

RESTAURANT OPENING HOURS
Monday – Friday: 1:00 PM – 9:00 PM
Saturday – Sunday: 12:00 PM – 9:00 PM

BAR OPENING HOURS
Monday – Friday: 1:00 PM – 10:00 PM
Saturday – Sunday: 12:00 PM – 10:00 PM

Diament

RESTAURACJA

MENU



Dear Guests,

We are pleased to present to you our latest menu. Each dish has been carefully composed to provide you with unforgettable culinary experiences and to introduce you to the world of exceptional cuisine. The signature dishes of our Head Chef – Łukasz Szymon Gamoń – will surely impress you. Complete your feast with a dessert – you won't regret it. We invite you to discover our Menu, which you won't find anywhere else.

Łukasz Szymon Gamoń i Frelka

Recommended Dishes

-  Smoked Beef Tenderloin Carpaccio with sweet and spicy sauce and mixed salad
-  Tripe Soup
-  Beef Cheeks
-  Black Angus
-  Ribs
-  Sweet Silesian Dumplings

Recommended by the Chef

Łukasz Gamoń

Polecane drinki

-  Spritzer
-  Old Fashioned

Recommended by the
Food & Beverage Manager
Wiktoria Ślizewska



Starters & Salads

Carpaccio of Smoked Beef Tenderloin   85,00 PLN
with Sweet and Spicy Sauce
and Mixed Salad 200 g
Recommended Wine: Campo Marina Primitivo Di Manduria

Beef Tartare with Pickles   62,00 PLN
and Egg Yolk 250 g
Recommended Wine: Montes Pinot Noir

Salad with Cold-Smoked    60,00 PLN
Salmon 350 g
Recommended Wine: Coto Mayor Rosado

Salad with Marinated Pear    50,00 PLN
and Smoked Tofu 400 g
Recommended Wine: Antichello Pinot Grigio

Rustic Bread with Smoked    42,00 PLN
Duck Breast served with Horseradish Mousse
and Mustard Seeds 200 g
Recommended Wine: Ruffino Chianti



Soups

Sour Rye Soup     35,00 PLN
with Smoked Meat 300 ml

Grandma's style    35,00 PLN
mushroom soup 250 ml

Beef Tripe Soup in Broth   27,00 PLN
with Vegetables 250 ml

Traditional Chicken and Beef    25,00 PLN
broth with noodles 300 ml

Main Courses

Duck Leg with Silesian    80,00 PLN
dumplings and Honey-Glazed Beets 500 g
Recommended Wine: El Coto 875m Chardonnay

Chicken Breast Cutlet     67,00 PLN
with Herb Butter, Fries,
and White Cabbage Salad 500 g
Recommended Wine: Kaiken Ultra Cabernet Sauvignon

Beef Cheeks in signature     72,00 PLN
sauce on mashed potatoes
with pickled onion 500 g
Recommended Wine: Pietra Susumaniello

BBQ Ribs with Fries    72,00 PLN
and Honey-Pepper Cucumbers 1 kg
Recommended Wine: Montes Pinot Noir

Salmon Steak on Mashed Potatoes   70,00 PLN
with Cucumber Salad and Tomato 500 g
Recommended Wine: Ruffino Orvieto

Beef Roulade with Silesian     67,00 PLN
Dumplings and Red Cabbage 550 g
Recommended Wine: Coto Mayor Crianza

Pork Chop „Big like a plate”     52,00 PLN
with Vegetable Salad,
Silesian Szałot, and Fried Egg 500 g
Recommended Wine: Michel Lynch Merlot

Vegan Meatballs in Mushroom    49,00 PLN
Sauce on Mashed Potatoes
with Cucumber Salad 400 g
Recommended Wine: Kaiken Ultra Malbec



Steaks

*served with Pepper Sauce, Rustic Fries,
and Mixed Salad*

Black Angus Roast Beef   240,00 PLN
USDA PRIME 300 g
Recommended Wine: Romain Duvernay AOP Gigondas red 2021

Ribeye Steak 300 g   160,00 PLN
Recommended Wine: Kaiken Ultra Malbec

Beef Tenderloin Steak 300 g   150,00 PLN
Recommended Wine: Antichello Merlot Dell Venezie

