

BEEF TARTARE minced beef (100g) chives pickled: mushrooms, cucumber, onion anchovy mayonnaise bread	46
PRAWNS IN BUTTERY EMULSION (8 pcs.) garlic cherry tomatoes parsley shallot chilli butter cider bread	47
CHICKEN QUESADILLA tortilla chicken bell pepper garlic sun-dried tomatoes corn cheddar mango-chilli sauce	44
GOAT CHEESE QUESADILLA tortilla goat cheese spinach pumpkin hazelnut balsamic cream	40



CREATE YOUR OWN BOWL:
CHICKEN 48 | TOFU 45 | PRAWNS 50 | GRAWLAX SALMON (6pcs.) 50

CHOOSE A BASE: PEARL BARLEY or RICE NOODLES or BAKED POTATOES

CHOOSE A SAUCE: YOGURT-DILL or MANGO-CHILLI or TERIYAKI

EACH BOWL INCLUDES:

wakame seaweed | kimchi | cherry tomatoes | edamame beans | pumpkin | oyster mushroom | egg



CAESAR SALAD

choose: WITH CHICKEN or WITH PRAWNS (6pcs.)

romaine lettuce | herb croutons | grana padano cheese | bacon |
cherry tomatoes | caesar sauce

BEET AND PUMPKIN SALAD
baked beetroot | goat cheese | marinated pumpkin | spinach |
nuts| mango-chilli dressing | balsamic cream



SOUPS



TRADITIONAL POLISH RYE SOUP

egg | white sausage | pork belly | potatoes

SWEET POTATO CREAM SOUP

chilli | ginger | smoked cottage cheese | coconut milk



MAIN COURSES



BEEF BURGER

100% beef | cocktail sauce | bacon | cheese | brioche bun | pickled onion | pickled cucumber | tomato | sweet potato fries

CHICKEN SUPREME

hasselback potato with parsley pesto | broccoli | pumpkin puree | orange demi-glace sauce

PORK CHOP IN PANKO

potato puree | fried sauerkraut

DUCK THIGH

confit duck thigh | gnocchi | red cabbage | apple | demi-glace souce

PIKE-PERCH FIILET

beetroot risotto | broccoli | pickled pumpkin

SALMON DUMPLINGS (8 pcs.)

spinach | salmon | dill | ricotta | lemon sauce 42

STROZZAPRETI WITH CHICKEN

strozzapreti pasta | zucchini | pumpkin | shallot | garlic | 53 spinach | cream

GNOCCHI WITH BEETROOT AND GOAT CHEESE

pumpkin puree | hazelnuts | goat cheese | roasted beetroot pickled pumpkin



CHICKEN NUGGETS

battered chicken breast pieces | fries | ketchup

SWEET WAFLE

waffle | fruit mousse | whipped cream | fresh fruit

56

55

65

67

38

29

36



DESSERTS



30 APPLE PIE WITH ICE CREAM 32 CHOCOLATE LAVA CAKE WITH ICE CREAM



COFFEE



MATCHA §

MATCHA LATTE | 20

GINGERBREAD MATCHA | 25 with almond milk

MATCHA WITH PEAR | 25 and cardamom

ESPRESSO | 11 DOPPIO | 13 **AMERICANO | 16** WHITE COFFEE | 17 CAPPUCCINO | 17 FLAT WHITE | 18 LATTE MACCHIATO | 18

GINGERBREAD LATTE WITH WHIPPED CREAM | 25 BAILEYS COFFEE WITH WHIPPED CREAM | 38 HOT CHOCOLATE WITH WHIPPED CREAM | 22



JUICES/DRINKS



KOMBUCHA | 23 darjeeling | osmantus | jasmine

FRESHLY SQUEEZED JUICE | 25 orange | grapefruit | mix

APPLE JUICE WIATROWY SAD | 14 traditional | apple-strawberry | apple-mint | apple-pomegranate

FOREST FRUITS SMOOTHIE | 24 raspberry/blackberry/blackcurrant/redcurrant

PROTEIN SHAKE | 24 vanilla flavour / vanilla with fruits

COCA-COLA / COCA-COLA ZERO | 14

LEMONADE lemon 17 / pear 19 / raspberry 19

PERLAGE 250 m1/750 ml | 12/18



INFUSIONS



25

GINGER INFUSION

ginger | cinnamon | mint | citrus frutis | honey

GRAPEFRUIT-ROSEMARY INFUSION

rosemary | citrus fruits | cloves | honey

RASPBERRY INFUSION

earl grey tea | tangerine puree | raspberry syrup | citrus | honey

WINTER TEA

black tea | cinnamon | cloves | anise | citrus | honey



TEA



22

ASSAM Indian black tea EARL GREY

WHITE TEA

GREEN TEA

YERBA MATE
green tea exotic
JASMINE TEA
green tea | dry jasmine flowers

RED DRAGON

Pu Erh tea | grapefruit | guarana | red pepper | safflower petals

LAVENDER HILL

rooibos | lavender petals | cornflower petals | rose petals

LIME PASSIONERUIT

Indian OP black tea | papaya | pineapple | cornflower petals

GRANDMA'S ROSE SECRET

wild rose | hibiscus | chokeberry | linden | wild strawberry and blackberry leaves | beetroot

COCKTAILS

WHISKY SOUR Jameson lime juice sugar syrup egg whites angostura	34
HUGO SPRITZ prosecco elderberry syrup lime mint sparkling water	39
APEROL SPRITZ aperol prosecco orange slices sparkling water	39
MANGO DAIQUIRI rum lime juice mango puree	34
HOT DRINKS	Q
MULLED APEROL aperol white wine orange slices apple juice	39
WHITE MULLED WINE white wine elderflower syrup cinnamon	34
RED MULLED WINE red mulled wine cloves cinnamon orange slices	34
MOCKTAILS	
VIRGIN MOHITO lime cane sugar mint sparkling water	26
VIRGIN HUGO SPRITZ 0% prosecco elderflower syrup lime mint sparkling was BEER 17	37 ater
ZŁOTE LWY - light, pasteurized beer, lager	
PSZENICZNIAK - wheat beer, pasteurized	
APA - light beer, pasteurized	
CZARNY BEZ - light beer with elderflower juice	
IPA 0% - non-alcoholic beer	

MANGO 0%- non-alcoholic beer



BREAKFASTS served from 9 to 12



30

28

PROTEIN OATMEAL WITH FRUITS oat flakes protein 20g milk natural yoghurt	30 fresh fruit
SHAKSHUKA WITH PUMPKIN 2 eggs baked in tomato sauce onion bell pepper cumin pumpkin zucchini bread	38
OMELETTE WITH VEGETABLES 3 egg omelette broccoli rabe cherry tomatoes schallot augula garlic bread	zuzchini
OMELETTE WITH BACON 3 egg omelette schallot bacon cherry tomatoes garlic bread	36 s arugula
BRIOCHE WITH POACHED EGG AND OYSTERB M poached egg hollandaise sauce spinach oyster	1 0
ENGLISH BREAKFAST beans in tomato sauce 4 frankfurter sausages 2 grilled bacon portobello mushroom	fried eggs
WAFFLE WITH SALMON marinated salmon guacamole poached egg yog sauce cherry tomatoes pickled onion	48 hurt-dill
BRIOCHE WITH MASCARPONE AND FRUITS	36

SANDWICHES

GRILLED CHICKEN SANDWICH

baguette | grilled chicken | tomato | pickled cucumber | cocktail sauce

GRILLED TOFU SANDWICH

baguette | grilled tofu | tomato | pickled cucumber | cocktail sauce