



MENU



DOWNTOWN
restaurant *and* steakhouse

YOU DESERVE A STEAK TODAY

PROBABLY THE BEST STEAKHOUSE IN WARSAW

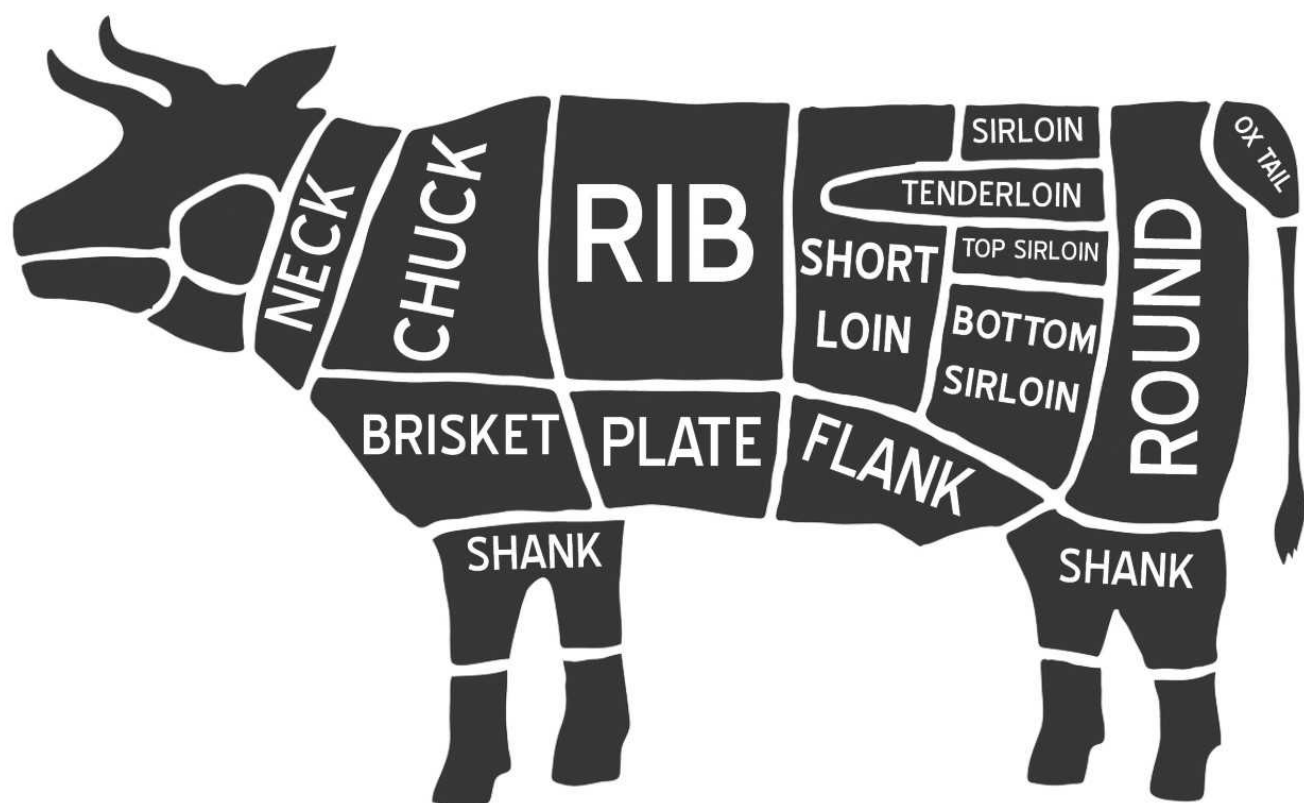
What makes our Restaurant truly special are our steaks, prepared with careful attention to detail, from highest - quality meat.

In our Restaurant you can try steaks from all over the world, cooked the way you like.

For those who prefer to eat vegetarian, we have meatless options as well.

Our menu also includes a wide selection of regional dishes.

Enjoy your meal!