Dessert

Sweet Silesian Dumplings   32,00 PLN
with Fruit 150 g
Recommended Wine: Kurtatsch Gewurztraminer

Warm Apple Pie with Ice Cream   30,00 PLN
and Custard Sauce 150 g
Recommended Wine: Casa Pecunia Prosecco

Crème Brûlée with Fruits 200 g    28,00 PLN
Recommended Wine: Croft Fine Ruby

Hot Beverages

COFFEE

Espresso 35 ml 11,00 PLN
Espresso Doppio 60 ml 13,00 PLN
Espresso Macchiato 60 ml 14,00 PLN
Americano 130 ml 13,00 PLN
Cappuccino 250 ml 17,00 PLN
Latte Macchiato 250 ml 17,00 PLN
Coffee with Milk 130 ml 14,00 PLN

TEA

Tea in a Teapot 13,00 PLN

Cold Beverages

Lemonade of the Day 250 ml 15,00 PLN
Lemonade of the Day 1 l 35,00 PLN
Kropla Beskidu Sparkling / Still 330 ml 13,00 PLN

Coca-Cola Cola/Light 250 ml 12,00 PLN
Fanta 250 ml 12,00 PLN
Sprite 250 ml 12,00 PLN
Fuze Tea 250 ml 16,00 PLN
Burn 250 ml 18,00 PLN
Tonic Kinley 250 ml 12,00 PLN
Sok Cappy 250 ml 12,00 PLN
Freshly Squeezed Juice 250 ml 38,00 PLN

Alkohole

DRAFT BEER

Pilsner Urquell 0,3 l Alcohol Content: 4,4% 16,00 PLN
Pilsner Urquell 0,5 l Alcohol Content: 4,4% 21,00 PLN
Książęce Golden Wheat Beer 0,3 l Alcohol Content: 4,9% 16,00 PLN
Książęce Golden Wheat Beer 0,5 l Alcohol Content: 4,9% 21,00 PLN

BOTTLED BEER

Książęce Golden Wheat Beer 0,5 l Alcohol Content: 4,9% 22,00 PLN
Książęce Red Lager 0,5 l Alcohol Content: 4,9% 22,00 PLN
Książęce Dark Mild Beer 0,5 l Alcohol Content: 4,1% 22,00 PLN
Książęce Porter 0,5 l Alcohol Content: 8% 22,00 PLN
LECH PREMIUM 0,5 l Alcohol Content: 5,4% 21,00 PLN
Książęce Ipa 0,5 l Alcohol Content: 4,4% 22,00 PLN
Lech Free Lager 0,5 l Alcohol Content: 0% 20,00 PLN
Książęce Ipa 0% 0,5 l Alcohol Content: 0% 21,00 PLN
Książęce Golden Wheat 0% 0,5 l Alcohol Content: 0% 21,00 PLN

VODKA

Żołądkowa Gorzka Alcohol Content: 34% 21,00 PLN
Żubrówka Alcohol Content: 40% 21,00 PLN
Dwór Sieraków Superior Alcohol Content: 40% 25,00 PLN
Dwór Sieraków Flavoured Vodka Alcohol Content: 40% 25,00 PLN
Black Elderberry / Pepper / Plum with Sloe /
Kosher Potato
Dwór Sieraków Barrel-Aged 28,00 PLN
Alcohol Content: 40%
Dwór Sieraków Roasted Alcohol Content: 52% 42,00 PLN

RUM 40 ml

Bacardi Carta Blanca Alcohol Content: 37,5% 24,00 PLN
Bacardi Carta Negra Alcohol Content: 40% 24,00 PLN

WHISKEY 40 ml

Ballantine's Finest Alcohol Content: 40% 22,00 PLN
Jim Beam Alcohol Content: 40% 24,00 PLN
Jameson Alcohol Content: 40% 24,00 PLN
Jack Daniel's Alcohol Content: 43% 26,00 PLN
Johnnie Walker Red Label Alcohol Content: 43% 22,00 PLN
Johnnie Walker Black Label Alcohol Content: 43% 26,00 PLN
Glenfiddich Single Malt 12 YO Alcohol Content: 40% 39,00 PLN
Jack Daniel's Single Barrel Alcohol Content: 45% 49,00 PLN

