

SOUPS

TRADITIONAL SOUR RYE SOUP ^{1,4,7,9,10,13}	28 zł
sourdough / bouillon on smoked bacon / white sausage / egg	
CHICKEN AND BEEF BROTH ^{1,4}	22 zł
seasonal root vegetables / batter dumplings / thyme	
PUMPKIN CREAM SOUP WITH RICOTTA DUMPLING ^{1,4}	24 zł
vegetable broth / baked pumpkin / coconut milk / curry / ravioli with ricotta	

COLD STARTERS

A BOARD OF HOMEMADE COLD MEATS AND MATURED CHEESES ^{1,4,10}	52 zł
baked: bacon, loin of pork, beef neck / cheese: amber, ruby, sapphire / homemade pickles / homemade jam / bread	
VITELLO TONNATO ^{1,4,5,6,10,12,13}	52 zł
veal / tuna and anchovy mayo sauce / capers / bread	
BEEF TARTARE ^{1,8,10,13}	49 zł
beef tenderloin / porcini mushrooms / banana shallots / pickled cucumber / pickled mustard / lovage mayo / butter / egg yolk / wholemeal bread	
BEETROOT CARPACCIO ^{4,14}	39 zł
infused beetroot in currants / gorgonzola cheese / arugula / pomegranate / cider dressing	

HOT STARTERS

SHRIMPS IN PIL PIL EMULSION ^{1,4,5}	56 zł
shrimps / garlic / butter / white wine / piri piri pepper / parsley / crispy baguette	
BUFFALA ON BAKED TOMATOES WITH TOAST ^{1,4,14}	44 zł
homemade bread / baked tomatoes with herbs / olive oil / mozzarella di bufala / arugula / balsamic cream	
BOEUF STROGONOW ^{1,9,14}	39 zł
beef / mushrooms / red wine / bun	
DUMPLINGS WITH CABBAGE AND MUSHROOMS ^{1,4,9,10,13}	32 zł
5 pieces / shallot / kale chips	
DUMPLINGS OF THE DAY ^{1,4,9,10,13}	38 zł
5 pieces / ask the staff about the offer of the day	

SALADS

CAESAR SALAD ^{1,4,5,6,10}	
romaine lettuce / grana padano / anchois sauce / smoked bacon / cherry tomatoes / croutons	
- with avocado	42 zł
- with grilled chicken	46 zł
- with shrimps	54 zł
SALAD WITH GOAT CHEESE ^{1,4,8,14}	39 zł
alad leaves / avocado / citrus / nut crumble / maple-and-citrus dressing	

PASTAS

LINGUENE WITH SHRIMPS ^{1,4,5,6,12,13}	58 zł
pasta / shrimps / wine-and-butter emulsion / parsley / cherry tomatoes / grana padano	
STROZZAPRETI IN ALFREDO SAUCE ^{1,4,9,13,14}	
garlic / sugar snap peas / alfredo sauce / grana padano	
- with pieces of chicken breast	49 zł
- with dried tomato	44 zł

MAIN DISH

DEVOLAY WITH DILL BUTTER ^{1,4,7,9,10,13,14}	52 zł
chicken breast with the bone / butter / dill / mashed potatoes / glazed carrots with thyme	
VEAL SCHNITZEL WITH EGG AND BROWN BUTTER ^{1,4,13}	59 zł
veal / fried egg / potato salad / lemon	