MEAT STARTERS

- Polish beef tenderloin steak tartare** ^{1,3,9,10} ● 60 PLN
traditional Polish beef steak tartare, chopped and served with pickles and rye bread
- In-house smoked duck breast** ^{1,7,8,9,10} ● ● 45 PLN
with crispy bacon, green leaves and elderberry emulsion

FISH AND SEAFOOD STARTERS

- Pan-seared scallops** ^{1,9,10,12,14} ● 55 PLN
with black lentils, chorizo jus and citrus essence
- Classic "Moules Marinière"** ^{1,7,9,10,12,14} 45 PLN
pan-fried mussels with white wine and a crisp herb baguette
- Prawn cocktail** ^{1,2,9,10} ● 45 PLN
with Bloody Mary dipping sauce
- Tuna tartare** ^{4,9,10} ● 45 PLN
pickled vegetables, fresh chili and lime emulsion

SALADS

- The "Downtown" salad** ^{1,7,9,10} ● 38 PLN
cos lettuce, braised brisket, grilled onions, tomato, oscypek cheese
- Frisée lettuce salad** ^{1,5,6,8,9,10,11} ● 38 PLN
shaved shallots, candied pecans, marinated tofu, InterContinental honey vinaigrette
- Burrata & heirloom tomatoes** ^{1,7,8,9,10} ● 48 PLN
basil and almond crumble, pesto sauce

Allergens key: ● vegetarian ● vegan ● spicy ● contains pork ● regional ● light course

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

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.

SOUPS

Traditional Polish „Żurek” soup ^{1,3,7,8,9,10} ● ●	28 PLN
with hard-boiled egg and white sausage	
French onion soup ^{1,7,9,10,12} ●	25 PLN
with Gruyère toast	
Seafood and saffron soup ^{1,2,4,9,10,12,14} ●	35 PLN

MAIN COURSES

All main course prices include 2 side dishes and one sauce of your choice.
Any additional side dish or sauce is payed extra.

American T-bone steak 500g ^{1,9,10}	230 PLN
Australian Rib Eye steak 250g ^{1,9,10} ●	170 PLN
Aberdeen Angus sirloin steak 300g ^{1,9,10}	130 PLN
Polish beef tenderloin 200g / 300g ^{1,9,10} ●	110 PLN / 140 PLN
Rack of New Zealand lamb with sage butter ^{1,7,9,10}	120 PLN
Aspen-smoked hot salmon steak ^{4,9,10}	85 PLN
Barbecued baby back ribs with Jack Daniel’s sauce ^{1,8,9,10,12} ●	68 PLN
Duck breast marinated with oranges and cardamom ^{1,9,10}	68 PLN

SIDE DISHES

10 PLN

Baked potato with sour cream ^{7,9,10}
French fries
Duck-fat roast potatoes ^{9,10}
Creamed spinach and Parmigiano Reggiano ^{1,7,9,10,12}
Fried onion rings with honey mustard ^{1,9,10}
Seasonal baby vegetables ^{7,9,10} ●
Green side salad with vinaigrette ^{9,10} ●
Classic coleslaw salad ^{1,3,7,9,10} ●

SAUCES

10 PLN

Herb butter ^{1,7,9,10}
Madagascar green peppercorn sauce ^{9,10,12} ●
Natural red wine sauce ^{9,10,12}
Béarnaise sauce ^{1,3,7,9,10}

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BURGERS

Downtown burger 300g ^{1,3,7,9,10} ● 75 PLN
cos lettuce, jalapeño, gherkin, tomato, red onion, oscypek cheese, French fries

Grilled tuna burger ^{1,3,4,7,9,10} ● 80 PLN
served rare with a beetroot bun, wasabi mayonnaise, pickled red onions, French fries

PASTA AND VEGETARIAN DISHES

Beetroot gnocchi 58 PLN
stuffed with mascarpone and walnuts, clarified butter, and fresh herbs ^{1,3,7,8,9,10,12} ●

Spinach tagliatelle al salmon ^{1,3,4,7,8,9,10,12} 60 PLN

Oriental soba noodle stir fry with marinated tofu, julienne vegetables 50 PLN
with a chili, lime and ginger sauce ^{6,11} ●

