

Starters

- POTATO PANCAKE WITH SMOKED SALMON** ⑧ 48
house smoked salmon / herbal crème fraîche / caviar
Recommended wine: Prosecco Botter - glass 25
- DRY-AGED ROAST BEEF CARPACCIO** ⑧ ⑨ 65
fresh black truffle / Góra Św. Wawrzyńca canola oil / capers / artichoke
Recommended wine: Barone Ricasoli Chianti DOCG
- TUNA TATAKI** 59
homemade ponzu / crispy panko with spicy Rayu / Kewpie Yuzu / coriander
Recommended wine: Orestyadi Tenute Paxmentis Chardonnay-Viognier
- BEEF SIRLOIN TARTARE** ⑧ ⑨ 56
yolk / shallot / cucumber / mustard / pickled bay bolete
Recommended wine: Porta 6 Tinto - glass 27
- POTATO CROQUETTE WITH WILD MUSHROOMS** ⑨ 45
parsley espuma / Bursztyn cheese / chive olive oil
Recommended wine: Maurice Schueller Gewurztraminer

Soups

- BEEF AND CHICKEN BROTH** ⑧ 29
beef and marjoram dumpling / carrot
- CREAMY MUSHROOM SOUP** ⑨ 36
boletus caps / drop dumplings / thyme olive oil
- SOUR RYE SOUP** 33
creamy sour rye soup on our own leaven / potato / white sausage / egg

Salads

- CAESAR SALAD** 49
chicken S.V. / romaine lettuce / anchovies / Grana Padano / capers / breadcrumbs
Recommended wine: Winnica Silesian Cuvée
- SALAD WITH ROASTED BEETROOT** ⑧ ⑨ 47
goat cheese curd / warm citrus and honey dressing / romaine lettuce / roasted beetroot
walnut / herbs
Recommended wine: Mosen Cleto Aragonesas



vegan



vegetarian



gluten-free



lactose-free



Main dishes

DUCK LEG ③	69
baked apple puree / baked beetroot / cherry liqueur demi-glace	
Recommended wine: Masseria Pezza Primitivo di Manduria Riserva - glass 39	
GUINEA FOWL BREAST ③	77
buttery mashed potato / truffle Mousseline / herb salad with vinaigrette	
truffle demi-glace	
Recommended wine: Kamil Barcentewicz Pinot Noir Dobre Minor	
BREADED BEEF CHEEKS	75
potato terrine with Bursztyn cheese / glazed carrot / kale chip / demi-glace	
Recommended wine: Navajas Reserva	
BONE-IN PORK CHOP	66
creamy purée with roasted onion and chives / beetroot and horseradish relish / café de Paris butter	
Recommended wine: Turnau Solaris - glass 38	
PORK KNUCKLE	63
sauerkraut with baked potatoes / mustard demi-glace / dark beer glaze	
Recommended wine: Weinbiet Riesling Classic	
TRADITIONAL BEEF ROLL <i>weekends only</i> ③	72
grey dumplings / red cabbage / gravy	
Recommended wine: Orestyadi Tenute Syrah Paxmentis - glass 37	
VENISON SADDLE ③	125
parsnip pudding / roasted parsnip / lingonberry demi-glace / wild garlic powder	
Recommended wine: Barolo Massolino - glass 95	
BEEF TENDERLOIN STEAK	145
butter-confit french potatoes / roasted beetroot / morel demi-glace	
Recommended wine: Pradorey Adaro - glass 50	
POTATO AND TRUFFLE DUMPLINGS ④	68
freshly grated black truffle / burnt onion sauce / sour cream / Góra Św. Wawrzyńca canola oil	
Recommended wine: Casas Patronales Reserva Chardonnay - glass 32	
GRATED POTATO DUMPLINGS ④ ③	49
Charsznica sauerkraut / boletus mushroom mousse / crispy onion	
Recommended wine: Porta 6 Branco - glass 27	
TROUT FILLET ③	72
saffron potato purée / butter sauce with trout caviar and chives / tenderstem broccoli	
with hazelnut powder	
Recommended wine: Te Henga Sauvignon Blanc - glass 37	
ROASTED HALIBUT ③	85
roasted Jerusalem artichoke purée / Jerusalem artichoke / Brussels sprouts / citrus dressing	
Recommended wine: Chablis Famille Savary - glass 65	
OCTOPUS ③	135
french potato / butter sauce / chorizo / Riviera olives / parsley	
Recommended wine: Lolo Albariño	
LITTLE ITALY	75
tagliolini al nero di seppia / prawns / clams / calamari / butter sauce with chili oil	
Recommended wine: Tenuta Valleselle Pinot Grigio	

