

MENU

SANDWICHES

(served Tue – Fri 12.00 – 17.00)

Black pudding with onion marmelade and fried egg **19 zł**

Caouliflower & curry burger, beetroot & za'atar hummus, cos lettuce, grilled onion, carrot with sesame, cucumber raita **21 zł**

Battered cod, rice vinegar marinated vegetables, misomayo, cos lettuce **23 zł**

Veal tongue, tuna sauce, gremolata, roasted capers & cherry tomato, grilled onion, cos lettuce **23 zł**

Beef burger, crispy bacon, Radamer cheese, grilled & marinated onion, cucumber, cos lettuce, sauce **25 zł**

Home made chips **9 zł**

STARTERS

(served 12.00–21.00)

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

Baltic sea herring with potato & black garlic ice cream, crème fraiche with dill and marinated kohlrabi **25 zł**

Raviolo with smoked ricotta, braised cabbage with potatoes, egg yolk and wild garlic **27 zł**

Beef tenderloin and beetroot tartare with egg yolk, milk & anchovies mayo and horseradish **32 zł**

SALADS

(served 12.00–21.00)

Mix leaves with fennel & orange marinated trout capers, apple vinegrait and herbs **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)

Glutenfree casarecce with pancetta, cod, courgette, fennel, petit pois, garlic and Emilgrana cheese in white wine sauce **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)

Lamb burger, toasted hallah, beetroot & za'atar hummus, courgette, fried spring onion, cucumber raita **35 zł**

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

Lamb rump, pea & carrot, Parisian gnocchi with wild garlic, thyme jus **65 zł**

Fillet of beef seared or sous-vide 200 g | rib eye 300 g, home made chips, mix leaves with radishes, herbs & apple vinegrait, black garlic & mustard seed butter, juniper jus **85 zł | 60 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**

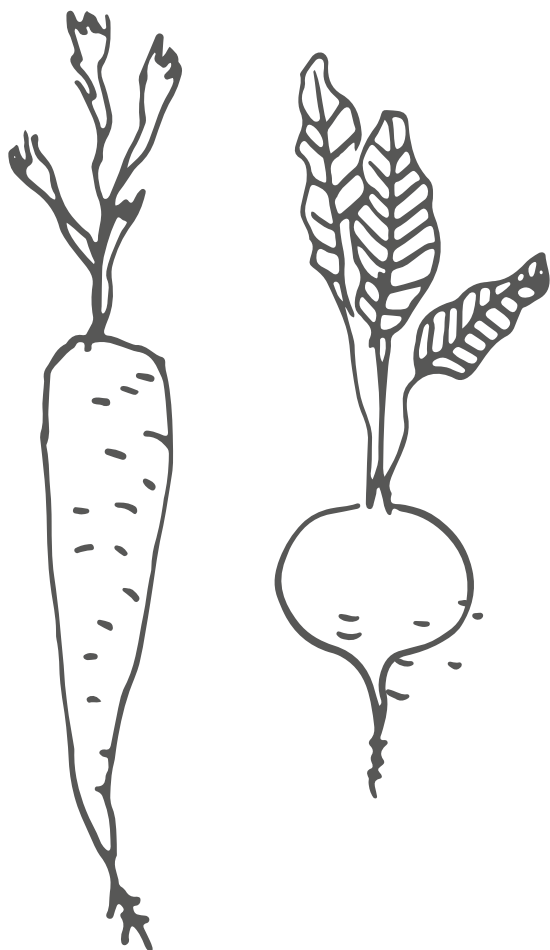
Cocoa Pavlova, mascarpone mousse, confit fennel, lio raspberry, blackcurrant in syrup **19 zł**

Rhubarb mousse & sorbet with Single Origin Madagascar chocolate, strawberry with black pepper & sherry **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 0,3 l 6 zł

Teapot 0,6 l 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

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 0,4 l

Pear, currant, vanilla

Strawberry, beetroot, chocolate

forrest fruit, white chocolate, soy milk

12 zł

Smoothies 0,4 l

Banana, raspberry, lychee

Strawberry, passion fruit, hibiscus

Celery, spinach, apple

12 zł

Sodas

Kinga Pienińska
sparkling / still (0,33l) **5 zł**

Kinga Pienińska
sparkling / still (0,7l) **9 zł**

Natural pressed BIO juice
(Maurer's Press Organic 0,2 l) **7 zł**

Flavored Mojito 0,3 l **12 zł**

Flavored Lemonade 0,3 l **12 zł**

Terere (yerba mate) 0,3 l **12 zł**

On Lemon (Gooseberry | Pear | Cola
Black Currant | Rhubarb

Lime fruit | Plum) (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

Cydr i Bzik (elder flower aroma) Winnica
Wieliczka 0,275 l **17 zł**

Cydr i Bzik (elder flower aroma) Winnica
Wieliczka 0,75 l **52 zł**

BIO Polish Cider
Maurer's Press Organic 0,5 l
20 zł

Polish Cider Sour Apple 0,375 l
25 zł

Polish Cider Smykan 0,75 l
37 zł

