



## BREAKFASTS

served from Monday to Sunday 9:00 - 12:00

### **PROTEIN OATMEAL WITH FRUITS | 28**

oat flakes / protein 20g / milk / natural yoghurt / fresh fruits

### **SHAKSHUKA | 32**

fried eggs / tomatoes / onion / peppers / cumin / side salad / spiced baguettes

### **SHAKSHUKA WITH CHORIZO | 38**

fried eggs / chorizo / tomatoes / onion / peppers / cumin / side salad / spiced baguettes

### **CHORIZO OMELETTE | 39**

3 egg omelette / chorizo / shallots / bread

### **TOAST WITH POACHED EGG AND OYSTER MUSHROOMS | 35**

poached egg / baked toast / hollandaise sauce / spinach / oyster mushrooms

### **CROISSANT WITH SALMON GRAVLAX | 37**

salmon marinated in citrus / arugula / creamy cheese / guacamole

### **BAGEL WITH TURKEY | 39**

grilled turkey / bagel / kale / anchovy sauce

### **SWEET PANCAKES | 32**

american-style pancakes / blueberries / strawberries / cottage cheese / ricotta / maple syrup / almonds

## SANDWICHES

### **SANDWICH WITH TURKEY | 20**

multigrain bread / fresh vegetables / mix of fresh lettuces / mayo

### **SANDWICH WITH TOFU | 20**

multigrain bread / fresh vegetables / mix of fresh lettuces / mayo

List of allergens available on the bar

## STARTERS

### ROAST BEEF TARTARE | 42

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

### FOCACCIA | 30

roasted eggplant spread / roasted pepper spread / rosemary olive oil / Italian bread

### SHRIMPS IN BUTTERY EMULSION | 42

garlic / cherry tomatoes / parsley / shallot / chilli / butter / white wine / bread

### QUESADILLA | 36

chicken thighs marinated in tequila / paprika / corn / chilli / cheddar cheese / guacamole

### CARPACCIO OUT OF PEAR | 32

rocket / walnuts / azure cheese / dry tomatoes / honey-mustard dressing

### HERRING FILLET | 28

herring in vinegar brine / apple puree / cream cheese with cucumber and radish / pickled radish

## SOUPS

### BOUILLABAISSE | 36

fish broth / mirepoix / salmon / halibut / cream / fungi

### RAMEN WITH PORK NECK | 48

slow-baked pork neck / ramen noodles / egg / mun mushrooms / radish sprouts / sweetcorn

### CREAM FROM ROASTED TOMATOES WITH SMOKED COTTAGE CHEESE | 27

## MAIN COURSES

### SEA BREAM | 59

fillet of sea bream / cous cous / ratatouille / chimichurri

### HALIBUT | 61

fillet of halibut / mushy peas / wild broccoli / cauliflower / lemon sauce

### PORK TENDERLION | 58

potato fondant / green asparagus spears / new carrot / demi glace sauce with chilli and ginger

### BEEF BURGER | 52

beef 100% / aioli sauce / barbecue sauce / bacon / brioche bun / red onion chutney / pickled cucumber / tomato / sweet potato fries / salad selection / cheese / rocket

### TURKEY BREAST SOUS VIDE | 52

stuffed with mushrooms and leeks / potato puree / mushroom sauce / brussels sprouts / breadcrumbs

### DUCK BREAST | 62

potato pave / baby carrot / broccolini / demi glace with teriyaki

## PASTAS

### **TAGLIATELLE WITH SHRIMPS | 46**

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

### **TAGLIATELLE WITH BOLOGNESE SAUCE | 42**

### **GNOCCHI WITH BASIL PESTO | 37**

Parmesan / walnuts / basil pesto / rocket / dry tomato

## BOWLS/SALADS

### **ROAST BEEF BOWL | 45**

### **TURKEY BREAST BOWL | 42**

### **TOFU BOWL | 38**

### **SHRIMPS BOWL | 45**

*each bowl includes:*

**marinated vegetables** - wakame algae / carrot / cucumber / kimchi

**fresh vegetables** - tomato / mung bean sprouts

**grilled vegetables** - cauliflower / zucchini

**nori algae**

**choice of:** rice noodles / udon / bulgur

**dip of choice:** honey-mustard / olpini / mango chilli / teriyaki

### **CAESAR SALAD | 39**

romaine lettuce / grilled turkey breast / toasts with herbs / grana padano cheese / bacon / sauce