DISHES FROM A WOOD-FIRED OVEN

BAKED HALF OF DUCK ^{1,4,7,9,10,13}	64 zł
half a duck / dumplings / warm beetroot concase / raspberry sauce	
FIRE PORK RIBS ^{4,13,14}	48 zł
pork rib / plum sauce / grilled potato / crème fresh / lettuce with homemade vinaigrette	
FIRE-ROASTED BEEF TENDERLOIN ^{4,9,14}	162 zł
Black Angus beef tenderloin 250g / parsnip purée / forest mushrooms with sage / demiglace with cognac	
FIRE-SEASONED ROAST BEEF ^{10,14}	128 zł
26-days-old Black Angus roast beef / fries / grilled vegetables / chimichurri sauce / pickled onion	
BAKED SEA BREAM ^{6,7,10,13}	62 zł
sea bream 300-400g / fried potatoes / baked vegetables / tartar sauce / lettuce with homemade vinaigrette	
SALMON FILLET ^{4,5,6,12,14}	74 zł
black lentils / shrimp bisque / baked carrots / kale chips	
BAKED CAULIFLOWER WITH ROMESCO ^{1,2,4,8}	44 zł
roasted cauliflower / romesco sauce / edamame beans / herbal olive oil / crème fresh herbal	

DISHES FROM A WOOD-FIRED OVEN

BURGERS

BURGER CLASSIC ^{1,2,4,10,13}

49 zł

butter brioche / Black Angus beef / lettuce /
pickled cucumber / tomato / onion /
mayo classic / fries

CHEESE BURGER ^{1,2,4,10,13}

52 zł

butter brioche / black angus beef /
cheddar cheese / lettuce / pickled cucumber /
tomato / onion / mayo classic / fries

VEGGIE BURGER ^{1,2,4,10,13}

47 zł

butter brioche / halloumi cheese / arugula /
beetrot / pear / nuts / guacamole / fries

DESSERTS

SUZETTE PANCAKES WITH ICE CREAM

33 zł

pancake / oranges / orange liqueur /
cognac / ice cream

WHITE CHOCOLATE CHEESECAKE ^{1,2,3,4,8,13}

28 zł

cheesecake / fruit coulis / seasonal fruits

LAVA CAKE ^{1,2,3,4,8,13}

24 zł

foundant / cherries with cognac

KIDS MENU

CHICKEN BROTH ^{1,4}

14 zł

broth / pasta

SOUP OF THE DAY

12 zł

Ask the staff about availability

CHICKEN FILLETS ^{1,4,13}

29 zł

pieces of chicken breast / fries /
lettuce with homemade vinaigrette / ketchup

SWEET PANCAKES ^{1,2,4,8,13}

28 zł

vanilla cheese / peach jam / seasonal fruits

COLD DRINKS

COCA COLA, TONIC, FANTA, SPRITE 0,2 l

10 zł

MINERAL WATER 0,33 l / 0,7 l

10 zł / 16 zł

EVIAN WATER 0,33 l / 0,7 l

16 zł / 30 zł

SAN PELLEGRINO WATER 0,25 l / 0,7 l

16 zł / 30 zł

FRUIT JUICES 0,2 l

12 zł

orange / grapefruit / apple / tomato

LEMONADE 0,4 l

18 zł

ask the staff about available flavors

RED BULL 0,25 l

18 zł

FRESHLY - SQUEEZED JUICE

ORANGE / GRAPEFRUIT / MIX 0,3 l

25 zł

HOT DRINKS

WINTER TEA

18 zł

spices / citrus / apple / raspberry syrup

GINGER INFUSION

15 zł

ginger / citrus / honey / mint

LEAF TEA

16 zł

Assam / Earl Grey / English Breakfast /
Green / Jasmin / Rooibos

ESPRESSO / ESPRESSO MACCHIATO

12 zł

AMERICANO

12 zł

CAPPUCCINO / CAFFE LATTE /
ESPRESSO DOPPIO

18 zł

10% SERVICE ADDED
TO EACH TABLE FROM 10 PEOPLE

Allergens

1. Gluten, 2. Peanuts, 3. Sesame seed, 4. Lactose, 5. Shellfish and seafood,
6. Fish, 7. Soybeans, 8. Nuts, 9. Celery, 10. Mustard seed, 11. Lupine, 12. Molluscs,
13. Eggs, 14. Sulfur dioxide and sulphites