

menu

BURRATA WITH PARMA HAM (GLN)

melon/orange/chili pepper/herbs

35

CLASSIC BEEF TARTARE (AGLJ)

beef tenderloin from local farmer/leek/pumpnickel
bread/chanterelle/onion

45

SOUP OF THE DAY

25

ZUREK – POLISH SOUR SOUP (ACFGIL)

local butcher sausage/boletus mushrooms/egg

25

RAW VEGETABLE SALAD WITH BLUE CHEESE (VEG)

(LH)

carrot/beetroot/radish/kohlrabi/red
cabbage/parsley/apple/walnuts/lemon vinegar

40

POLISH HOMEMADE DUMPLINGS (ACGJJ)

dumplings mix: potatoes/meat/cabbage with
mushrooms

40

FISH OF THE DAY (VEG) (DG)

sour cabbage/white turnip mousse/ground red pepper

55

BLACK TAGLIATELLE (VEG) (ACGN)

shrimps/tomatoes/basil

60

ORIGINAL WIENER SCHNITZEL (ACGJLL)

best cut from the veal/Viennese potato
salad/cranberry jam

65

CHEF'S DESSERT

25

ICE CREAM/SORBET (GCE)

8

All prices are in PLN incl. value-added tax.

There is a discretionary 10% service charge added to your bill.

You will find information about the ingredients and additives, as well as the allergens used in the products on the last page.

From 1st January, 2020, a VAT invoice for a receipt may be issued only if the buyer's tax identification number is on the receipt.

Please inform restaurant staff before making a payment about the necessity to issue a VAT invoice.

The receipt up to PLN 450 (EUR 100) is already a simplified invoice and no additional invoice will be issued.

menu

FROM THE GRILL

SEASONED BEEF

NEW YORK STEAK	300g	90
ENTRECOTE	300g	90
T-BONE STEAK	450g	95
BEEF TENDERLOIN	200g	100

Our Simmental beef, comes from a farmer from a nearby village. Barbecued to perfection on our 800 degrees grill.

All steaks will be served with smoked garlic and thyme butter

GRILLED DISHES

VEGETABLE PLATTER (VEG) (FIM)

courgette/carrot/aubergine/herbs/ whipped feta cheese dip

40

FLAT IRON CHICKEN (LG)

oregano /cooked garlic

55

TUNA STEAK (D)

60

SIDES

10

HAND-CUT FARMER FRIES (L)

vinegar/sea salt flakes

GRILLED BOLETUS MUSHROOMS (GJ)

farmhouse butter/fresh thyme

MIXED VEGETABLES (FIM)

grilled seasonal farmer vegetables/herbs

SPINACH (FEH)

garlic/chilli/cashew nuts

MASHED POTATO (GL)

horseradish/cream/herbs

GARDEN SALAD (L)

tomato/cucumber/vinegar

SAUCE

6

GREEN PEPPERCORN (AI)

BEARNAISE (CL)

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DRINKS

DRAUGHT BEER

Tyskie Gronie 0,3 L	16
Tyskie Gronie 0,5 L	18
Książęce Weizen 0,3 L	20
Książęce Weizen 0,5 L	24

BOTTLED BEER

Lech Free 0,33 L	16
Grolsh 0,33 L	20
Pilsner 0,33 L	20
Corona 0,3 L	22
Książęce Czerwony Lager 0,5 L	24
Książęce IPA 0,5 L	24
Książęce Ciemne łagodne 0,5 L	24
Książęce Pszeniczne 0,5 L	24

SOFT DRINK

Coca-Cola 0,25 L	10
Coca-Cola Zero 0,25 L	10
Sprite 0,25 L	10
Fanta 0,25 L	10
Tonic Kinley 0,25 L	10
Bitter Lemon Kinley 0,25 L	10
Apple Juice Cappy 0,25 L	10
Orange Juice Cappy 0,25 L	10
Grapefruit Juice Cappy 0,25 L	10
Tomato Juice Cappy 0,25 L	10
Kropla Beskidu 0,33/ 0,75 L	10/14
Kropla Delice 0,33/ 0,75 L	10/14
Burn 0,25 L	16
Red Bull 0,25 L	18

HOT BEVERAGES

All coffee specialities	12
Tea	12

WINE BY THE GLASS

WHITE WINE

LAURENT MIQUEL CHARDONNAY VIOGNIER FRANCE (2017) 0,125 L

Wine with aromas of citrus fruits, apples and apricot - with delicate notes of flowers and exotic fruits.

18

HEIDERER MAYER RIESLING AUSTRIA (2017) 0,125 L

Wine with a bright golden colour and a delicate peach bouquet. Fruity and rich finish.

24

RED WINE

LAURENT MIQUEL CABERNET SAUVIGNON SYRAH FRANCE (2017) 0,125 L

Wine with a predominance of Syrah, and with the scent of ripe red fruits and herbs. Smooth and intensely fruity, with notes of thyme on the palette.

18

PASCUAL TOSO MALBEC ARGENTINA (2017) 0,125 L

Aromas of plums and quince mix gently with hints of oak. Slightly spicy and thick. Full of black fruits with a hint of liquorice on the palette. Long and rich finish with smoke and vanilla.

30

SPARKLING WINE

VAL D'OCA PROSECCO BRUT TREVISO D.O.C. 0,1 L

Great sparkling wine with an elegant floral bouquet and pearly bubbles. A perfect balance between acidity and gentleness.

18

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ALLERGENS

A. glutinous corn • B. crustaceans • C. eggs • D. fish • E. peanuts • F. soy • G. milk •
H. edible nuts • I. celery • J. mustard • K. sesame •
L. sulphite sulfur dioxide • M. lupine • N. mollusks