
35 PLN

gin&tonic
gin seagram's / tonic / lime
31 PLN

bombay tonic
gin bombay / tonic / lime juice
36 PLN

aperol spritz
prosecco / aperol / sparkling water / orange
35 PLN

cuba libre
bacardi carta blanca / lime juice / pepsi
32 zł

cuba libre negra
bacardi carta negra / lime juice / pepsi
35 PLN

mad dog
vodka / tabasco / raspberry syrup
19 PLN

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Red wine

Red

septimo sentido temprenillo (spain)

duffour tanant-merlot-cabernet (france)

cap d'agde rouge (france)

intrigo primitivo (italy)

lucia pacificaion (spain)

150 ml / 0,75 l

18 / /90 PLN

99 PLN

120 PLN

90 PLN

110 PLN

a carafe of house wine

red

0,5 l

49 PLN



1938. Bal sylwestrowy w Teatrze Wielkim, Warszawa (fot. ze zbiorów NAC)

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White wine

White

septimo sentido (spain)	150 ml / 0,75l 18 / 90 PLN
prosecco spumante extra-dry lucie (italy)	130 PLN
prosecco spumante extra-dry lucie (italy)	130 PLN
duffour sauvignon-gros manseng (france)	120 PLN
cap d'agde blanc (france)	120 PLN
richemer sauvignon (france)	99 PLN
borgo dei cilliegi pinot grigio (italy)	120 PLN
ress riesling trocken (germany)	130 PLN
tokaji furmint semi-sweet (hungary)	120 PLN

a carafe of house wine
white

0,5 l
49 PLN



1955. Grupa uczestników balu przy stole. Widoczny m.in. aktor Eugeniusz Bodo (środek przy stole 4. z lewej) (Źródło: archiwum NAC)

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