

Breakfast

(served untill noon)

1. **Bagel with Black Forest Ham** fried egg, arugula and tartar sauce. 28 pln

2. **Grilled tortilla** with chicken, cheddar cheese, fresh vegetables and honey mustard sauce 30 pln

3. **Scrambled eggs** (to choose) on butter, with ham or bacon, tomato, cucumber, cheese, butter, bread. 28 pln

4. **Bagel with smoked salmon** fried egg, arugula and tartar sauce. 30 pln

Starters

1. **Baked dumplimks** with beef, served on mushroom mousse with roasted onion and beet sprouts on the side 30 zł

2. **Herring Tatar** with pickled mushrooms, red onion, pickled cucamber served with pearl onion, mini corn cobs, mango sauce and fresh bread 32 zł

3. **Shrimps bathed in wine Mexican Style** with chilli, garlic, served with bread(7 psc) 45 zł

4. **Mussels stewed in white wine** served in a creamy leek sauce and baguette 52 zł

Soups

1. **Chicken soup** with noodles, with fresh parsley. 20 zł

2. **Cream of white vegetables with a hint of mascarpone served with herb garlic croutons** with a hint of mascarpone served with herb garlic croutons 25 zł

3. **Spicy fish soup** with pieces of fish, served with mascarpone cheese, and baguette. 30 zł

Meat dishes

1. **Breaded chicken breast** with parmesan cheese, french fries and carrot salad 42 zł

2. **Traditional pork chop** with stewed cabbage and old fashion Polish potatoes. 42 zł

3. **Pork escalope sauce vide** served with bolete sauce, potatoes and parsley pure and a salad with pickled vegetables 48 zł

4. **Grilled BBQ ribs** served with toasted potatoes, pickled vegetables and hint of chilli and honey mustard sauce 58 zł

Fish dishes

1. **Flounder filets** served with parsley mashed potatoes and a sauerkraut salad 44 zł

2. **Pan fried cod** served with French fries, sauerkraut and tartar sauce. 50 zł

3. **Zander** served with roast potatoes with chivesauce and baked green beans with sesame seeds 50 zł

4. **Pan fired halibut** with garlic butter, served with asparagus and roast potatoes and a creamy cheese souce 52 zł

Salads

1. **Caesar Salad** with chicken, herb croutons, parmesan cheese and cherry tomatoes, served with Caesar sauce. 38 zł

2. **Salad with Halloumi cheese** served on fresh spinach with pomegranate, marinated onions and pumpkin seeds and Vinegret sauce. 38 zł

3. **Greek salad** with feta cheese, served with pork souvlak and tzatziki sauce. 38 zł

Pasta

1. **Ravioli with chickpeas**, eggplant, mushrooms and onions, topped with parsley, accompanied by mozzarella cheese, served with Coleslaw salad and honey mustard sauce. 34 zł

2. **Penne Rigate pasta in mushroom sauce** with chicken, fresh parsley and parmesan cheese 40 zł

3. **Pappardelle pasta with bacon** green beans and fried onion with herb and garlic olive oil, and a cream cheese sauce with basil mascarpone 42 zł

Sets for kids

1. **Pappardelle pasta** in tomato sauce with mozzarella. 25 zł

2. **Breaded Chicken sirloins** in breadcrumbs with Parmesan cheese, French fries and carrot salad. 28 zł

3. **Cod fish fingers** served with French fries and carrot salad. 30 zł

Additives

1. **Breads** 5 zł

2. **Stewed cabbage** 10 zł

3. **Sauerkraut salad** 10 zł

4. **Carrott salad** 10 zł

5. **Salad with pickled vegetables** 10 zł

- | | | |
|-------|--------------------------------|-------|
| 6. | Baked potatoes | 10 zł |
| ----- | | |
| 7. | Parsley mashed potatoes | 12 zł |
| ----- | | |
| 8. | French fries | 15 zł |
| ----- | | |

Desserts

Lista alergenów jest dostępna w restauracji

- | | | |
|-------|---|-------|
| 1. | Forest Fleece with mascarpone and pomegranate | 27 zł |
| ----- | | |
| 2. | Ice-cream with fruit and whipped cream. | 27 zł |
| ----- | | |
| 3. | Homemade apple pie with vanilla icecream | 27 zł |
| ----- | | |
| 4. | Dietary mousse with fresh fruit based on Greek yogurt with granola, nuts and honey | 27 zł |
| ----- | | |

Cold Drink

- | | | |
|-------|---|---------|
| 1. | Coca-Cola, Fanta, Sprite, Kinley 250ml | 10 zł |
| ----- | | |
| 2. | Mineral water Kropla Beskidu still or sparkling water
330ml/750ml | 8/14 zł |
| ----- | | |
| 3. | Cappy juice grapefruit, multivitamin, blackcurrant, apple, orange - | 10 zł |

