

SOUPS

- TRADITIONAL SOUR RYE SOUP** ^{1,4,7,9,10,13} 28 zł
sourdough / bouillon on smoked bacon / white
sausage / egg
- BROTH WITH BATTER DUMPLINGS** ^{1,4} 22 zł
seasonal root vegetables / batter dumplings / thyme
- COLD SOUP OF THE DAY** ¹⁴ 24 zł
*ask the waiter for today's offer

COLD STARTERS

- BURRATA WITH TOMATOES AND PESTO** ^{1,8} 42 zł
burrata / fresh tomatoes / green pesto / roasted
sunflower seeds / crispy baguette
- 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
- HERRING TARTARE** ^{1,3,4,6,8} 42 zł
herring / red onion / avocado / tomato concasse /
roasted sesame / bread
- SHRIMPS IN THOUSAND ISLAND SAUCE** ^{1,4,5} 56 zł
shrimps / onion / pickled cucumber / brandy /
Chinese cabbage / thousand island sauce / crispy baguette

WARM STARTERS

- CHANTERELLES STEWED IN SOUR CREAM** ^{1,4} 47 zł
chanterelles / cream sauce / parsley / crispy
baguette
- DUMPLINGS WITH CABBAGE AND
MUSHROOMS** ^{1,4,9,10,13} 32 zł
5 pieces / shallots / kale chips
- DUMPLINGS OF THE DAY** ^{1,4,9,10,13} 38 zł
*ask the waiter for today's offer

SALADS

CAESAR SALAD ^{1,4,5,6,10}

romaine lettuce / grana padano / anchovy
sauce / smoked bacon / cherry tomatoes /
croutons

- WITH AVOCADO

- WITH GRILLED CHICKEN

- WITH SHRIMPS

42 zł

46 zł

54 zł

CHEF'S SALAD ^{1,4,8,14}

lettuce leaves / avocado / citrus /
peanut crumble / maple-citrus dressing

- WITH GOAT CHEESE

- WITH HALLOUMI

39 zł

PASTAS

LINGUINE WITH SHRIMPS ^{1,4,5,6,12,13}

pasta / prawns / butter wine emulsion / parsley / cherry
tomatoes / grana padano

58 zł

STROZZAPRETI IN ALFREDO SAUCE ^{1,4,9,13,14}

garlic / alfredo sauce / sugar snap peas / grana padano

- WITH PIECES OF CHICKEN

- WITH DRIED TOMATOES

49 zł

44 zł

MAIN COURSES

DEVOLAY WITH DILL BUTTER ^{1,4,7,9,10,13,14}

chicken breast with cubes / butter / dill /
potato purée / glazed carrots with thyme

52 zł

VEAL SCHNITZEL WITH EGG AND ROASTED BUTTER

^{1,4,13}

veal / fried egg / potato salad/
lemon

59 zł

GNUDI ON TOMATO GAZPACHO ^{1,2,4,8}

noodles with ricotta / tomato gazpacho / carrot
brushwood / roasted kale / nut crumble

48 zł

DISHES FROM THE OVEN WOOD-FIRED

BAKED HALF OF DUCK ^{1,4,7,9,10,13} half of a duck / potato dumplings / hot beetroot concasse / raspberry sauce	64 zł
FIRE PORK RIBS ^{4,13,14} pork rib / plum sauce / grill potato / crème fresh / lettuce with homemade vinaigrette	52 zł
BEEF TENDERLOIN FROM THE FIRE ^{4,9,14} Black Angus beef tenderloin 300g / grilled potato / forest mushrooms with sage / demiglace with cognac	188 zł
SEASONED ROAST BEEF FROM THE FIRE ^{10,14} 26 Day Black Angus Roast Beef 350g / French fries / grilled vegetables / chimichurri sauce / pickled onion	196 zł
ROASTED SEA BREAM FROM THE FIRE ^{6,7,10,13} Sea bream 300-400g / fried potatoes / baked vegetables / tartar sauce / lettuce with homemade vinaigrette	68 zł
SALMON FILLET ^{4,5,6,12,14} salmon / beetroot risotto / young vegetables	74 zł

BURGERS

- BURGER CLASSIC** ^{1,2,4,10,13} 49 zł
butter brioche bun / Black Angus beef / lettuce /
pickled cucumber / tomato /
onion / mayo classic / fries
- CHEESE BURGER** ^{1,2,4,10,13} 52 zł
butter brioche bun / Black Angus beef / cheddar
cheese / lettuce / pickled cucumber /
Tomato / onion / Mayo Classic / French fries
- WEGE BURGER** ^{1,2,4,10,13} 47 zł
butter roll brioche / halloumi cheese / arugula /
beetroot / pear / nuts / guacamole sauce / french
fries

DESSERTS

- SEMIFREDDO ON STRAWBERRY MOUSSE** 28 zł
*dessert recommended by the chef
- CHEESECAKE WITH WHITE CHOCOLATE** ^{1,2,3,4,8,13} 28 zł
cheesecake / fruit coulis / seasonal fruit

KIDS' MENU

- CHICKEN BROTH** ¹⁴ 14 zł
broth / noodles
- SOUP OF THE DAY** 12 zł
*ask the waiter for today's offer
- CHICKEN NUGGETS** ^{14,13} 29 zł
chicken breast pieces / fries /
lettuce with homemade vinaigrette / ketchup
- SWEET CREPES** ^{1,2,4,8,13} 28 zł
vanilla cheese / peach jam / seasonal fruit

COLD DRINKS

COCA COLA, COCA COLA ZERO, FANTA, SPRITE 0,2 L	12 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	16 zł / 30 zł
FRUIT JUICES 0,2 L apple / orange / tomato	12 zł
BREAD KVAASS 0,5 L Bread Rye GL	16 zł
RED BULL 0,25 L	18 zł
INDIAN TONIC WATER 0,2 L Franklin & Sons	14 zł
GINGER BEER 0,2 L Franklin & Sons	14 zł
ROSE LEMONIADE 0,2 Franklin & Sons	14 zł
SICILIAN LEMON TONIC 0,2 L Franklin & Sons	14 zł

FRESHLY - SQUEEZED JUICE

ORANGE / GRAPEFRUIT / MIX 0,3 L	25 zł
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HOT DRINKS

LEAF TEA Assam / Earl Grey / English Breakfast / Green / Jasmin / Rooibos	16 zł
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

APERITIF / DIGESTIVE

Vermouth Cucielo Bianco – 40 ml	19 zł
Amaro di Angostura – 40 ml	20 zł
Jagermeister – 40 ml	18 zł
Fernet Branca – 40 ml	16 zł

KOKTAJLE

cocktails

RUM OLD FASHIONED

Angostura 1919 / Angostura Bitters /
syrop cukrowy / pomarańcza
Angostura 1919 / Angostura Bitters /
sugar syrup / orange

32 zł

APEROL SPRITZ

Aperol / Prosecco / pomarańcza / woda gazowana
Aperol / Prosecco / orange / sparkling water

28 zł

PORN STAR

Wódka / marakuja / Prosecco /
syrop waniliowy / limonka
Vodka / passion fruit / Prosecco /
vanilla syrup / lime

32 zł

WÓDKA SOUR

Wódka / syrop cukrowy / sok z cytryny / białko
Vodka / sugar syrup / lemon juice / egg white

28 zł

WHISKY SOUR

Whisky / syrop cukrowy / sok z cytryny / białko
Whisky / sugar syrup / lemon juice / egg white

30 zł

*Spytaj barmana o dostępność Twojego ulubionego klasyku.
*Ask the bartender about the availability of your favorite classic.