Ask the staff about allergens list



Desserts

EGG YOLK AND SUGAR CREAM ⑧	35
pear marinated in red wine / baked egg yolk cream	
BAKED APPLE ⑧	35
salted caramel / almond and hazelnut crunch / cinnamon ice-cream	
CHOCOLATE FONDANT	38
natural yogurt / roasted white chocolate / coffee ice cream	
WAFER ROLL WITH CHEESECAKE FILLING	25
cheesecake filling / milk chocolate / cherry coulis	
Recommended wine: Moscatel do Douro - glass 50 ml - 20	

Kids menu

BEEF AND CHICKEN BROTH ⑧	19
homemade noodles	
PASTA ⑧	33
tomato sauce with Grana Padano	
CHICKEN FILLET ⑧	38
thick cut fries / baked carrot	
FRIES ⑧ ⑧	20
thick cut fries 150g	
ICE CREAM ⑧	22
two homemade icecream scoops	

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vegan



vegetarian



gluten-free



lactose-free



Cold drinks

GRANDMA'S HOMEMADE COMPOTE	16
Ask us which one we've made today	
CITRUS LEMONADE	19
lemon cordial / water / herbs	
RASPBERRY LEMONADE	19
raspberry cordial / water / herbs	
Still water Cisowianka 0,3l/0,7l	12 / 19
Sparkling water Cisowianka 0,3l/0,7l	12 / 19
Acqua Panna 0,75l	22
San Pellegrino 0,75l	22
Carafe of water with fruits and herbs 1l	19
Carafe of lemonade 1l	38
Coca-Cola 0,25l	13
Coca-Cola Zero 0,25l	13
Sprite 0,25l	13
Fanta 0,25l	13
Kinley 0,25l	13
Kinley Bitter Rose 0,25l	13
Sok Cappy 0,25l	13
Freshly squeezed juice 0,3l	24
grapefruit / orange / mix	

Hot specials

WINTER TEA	25
served with: orange / honey / raspberry cordial dried fruits	
GINGER INFUSION	24
ginger / honey / fresh mint / red currant	
MULLED WINE	29
Zweigelt / honey / cinnamon stick / orange cloves	

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Coffee

Espresso	11
Espresso Doppio	14
Cappuccino	17
Latte Macchiato	19
Flat White	18
Black coffee	17
White coffee	17
Espresso Tonic	23
Iced coffee	23
ice / milk / espresso doppio	
Orange Espresso	29
freshly squeezed orange juice / espresso doppio	

Tea

*We serve loose-leaf tea.
350 ml brew - 19 PLN.*

English Breakfast	13
Ceylon black tea, Assam black tea	
Earl Grey	13
Ruhuna Ceylon black tea, jasmine flowers, bergamot oil from southern Italy	
Chinese Sencha	24
Chinese green tea	
Mint	
Natural peppermint	
Fruity Sweet Mango	
Pineapple, mango, apple, orange, strawberries, marigold blossoms, flavoring, safflower	
Strawberry and rhubarb	
Green tea, freeze-dried strawberries, pomegranate petals, cornflower petals, freeze-dried rhubarb	
Rooibos Zanzibar	
Green rooibos, lemon slices, red and white pepper, cloves, pieces of mango, ginger, cinnamon, and vanilla, rose and cactus flowers.	

