

MENU

SANDWICHES

(served till 17.00)

- Black pudding with onion marmelade and fried egg **17 zł**
- Cauliflower & curry burger, hummus, cos lettuce, grilled onion, beetroot ketchup **17 zł**
- Cod in batter, coleslaw with horseradish, tartare sauce **21 zł**
- Beef burger, Radamer cheese, red onion, cucumber, sauce **21 zł**
- Slow cooked beef cheek, fried chorizo, tomato and bell pepper relish **23 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
- Fried dumplings stuffed with baked cauliflower, walnuts, goat cheese spume **25 zł**
- Pike-perch & pearl barley stuffed cabbage, crayfish bisque, dill **27 zł**
- Beef tenderloin and beetroot tartare with egg yolk, milk & anchovies mayo and horseradish **29 zł**

SALADS

(served 12.00–21.00)

- Roasted butternut squash with curry, fried “Polish Halloumi” cheese, hummus and coriander and lime yoghurt **27 zł**
- Cos lettuce with slow cooked bacon, black pudding, crispy egg, marinated pear, beetroot and herbs **27 zł**

PASTA | RISOTTO

(served 12.00–21.00)

- Linguine with cod and smoked bacon, fennel, red onion, chili, garlic and Emilgrana cheese **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)

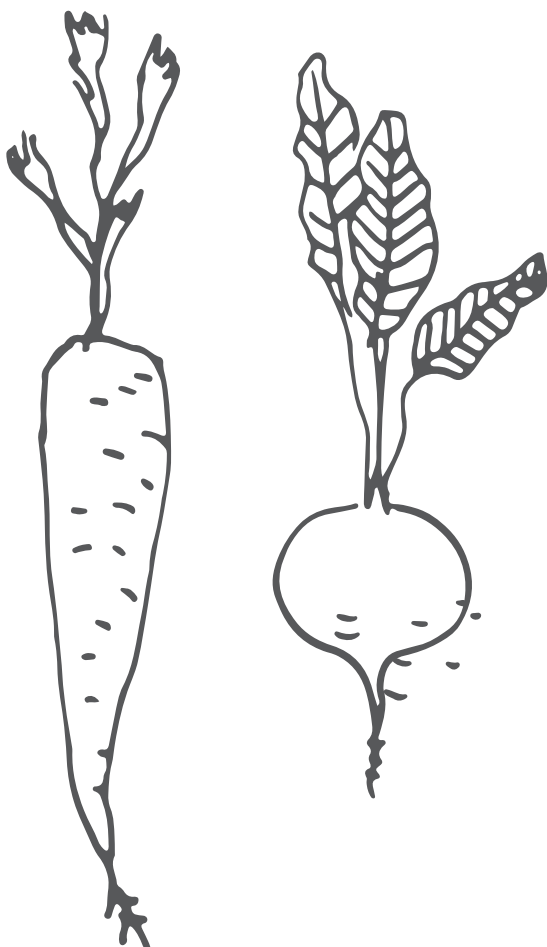
- Wild boar burger, toasted hallah, onion marmelade, cos lettuce, pickles and beetroot ketchup **33 zł**
- Duck leg confit, parmesan dumplings, red cabbage, caramel, white wine and raisin sauce **45 zł**
- Braised sheep shoulder, baked celeriac mousse, salsify, plum chutney and smoked, dried plum red wine sauce **55 zł**
- Fillet of beef seared or sous-vide, home made chips, cos lettuce with marinated saffron milk cup, onion, beetroot, saffron milk cup butter and veal vinegrette **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 **17 zł**
- Cocoa Pavlova, mascarpone mousse, confit fennel, lio raspberry, blackcurrant in syrup **17 zł**
- Gianduja cremoux, hazelnut cream, white chocolate marshmallow, sea buckthorn granita and meringue **19 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

Flavored 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**

On Lemon Pear | Cola

Black Currant | Rhubarb

Lime fruit | Plum) (0,33 l) **9 zł**

On Lemon Quince BIO (0,33 l) **9 zł**

On Lemon Matchbata (0,33 l) **9 zł**

On Lemon Rooibata (0,33 l) **9 zł**

On 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

