

## SOUPS

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

## COLD STARTERS

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

## WARM STARTERS

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

## SALADS

### CAESAR SALAD <sup>1,4,5,6,10</sup>

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 <sup>1,4,8,14</sup>

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

- WITH GOAT CHEESE

- WITH HALLOUMI

39 zł

## PASTAS

### LINGUINE WITH SHRIMPS <sup>1,4,5,6,12,13</sup>

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

58 zł

### STROZZAPRETI IN ALFREDO SAUCE <sup>1,4,9,13,14</sup>

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 <sup>1,4,7,9,10,13,14</sup>

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

52 zł

### VEAL SCHNITZEL WITH EGG AND ROASTED BUTTER

<sup>1,4,13</sup>

veal / fried egg / potato salad / lemon

59 zł

### GNUDI ON TOMATO GAZPACHO <sup>1,2,4,8</sup>

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

48 zł

## DISHES FROM THE OVEN WOOD-FIRED

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

## BURGERS

- BURGER CLASSIC** <sup>1,2,4,10,13</sup> 49 zł  
butter brioche bun / Black Angus beef / lettuce /  
pickled cucumber / tomato /  
onion / mayo classic / fries
- CHEESE BURGER** <sup>1,2,4,10,13</sup> 52 zł  
butter brioche bun / Black Angus beef / cheddar  
cheese / lettuce / pickled cucumber /  
Tomato / onion / Mayo Classic / French fries
- WEGE BURGER** <sup>1,2,4,10,13</sup> 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** <sup>1,2,3,4,8,13</sup> 28 zł  
cheesecake / fruit coulis / seasonal fruit

## KIDS' MENU

- CHICKEN BROTH** <sup>14</sup> 14 zł  
broth / noodles
- SOUP OF THE DAY** 12 zł  
\*ask the waiter for today's offer
- CHICKEN NUGGETS** <sup>14,13</sup> 29 zł  
chicken breast pieces / fries /  
lettuce with homemade vinaigrette / ketchup
- SWEET CREPES** <sup>1,2,4,8,13</sup> 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



FIRST FLOOR

— RESTAURANT —