250 ml

-
- | | | |
|----|---------------------------------------|-------|
| 4. | Fuze Tea lemon, peach - 250 ml | 10 zł |
|----|---------------------------------------|-------|
-
- | | | |
|----|-------------------|-------|
| 5. | Burn 250ml | 14 zł |
|----|-------------------|-------|
-
- | | | |
|----|--|-------|
| 6. | Freshly squeezed juice orange, grapefruit 200ml | 18 zł |
|----|--|-------|
-

Hot Drinks

- | | | |
|----|-----------------|-------|
| 1. | Espresso | 10 zł |
|----|-----------------|-------|
-
- | | | |
|----|---------------------------|-------|
| 2. | Coffee black/white | 13 zł |
|----|---------------------------|-------|
-
- | | | |
|----|--|-------|
| 3. | Tea Ceylon, Earl Gray, Green, Fruit, Mint | 13 zł |
|----|--|-------|
-
- | | | |
|----|---|-------|
| 4. | Hot chocolate witj whipped cream | 15 zł |
|----|---|-------|
-
- | | | |
|----|-------------------|-------|
| 5. | Cappuccino | 15 zł |
|----|-------------------|-------|
-
- | | | |
|----|--------------------|-------|
| 6. | Caffe Latte | 16 zł |
|----|--------------------|-------|
-
- | | | |
|----|------------------------|-------|
| 7. | Double Espresso | 16 zł |
|----|------------------------|-------|
-
- | | | |
|----|-------------------------------|-------|
| 8. | Caffe Latte with syrup | 18 zł |
|----|-------------------------------|-------|
-
- | | | |
|----|-------------------------------|-------|
| 9. | Tea with rum 20ml rumu | 22 zł |
|----|-------------------------------|-------|
-

10. **Moroccan Tea** (teapot 500ml) 20 zł

11. **Iced coffee** with whipped cream 22 zł

Beer

1. **Żywiec** 0,5 l bottle 15 zł

2. **Żywiec** craft 0,3/0,5l 13/15 zł

3. **Żywiec** Ipa, Białe, Porter 0,5l bottle 16 zł

4. **Warka Strong** 0,5 l bottle 15 zł

5. **Warka Radler 3,5%** lemon 0,5 bottle 15 zł

6. **Heineken** 0,33l bottle 14 zł

7. **Heineken** 0,5l bottle 16 zł

8. **Heineken Silver** 0,5l bottle 15 zł

9. **Desperados** 0,4l bottle 16 zł

10. **Paulaner** 0,5l bottle 18 zł

Non-alcoholic beer

1. **Żywiec 0%** 0,33l bottle 11 zł

2. **Warka Radler** lemon 0,5l bottle 15 zł

3. **Haineken 0%** 0,5l bottle 15 zł

White wine

1. **El Molo Vin de Pays Blanc Reserve** Country: France Region: Languedoc Grape: Sauvignon Blanc Culinary Suggestions: salads, poultry 12,5 cl/75 cl 15 zł /75 zł

2. **Bretonierre Sauvignon Blanc** Country: France Region: Val De Loire Grape: 100% Sauvignon Blanc Culinary suggestions: fish, seafood 12,5cl/ 75 cl 14zł /75 zł

3. **Quiet Life Chardonnay** Country Australia Region: South Eastern Grape: 100% Chardonnay Culinary Suggestions: seafood,fish 12,5 cl/ 75 cl 15 zł/ 80 zł

4. **Tres Erres Semidulce** (semisweet) Country: Spain Region: Castilla Culinary Suggestions: white desserts 12,5c/ 75 cl 15 zł/ 80 zł

5. **Tierras del Isassa Verdejo** (semidry) Country: Spain; Region: Rueda Grape: 100% Verdejo Culinary suggestions: light starters, lettuce and grilled fish 12,5cl/ 75 cl 15 zł/ 85 zł

6. **Pinot Grigio delle Venezie biologico I.G.T** Country:Italy Region: 16 zł/ 90 zł

Veneto Grape: 100% Pinot Grigio Culinary suggestions: light salads,
aperitif 12,5cl/ 75 cl

7. **Castell d'Or Xarel – lo DO** Country: Spain Grape: 100% Xarel-Lo 17zł/ 100 zł
Culinary suggestions:white meat, fish, salads, seafood 12,5cl/ 75 cl

8. **Vermentino di Sardegna DOC** Country:Italy; Region: Sardinia Grape: 120 zł
100% Vermentino Culinary suggestions: crema pasta, seafood 75cl

9. **Riesling Hochgewächs Feinherb** Country:Germany Region: 26zł/ 150 zł
Rheinhessen Grape: 100% Riesling Culinary Suggestions: aperitif,
freshwater fish 12,5cl/ 75 cl

10. **Kaponga Sauvignon Blanc** Country: New Zeland Region: 150 zł
Marlborough Grape: 100% Sauvignon Blanc Culinary Suggestions:
salads, seafood, fish 75 cl

