

## SOUPS

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

## COLD STARTERS

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

## HOT STARTERS

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

## SALADS

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

## PASTAS

- LINGUENE WITH SHRIMPS** <sup>1,4,5,6,12,13</sup> 58 zł  
pasta / shrimps / wine-and-butter emulsion / parsley / cherry tomatoes / grana padano
- STROZZAPRETI IN ALFREDO SAUCE** <sup>1,4,9,13,14</sup>  
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** <sup>1,4,7,9,10,13,14</sup> 52 zł  
chicken breast with the bone / butter / dill / mashed potatoes / glazed carrots with thyme
- VEAL SCHNITZEL WITH EGG AND BROWN BUTTER** <sup>1,4,13</sup> 59 zł  
veal / fried egg / potato salad / lemon

## DISHES FROM A WOOD-FIRED OVEN

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

## DISHES FROM A WOOD-FIRED OVEN

### BURGERS

<b>BURGER CLASSIC</b> <sup>1,2,4,10,13</sup>	<b>49 zł</b>
butter brioche / Black Angus beef / lettuce / pickled cucumber / tomato / onion / mayo classic / fries	
<b>CHEESE BURGER</b> <sup>1,2,4,10,13</sup>	<b>52 zł</b>
butter brioche / black angus beef / cheddar cheese / lettuce / pickled cucumber / tomato / onion / mayo classic / fries	
<b>VEGGIE BURGER</b> <sup>1,2,4,10,13</sup>	<b>47 zł</b>
butter brioche / halloumi cheese / arugula / beetrot / pear / nuts / guacamole / fries	

### DESSERTS

<b>SUZETTE PANCAKES WITH ICE CREAM</b>	<b>33 zł</b>
pancake / oranges / orange liqueur / cognac / ice cream	
<b>WHITE CHOCOLATE CHEESECAKE</b> <sup>1,2,3,4,8,13</sup>	<b>28 zł</b>
cheesecake / fruit coulis / seasonal fruits	
<b>LAVA CAKE</b> <sup>1,2,3,4,8,13</sup>	<b>24 zł</b>
foundant / cherries with cognac	

### KIDS MENU

<b>CHICKEN BROTH</b> <sup>1,4</sup>	<b>14 zł</b>
broth / pasta	
<b>SOUP OF THE DAY</b>	<b>12 zł</b>
Ask the staff about availability	
<b>CHICKEN FILLETS</b> <sup>1,4,13</sup>	<b>29 zł</b>
pieces of chicken breast / fries / lettuce with homemade vinaigrette / ketchup	
<b>SWEET PANCAKES</b> <sup>1,2,4,8,13</sup>	<b>28 zł</b>
vanilla cheese / peach jam / seasonal fruits	

### COLD DRINKS

<b>COCA COLA, COCA COLA ZERO, FANTA, SPRITE</b> 0,2 l	<b>12 zł</b>
<b>MINERAL WATER</b> 0,33 l / 0,7 l	<b>10 zł / 16 zł</b>
<b>EVIAN WATER</b> 0,33 l / 0,7 l	<b>16 zł / 30 zł</b>
<b>SAN PELLEGRINO WATER</b> 0,25 l / 0,7 l	<b>16 zł / 30 zł</b>
<b>FRUIT JUICES</b> 0,2 l	<b>12 zł</b>
apple / orange / tomato	
<b>BREAD KVAAS</b> 0,5 l	<b>16 zł</b>
Bread Rye GL	
<b>RED BULL</b> 0,25 l	<b>18 zł</b>
<b>INDIAN TONIC WATER</b> 0,2 l	<b>14 zł</b>
Franklin & Sons	
<b>GINGER BEER</b> 0,2 l	<b>14 zł</b>
Franklin & Sons	
<b>ROSE LEMONIADE</b> 0,2	<b>14 zł</b>
Franklin & Sons	
<b>SICILIAN LEMON TONIC</b> 0,2 l	<b>14 zł</b>
Franklin & Sons	

### FRESHLY - SQUEEZED JUICE

<b>ORANGE / GRAPEFRUIT / MIX</b> 0,3 l	<b>25 zł</b>
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### HOT DRINKS

<b>WINTER TEA</b>	<b>18 zł</b>
spices / citrus / apple / raspberry syrup	
<b>GINGER INFUSION</b>	<b>15 zł</b>
ginger / citrus / honey / mint	
<b>LEAF TEA</b>	<b>16 zł</b>
Assam / Earl Grey / English Breakfast / Green / Jasmin / Rooibos	
<b>ESPRESSO / ESPRESSO MACCHIATO</b>	<b>12 zł</b>
<b>AMERICANO</b>	<b>12 zł</b>
<b>CAPPUCCINO / CAFFE LATTE / ESPRESSO DOPPIO</b>	<b>18 zł</b>

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