

MENU

BREAKFAST

(served till 12.00)

Muesli, milk | yoghurt 9 zł

Muesli with seasonal fruits, milk | yoghurt 12 zł

Croissant, butter, nutella | honey | jam 9 zł

2 eggs: scrambled | fried | poached, bread 12 zł

Sausages (2 frankfurters), bread,
horseradish | mustard | mayo 12 zł

Egg Florentine: poached egg, spinach, toast, Mornay sauce 17 zł

Bistro breakfast: boiled egg (soft or hard), sausages, Radamer
or cottage herb cheese, bread, juice | coffee | tea 19 zł

Optional 1: bacon | tomato | onion
chives | butter | extra egg 1 zł

Optional 2: bread | honey | mushrooms | jam
free range egg 2 zł

Optional 3: sausage | Serrano ham 3 zł

*all breakfasts made with free range eggs

SANDWICHES

(served till 17.00)

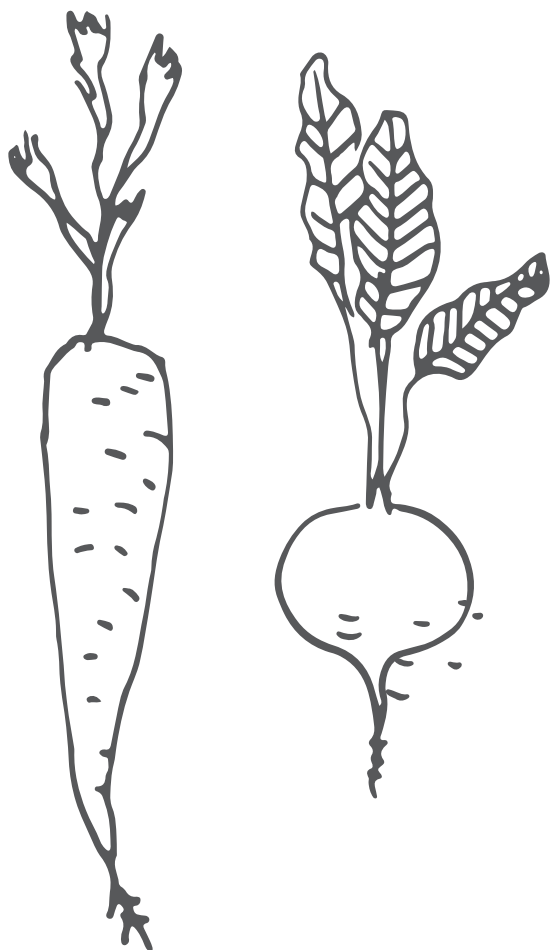
Crispy bacon, fried egg, Radamer cheese,
roasted bell pepper, mayo, cos lettuce 17 zł

Caouliflower & curry burger,
baba ghanoush, cucumber raita 17 zł

Fried herring, tartar sauce, cos lettuce,
red onion, cucumber 17 zł

Roasted leg of lamb, cucumber raita, sweet and sour carrot
with sesame seeds, watercress 17 zł

Beef burger, Radamer cheese, red onion, cucumber, sauce 21 zł
Home made chips 7 zł



STARTERS

(served 12.00–21.00)

Soup of the day 250 ml – please ask a member of staff for details

Tart of the day – please ask a member of staff for details

Leeks cooked in brown butter, “Kaszmierek” cheese from
Wańczykówka, breadcrumb egg, nuts & herbs 25 zł

Whitefish tartare, prawnmayo, radish, asparagus, nettle oil 27 zł

Guinea fowl & black pudding terrine, sauce Polonaise,
milk & sorrel emulsion 29 zł

SALADS

(served 12.00–21.00)

Golden beet, radish, kohlrabi, marinated chard,
lentils, herbs & olive 25 zł

Rabbit liver, crispy bacon, rhubarb, mixed leaves,
raspberry vinegrait, crouton 25 zł

PASTA | RISOTTO

(served 12.00–21.00)

