

Starters

Beef Tenderloin Tartare ————— 64 zł

slow-cooked egg yolk, chive oil, pickled radish

Tomato Tartare ————— 54 zł

apricot "yolk", chive oil, pickled onion

Herring ————— 39 zł

served on crust bread, fresh onion, chive mayonnaise, dill

Liver ————— 35 zł

served on rustic bread, caramelized red onion, fresh dill

Caesar Salad ————— 42 zł

Caesar dressing, artichokes, capers, grilled chicken/salmon

Seasonal Salad ————— 35 zł

Citrus Dressing, seasonal Vegetables

ALLERGEN INFORMATION:
dishes on menu include products:
eggs, milk, fish, molluscs, nuts, soy and wheats.

We add 10% waiter services to bills over 200 PLN.



Soups

Chicken & Beef Broth ————— 29 zł

shredded carrot and parsley root, pulled beef

Soup of the Day ————— 29 zł



Main Courses

Schnitzel ————— 65 zł

pork chop and pork neck, mashed potatoes, cucumber salad with dill

Beef Tenderloin ————— 99 zł

made from Polish Heifer, mashed potatoes

Lamb Chop with Bone ————— 119 zł

wine sauce, mashed potatoes, caramelized pear, (200g)

Grandma Wanda's Noodles ————— 39 zł

bacon, lardons, cottage cheese

Eggplant Steak ————— 69 zł

potato gratin, bell pepper sauce, (200g)

Salmon ————— 79 zł

butter-citrus sauce, mashed potatoes, hollandaise sauce, (200g)

Pasta with asparagus ————— 38 zł

fresh pasta, asparagus, creamy sauce, parmesan, cherry tomatoes



Polish Classics

“Pyzy” _____ **54 zł**

potato dumplings with rib stuffing, mustard sauce, crispy onions

Meat Pierogi _____ **53 zł**

poultry and beef dumplings, onion lardons

Cottage Cheese & Buckwheat Pierogi _____ **51 zł**

toasted buckwheat, mint



Desserts

Kogel Mogel ————— 29 zł

egg yolk, sugar

Pistachio Cream ————— 33 zł

tuile cookie, raspberry

Extras

French Fries ————— 20 zł

served with Parmesan and Truffle Aioli

Pickled Vegetables ————— 15 zł

radish, onion, white cabbage

Mashed Potatoes ————— 9 zł