TEQUILA

Olmecca Gold Alcohol Content: 35% 26,00 PLN
Olmecca Silver Alcohol Content: 35% 23,00 PLN

COGNAC & BRANDY 40 ml

Metaxa 5* Alcohol Content: 38% 22,00 PLN
Metaxa 7* Alcohol Content: 40% 26,00 PLN
Hennessy X.O. Alcohol Content: 40% 99,00 PLN
Hennessy V.S. Alcohol Content: 40% 43,00 PLN

GIN 40 ml

Gordon's Alcohol Content: 40% 22,00 PLN
Gordon's Pink Alcohol Content: 40% 28,00 PLN

LIQUEURS & VERMOUTHS

Martini Bianco 100 ml Alcohol Content: 14,4% 20,00 PLN
Martini Extra Dry 100 ml Alcohol Content: 15% 20,00 PLN
Martini Fiero 100 ml Alcohol Content: 14,4% 20,00 PLN
Baileys 40 ml Alcohol Content: 17% 22,00 PLN
Campari 40 ml Alcohol Content: 25% 23,00 PLN
Jagermeister 40 ml Alcohol Content: 35% 23,00 PLN

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Alcoholic Cocktails

COCKTAILS

Diament (Sieraków Elderflower, Tonic, Lime Juice, Ice Cubes, Fruits) 250 ml	56,00 PLN
Gryfno Frela (Pink Gin, Rose Tonic, Ice Cubes, Fruits) 250 ml	38,00 PLN
Aperol Spritz (Prosecco, Aperol, Sparkling Water, Ice Cubes, Orange) 250 ml	37,00 PLN
Jagerbomba (Jägermeister, Energy Drink, Ice Cubes, Lime) 290 ml	31,00 PLN
Old Fashioned (Jim Beam, Sugar Syrup, Angostura, Ice Cubes, Fruits) 290 ml	30,00 PLN
Cuba Libre (Bacardi Bianca, Coca-Cola, Ice Cubes, Fruits) 290 ml	29,00 PLN
Beer drink (Pilsner Urquell, Sprite, Peach Syrup) 290 ml	28,00 PLN
Spritzer (Ozzi Chardonnay, Sparkling Water, Ice Cubes, and Fruits) 290 ml	27,00 PLN
Hugo (Prosecco, Elderflower Syrup, Sprite, Ice Cubes, Mint) 250 ml	27,00 PLN

SHOTS 4 X 40 ML

Jager Shot (Jägermeister, Wyborowa Vodka, Orange Juice, Grenadine)	40,00 PLN
Kamikaze (Wyborowa Vodka, Blue Curaçao, Lemon Juice)	35,00 PLN
Shot hot (Wyborowa Vodka, Grenadine, Lemon Juice)	35,00 PLN
SHOT WUNGIEL (Vodka, Blackcurrant Juice, Grenadine)	25,00 PLN

Non-Alcoholic Cocktails

Tonic Espresso 0% (Tonic, Espresso, Ice, Lime) 300 ml	20,00 PLN
Aperol 0% (Aperol Zero, Prosecco Zero, Sparkling Water, and Orange) 250 ml	31,00 PLN
Hugo 0% (Prosecco Zero, Sprite, Ice, Lime) 250 ml	25,00 PLN



Our Restaurant

Traditional Polish cuisine in the very heart of Silesia?

Restaurant Diament Zabrze offers not only regional dishes rooted in local tradition but also a culinary journey through flavors from around the world. The unique atmosphere of the venue is the result of the synergy between its exquisite industrial-style interior, professional service, and the aroma of excellent food.

Brick walls decorated with urban landscapes emphasize the Silesian character of the place, complemented by an Asian teppan grill – Restaurant Diament Zabrze is a fine example of a successful fusion of different culinary traditions. The cozy yet elegant interior makes our restaurant the perfect spot for both a romantic dinner and social or business meetings.

Allergy



Facebook



TikTok

Leave a Review.

Dear Guest, thank you for visiting our restaurant. Together with our Chef, we have prepared a special menu just for you. Share your opinion and tell us about your experience.