Soba noodles with prawns, soy sauce, ginger, chilli, coriander,
pea, black fungus, kombu, mung sprouts 29 zł

Pappardelle: creamy black truffle paste, cherry tomato,
Serrano ham, Emilgrana cheese 29 zł

Risotto arborio of the day – please ask a member
of staff for details

MAIN DISHES

(served 17.00–21.00)

Beef burger, asparagus, fried egg, salad, bearnise sauce 30 zł

Duck leg confit, parmesan dumplings, red cabbage, caramel,
white wine and raisin sauce 45 zł

Lamb rump, baba ghanoush, herbed kuskus,
water cress, pomgranade & wine sauce 55 zł

Fillet of beef seared or sous-vide, new potatoes fried with onion
and mustard vinegrait, asparagus, bearnaise sauce 70 zł

Fish of the day – please ask a member of staff for details

DESSERT

(served 12.00–21.00)

Ice cream and sorbet selection 10 zł

White chocolate cheesecake, blackcurrant sorbet 15 zł

Rhubarb with zabaione, sour cream
ice cream and rhubarb meringue 17 zł

Chocolate textures (Single Origin Madagascar,
Bianca BIO, Gianduia), macaroon 17 zł

Cocoa Pavlova, mascarpone mousse, confit fennel,
lio raspberry, blackcurrant in syrup 17 zł

Polish cheese selection with seasonal chutney 35 zł

Dessert of the day – please ask a member of staff for details

*all dessert made with free range eggs

BEVERAGES

TEA

Teacup 300 ml 6 zł

Teapot 600 ml 12 zł

We offer selection of various tea from czajnikowy.pl (black, red, green, fruity). Please ask a member of staff for details.

Extras

Falvored Syrupus

Honey

Confiture

Soya Milk

Fresh Ginger

Slices of Orange

2 zł

COFFEE

Espresso **7 zł**

Ristretto **7 zł**

Lungo **7 zł**

Americano **7 zł**

Macchiato **8 zł**

Doppio **8 zł**

Cappuccino **8 zł**

Caffe latte **8 zł**

Grande Caffe Latte **10 zł**

Latte macchiato **10 zł**

Mocha **11 zł**

Frozen latte macchiato **9 zł**

Frappe latte macchiato **10 zł**

OTHERS

Cocoa **7 zł**

Hot chocolate **10 zł**

Yerba mate (tea bag) **7 zł**

COLD BEVERAGES

Shakes

Pear, currant, vanilla

Strawberry, horseradish, coconut

Strawberry, beetroot, chocolate

Pineapple, coconut, banana

12 zł

Smoothies

Kiwi, pineapple, basil

Banana, strawberry, lychee

Raspberry, coconut, cranberry

Strawberry, passion fruit, hibiscus

12 zł

Mocktails

Ginger, lemon, orange

Sambucus, Without, berries, lemon

Cucumber, honey, tabasco

Flavored Mojito

Flavored Lemonade

Terere (yerba mate)

12 zł

Sodas

Mineral water Cisowianka

Perlage | Classique **5 zł**

Mineral water Cisowianka

Perlage | Classique (0,7 l) **9 zł**

Natural pressed BIO juice

(Maurer's Press Organic) **7 zł**

John Lemon Pear | Cola

Black Currant | Rhubarb

Lime fruit | Plum) (0,33 l) **9 zł**

John Lemon Quince BIO (0,33 l) **9 zł**

John Lemon Matchbata (0,33 l) **9 zł**

John Lemon Rooibata (0,33 l) **9 zł**

John Lemon Yerbata

Classic | Pomegranate (0,33 l) **9 zł**

BOTTLED BEER

We offer selection of beers from various Polish microbrewery or craft brewery. Please ask a member of staff for details.

CIDER

Polish Cider Smykan, glass ml

9 zł

BIO Polish Cider

Maurer's Press Organic 500 ml

20 zł

Polish Cider Sour Apple 375 ml

25 zł

Polish Cider Smykan 750 ml

37 zł