### **SALAD WITH ROASTED BEETROOT | 42**

goat cheese / orange / walnuts / kale / raspberries

## KIDS MENU

### **TAGLIATELLE BOLOGNESE | 29**

### **CHICKEN NUGGETS | 29**

breaded chicken breast pieces / fries / ketchup

### **SWEET PANCAKES | 22**

3 American pancakes / fruit mousse

## DESSERTS

### **HOMEMADE APPLE PIE WITH ICE CREAM | 27**

### **CHIA PUDDING ON COCONUT MILK | 16**

mango or blueberry mousse

### **CHOCOLATE FONDANT WITH ICE CREAM | 29**

dark chocolate / cherry mousse / vanilla ice cream

*Last orders are taken 30 minutes before restaurant closing time*

## 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**

### **ICE TEA | 17**

**SAN PELLEGRINO SPARKLING WATER | 12 (250 ml)**

**18 (750 ml)**

## COCKTAILS / SPIRITS

### **MANGO-MALIBU DAIQUIRI 28**

rum / malibu / mango pulp / lemon juice / sugar syrup

### **WHISKY SOUR 28**

jameson / angostura / lemon / sugar syrup / egg white

### **VANILLA SKY 200 ml | 26**

vodka / prosecco / mango syrup / vanilla syrup / lemon juice

### **CHERRY LADY 200ml | 28**

gin / tonic / sugar syrup / lemon juice / cherries / thyme

### **HUGO SPRITZ 400ml | 39**

prosecco / elderflower syrup / lime / mint / sparkling water

### **APEROL SPRITZ 400ml | 39**

aperol / prosecco / orange slices / sparkling water



15 pln

## BEER

### Premium craft beer

*Końska Grzywa*

**PALOMINO** lager, bottom-fermented, Pilsner-style, light and refreshing

**KASZTANKA** amber, bottom-fermented, ruby-coloured beer with a pronounced maltiness and subtle bitterness

**GRAFINIA** dark beer in the style of a Baltic porter, strong and succulent with pronounced chocolate and coffee accents

**PERLINO** pale ale, top-fermented, pale ale style with intense bitterness from American and Australian hops

### ALCOHOL-FREE

Miłośław



500ml | 15

## STRONG SPIRITS

**TOULAMORE 12XO (40ml) | 29**

**JAMESON (40ml) | 24**

**JAGERMEISTER (40ml) | 18**

**RUM SAILOR JERRY (40ml) | 20**

**RUM CAPTAIN MORGAN WHITE (40ml) | 18**

**OSTOYA (40ml) | 25**

**VODKA BIAŁY BOCIAN (40ml) | 16**

**VODKA CZARNY BOCIAN (40ml) | 18**

**VODKA ŻYTNIA (40ml) | 20**

**BEEFEATER (40ml) | 23**

**OLMECA SILVER TEQUILA (40ml) | 26**

Last orders are taken 30 minutes before restaurant closing time





18 pln

## INFUSIONS

### GINGER INFUSION

ginger / cinnamon / mint / citrus fruits / honey



### GRAPEFRUIT-ROSEMARY INFUSION

rosemary / citrus fruits / cloves / honey

### CHERRY INFUSION

cherries / ginger / lime / chilli / honey

18 pln

## TEA

### ASSAM

Indian black tea

### GREEN GARDEN

sencha green tea / dry oranges / grapefruits / lyophilized cherry

### JASMINE TEA

green tea / dry jasmine flowers

### RED DRAGON

Pu Erh tea, grapefruit / aroma / guarana / red pepper / safflower petals

### RED BEADS

Rooibos / sugary sprinkles / blackcurrant / aroma / melissa / lyophilized redcurrant / sunflower

### LIME PASSION FRUIT

Indian OP black tea / papaya / pineapple / aroma / cornflower petals

### GRANDMA ROSE SECRET

wild rose / hibiscus / chokeberry / dog / wild strawberry, blackberry / aroma / beetroot

### FRUITY GARDEN PARTY

dry cherries / lyophilized strawberries / dry sweet cherries / white raisins / Calendula

### CHEERS FROM SAVANNA

Rooibos / lemon grass / lyophilized lemon



## COFFEE

ESPRESSO | 11

DOUBLE ESPRESSO | 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