DESSERTS

New York baked cheesecake with raspberry sauce ^{1,3,7,8} 30 PLN

Apple crumble with cardamom, calvados and cranberry ^{1,3,7,8,12} ● 30 PLN

Coffee mousse, crème brûlée with tonka beans and chocolate brownie ^{1,3,7,8} 30 PLN

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DRINKS

Apéritif

Swizzle	32 PLN
Angostura Rum 3 y.o., pineapple juice, cranberry juice, mint, lime juice	
Negroni	32 PLN
Beefeater Gin, Campari, Martini Rosso	
Mai Tai	36 PLN
Havana Rum 3 y.o. and Havana Rum 7 y.o., Triple Sec, almond syrup, pineapple juice, Angostura Bitters	
Old Cuban	69 PLN
Angostura Rum 7 y.o., lemon juice, sugar syrup, Angostura Bitters, mint, Mumm champagne	
French 75	72 PLN
Gin Beefeater, Mumm champagne, lemon juice, sugar syrup	

Non-alcoholic cocktails

Apple Pilar	22 PLN
Apple juice, mint, sugar syrup, Ginger Ale	
California Smoothie	26 PLN
Fresh- squeezed orange juice, strawberries, sugar syrup	

Polish vodkas

🍷 40ml/4cl

Wyborowa	20 PLN
Żubrówka Bison Grass	20 PLN
Żubrówka Biała	20 PLN
Soplica Staropolska	24 PLN
U'Luvka	27 PLN
Wyborowa Exquisite	34 PLN
Belvedere	34 PLN
Chopin	34 PLN

Polish liqueur

🍷 40ml/4cl

Soplica Blackcurrant	19 PLN
Soplica Raspberry	19 PLN
Soplica Hazelnut	19 PLN
Soplica Walnut	19 PLN
Soplica Quince	19 PLN
Soplica Plum	19 PLN
Soplica Cherry	19 PLN

Beer

Tyskie draft (400ml/500ml)	17 PLN / 19 PLN
Pilsner Urquell draft (400ml/500ml)	19 PLN / 21 PLN
Lech Free (330ml)	17 PLN
Heineken (330ml)	19 PLN
Książęce Golden Wheat, Red Lager, Mild Dark (500ml)	17 PLN
Grolsch (330ml/450ml)	19 PLN / 28 PLN
Franziskaner Weissbier (500ml)	29 PLN
Cider Inn	25 PLN

Gin/Whisky/Rum/Tequila/Vermouth


Beefeater	26 PLN
Bombay Sapphire	34 PLN
Hendrick's	36 PLN
Jameson	24 PLN
Ballantine's Finest	26 PLN
Chivas Regal, 12 y.o.	32 PLN
Johnnie Walker Black Label	30 PLN
Johnnie Walker Gold Label	47 PLN
Johnnie Walker Blue Label	159 PLN
Jack Daniel's	34 PLN
Jack Daniel's Single Barrel	48 PLN
Woodford, Bourbon	46 PLN
Havana Club, 3 y.o.	20 PLN
Rum Angostura, 3 y.o.	20 PLN
Rum Angostura, 5 y.o.	24 PLN
Olmecca Blanco	29 PLN
Olmecca Gold	32 PLN
Martini Bianco, Rosso	18 PLN

Cognac

	🍷 40ml/4cl
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

Freshly - squeezed orange or grapefruit juice (200ml)	20 PLN
Juice: apple, blackcurrant, grapefruit, orange, tomato (200ml)	14 PLN
Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Tonic (250ml)	14 PLN
Red Bull (250ml)	23 PLN
Evian (330ml/750ml)	14 PLN / 26 PLN
S.Pellegrino (250ml/750ml)	14 PLN / 26 PLN
Kropla Beskidu still or sparkling water (330ml)	12 PLN
Kinga Pienińska still or sparkling water (700ml)	20 PLN



InterContinental Warszawa
UL. Emilii Plater 49, 00-125 Warszawa
Tel +48 22 328 8740, Fax + 48 22 328 8889
E-mail: downtown@ihg.com