



STARTERS



ROAST BEEF TARTARE

chopped beef (125g)|egg yolk|pickled cucumber|onion|
marinated shimeji mushrooms|radish|olive oil 42

FOCACCIA

Italian bread| roasted eggplant spread|roasted pepper
spread|rosemary olive oil 30

SHIRMPES IN BUTTERY EMULSION

garlic|cherry tomatoes|parsley|shallot|chilli|butter|
white wine|bread 42

QUESADILLA

chicken thighs marinated in tequila|paprika|corn|
chilli|cheddar cheese|guacamole 36

PEAR CARPACCIO

rocket|walnuts|blue cheese|dry tomatoes|honey-mustard
dressing 32



SOUPS



FISH SOUP

fish broth|trawl|salmon|halibut|cream|mushrooms 36

DUCK BROTH WITH MEAT RAVIOLI

28

ROASTED TOMATOES CREAM WITH SMOKED COTTAGE CHEESE

27





MAIN COURSES



SEA BREAM sea bream fillet cous cous ratatouille chimichurri	59
HALIBUT halibut fillet mushy peas wild broccoli cauliflower lemon sauce	61
PORK TENDERLION potato fondant green asparagus spears baby carrot demi glace sauce with chilli and ginger	58
BEEF BURGER beef 100% aioli sauce BBQ sauce bacon brioche bun red onion chutney pickled cucumber tomato sweet potato fries salad selection cheese rocket	52
TURKEY BREAST (HIGH PROTEIN DISH) turkey breast roulade stuffed with spinach and basil pesto lentils peas spinach demi glace sauce	54
DUCK BREAST potato pave baby carrot broccolini demi glace sauce with teriyaki	62

List of allergens available on the bar
All dishes may contain traces of gluten

Last orders are taken 30 minutes before the restaurant closes





PASTAS



SHRIMP TAGLIATELLE

shrimps|cherry tomatoes|spinach|garlic|shallot|
butter|white wine|chilli

46

BOLOGNESE TAGLIATELLE

42

GNOCCI WITH BASIL PESTO

parmesan|walnuts|basil pesto|rocket|dry tomato

37



BOWL



COMPOSE YOUR BOWL:

ROAST BEEF

45

TURKEY BREAST

42

TOFU

38

SHRIMPS

45

CHOICE OF:

rice noodles/udon/bulgur

DIP OF CHOICE:

honey-mustard/olpini/mango-chilli/teriyaki

EACH BOWL INCLUDES:

marinated vegetables: wakame|carrot|cucumber|kimchi

fresh vegetables: tomato|mung bean sprouts

grilled vegetables: cauliflower|zucchini

Nori algae





SALADS



CAESAR SALAD

romaine lettuce|grilled turkey breast|toast with herbs|
grana padano|bacon|sauce

39

ROASTED BEETROOT SALAD

goat cheese|orange|walnuts|spinach|raspberries

42



KIDS



BOLOGNESE TAGLIATELLE

29

CHICKEN NUGGETS

breaded chicken breast pieces|fries|ketchup

29

SWEET PANCAKES

3 american pancakes|fruit mousse

22



DESSERTS



HOMEMADE APPLE PIE WITH ICE CREAM

27

CHOCOLATE FONDANT

dark chocolate|cherry mousse|vanilla ice cream

29

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INFUSIONS



18

GINGER INFUSION

ginger|cinnamon|mint|citrus frutis|honey

GRAPEFRUIT-ROSEMARY INFUSION

rosemary|citrus fruits|cloves|honey

CHERRY INFUSION

cherries|ginger|lime|chilli|honey



TEA



18

ASSAM

Indian black tea

GREEN GARDEN

sencha green tea

JASMINE TEA

green tea|dry jasmine flowers

RED DRAGON

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

RED BEADS

rooibos|sugary sprinkles|blackcurrant|melissa|redcurrant|sunflower

LIME PASSIONFRUIT

Indian OP black tea|papaya|pineapple|cornflower petals

GRANDMA'S ROSE SECRET

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

CHEERS FROM SAVANNA

rooibos|lemon grass|lyophilized lemon





COFFEE



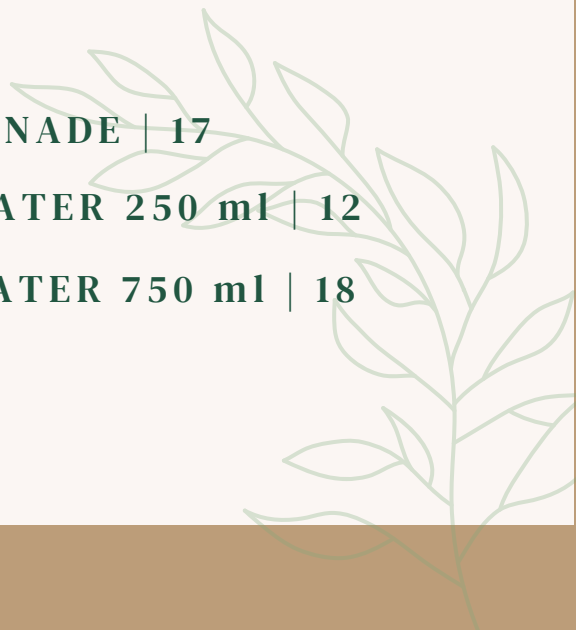
ESPRESSO | 11
DOPPIO | 13
AMERICANO | 14
WHITE COFFEE | 15
FLAT WHITE | 15
CAPPUCCINO | 15
LATTE MACCHIATO | 16
TONIC ESPRESSO | 16
HOT CHOCOLATE | 17
ICED LATTE | 17
ICED LATTE WITH SYRUP | 19



JUICES/DRINKS



KOMBUCHA | 21
jasmine|darjeeling|nepal
FRESHLY SQUEEZED JUICE | 20
orange|grapefruit|mix
APPLE JUICE WIATROWY SAD | 12
traditional|apple-strawberry|apple-mint|apple-wild cherry
RED SMOOTHIE | 17
blueberry|strawberry|cherry
PROTEIN SHAKE | 19
vanilla flavour
FRITZ-KOLA | 12
CLASSIC OR STRAWBERRY LEMONADE | 17
SAN PELLEGRINO SPARKLING WATER 250 ml | 12
SAN PELLEGRINO SPARKLING WATER 750 ml | 18





BREAKFASTS

served from 9 to 12



PROTEIN OATMEAL WITH FRUITS oat flakes protein 20g milk natural yoghurt fresh fruits	28
SHAKSHUKA fried eggs tomatoes onion peppers cumin side salad spiced baguettes	32
SHAKSHUKA WITH CHORIZO fried eggs chorizo tomatoes onion peppers cumin side salad spiced baguettes	38
OMLET CHORIZO OMELETTE 3 egg omelette chorizo shallots bread	39
TOAST WITH POACHED EGG AND OYSTER MUSHROOMS poached egg baked toast hollandaise sauce spinach oyster mushrooms	35
CROISSANT WITH GRAVLAX SALMON salmon marinated in citrus rocket creamy cheese guacamole	37
SWEET PANCAKES american pancakes blueberries strawberries cottage cheese ricotta maple syrup almonds	32

SANDWICHES

TURKEY SANDWICH multigrain bread fresh vegetables mix of fresh lettuces mayo	20
TOFU SANDWICH multigrain bread fresh vegetables mix of fresh lettuces mayo	20