11. **Petit Chablis A.C** Country: France Region: Bourgogne Grape: 100% 160 zł
Chardonnay Culinary Suggestions: fish, shellfish, white meat 75 cl

Red and Pink Wine

1. **Antano Reserve Carmener** Country: Chile Region: Maule Valley 14 zł/ 75 zł
Grape: Carmenere Culinary Suggestions: stewed meat, cgeese
12,5cl/75 cl

2. **El Molo Vin de Pays Rouge Reserve** Country:France Region: 15 zł/ 75 zł
Languedoc Grape: Syrah, Merlot Culinary Suggestions: grilled meat,
cheese 12,5cl/ 75 cl

3. **Quiet Life Shiraz** Country: Australia Region: South Eastern Grape: 15 zł/ 80 zł
100% Shiraz Culinary Sugesttions: grilled meat 12,5cl/75 cl

- | | | |
|--|--|--------------|
| 4. | Caldora Cerasuolo d’Abruzzo DOC (rose) Country:Italy; Region: Abruzzo Grape: 100% Montepulciano Culinary Suggestions: aperitif,pasta, fish 12,5cl/75 cl | 18 zł/ 100zł |
| <hr style="border-top: 1px dashed #000;"/> | | |
| 5. | I Muri Primitivo IGP Country: Italy Region: Puglia Grape: 100% Primitivo Culinary Suggestions: grilled meat, pasta, dry desserts 12,5cl/ 75 cl | 18 zł/ 100zł |
| <hr style="border-top: 1px dashed #000;"/> | | |
| 6. | Portillo Malbec Country: Argentina Region: Mendoza Grape: 100% Malbec Culinary Suggestions:beef steaks, hard cheese 12,5cl/75 cl | 21 zł/ 120zł |
| <hr style="border-top: 1px dashed #000;"/> | | |
| 7. | Ontanio Ecologico DO Country:Spain; Region: Rioja Grape: 100% Tempranillo Culinary Suggestions: grilled red meat, lamb, cheese 12,5cl/ 75 cl | 130zł |
| <hr style="border-top: 1px dashed #000;"/> | | |

Sparkling wine

- | | | |
|--|--|--------------|
| 1. | Mionetto 0% 75cl | 65 zł |
| <hr style="border-top: 1px dashed #000;"/> | | |
| 2. | Mionetto Prosecco DOC Treviso Brut 12,5 cl/ 75 cl | 15 zł/ 95 zł |
| <hr style="border-top: 1px dashed #000;"/> | | |
| 3. | Mionetto Prosecco Avangarde DOC Extra Dr 75 cl | 110 zł |
| <hr style="border-top: 1px dashed #000;"/> | | |
| 4. | Mionetto MO Cartizze DOCG 75 cl | 155 zł |
| <hr style="border-top: 1px dashed #000;"/> | | |
| 5. | Segura Viudas Reserva Heredad 150 cl | 450 zł |
| <hr style="border-top: 1px dashed #000;"/> | | |

Drinks

1. **Old Fashioned** 4cl Jim Beam, brown sugar, Angostura Bitter, sparkling water 21 zł

2. **Summer Breeze** 4cl Absolut Pears, 1 cl Bols Curacao, apple juice 22 zł

3. **Cuba Libre** 4cl Havana Club, lime juice, Coca-Cola 25 zł

4. **Mojito** 4cl Havana Club, lime, brown sugar, sparkling water, mint 27 zł

5. **Mojito Strawberry** 4cl Havana Club, lime juice, strawberry, mint, Sprite 27 zł

6. **Malibu Woo Woo** 3cl Malibu, 3cl Wyborowa, cranberry juice, pineapple juice 27 zł

7. **Bahama Mama** 2cl Captain Morgan Spiced, 2cl Malibu, lime juice, pineapple juice, Grenadine 27 zł

8. **Sex on the Beach** 4cl Wyborowa, 2cl Bols Peach Liqueur, orange juice, cranberry juice 27 zł

9. **Beefeater Kardamon Colins** 4cl Beefeater, 2cl Bols Cardamon, lemon juice, sugar syrup 27 zł

10. **Pinacolada** 3cl Captain Morgan White, 3cl coconut syrup, pineapple juice 29 zł

11. **Margarita** 4cl Olmeca Blanco, 2cl Liqueur Cointreau, lemon juice 28 zł

12. **Cosmopolitan** 4cl Absolut Lime, 1,5cl Liqueur Cointreau, lime juice, cranberry juice 27 zł

13. **Aperol Spiritz** 12cl Mionetto Prosecco, 8cl Aperol Liquer, sparkling water 29 zł

14. **Long Island Iced Tea** 4cl Wyborowa, 2cl Morghan White, 2cl Olmeca Blanco, 2cl Seagram's 2cl Cointreau, lime juice, Coca-Cola 33 zł

Wodka

1. **Wyborowa** 40ml 13 zł

2. **Nemiroff De Luxe** 40ml 14 zł

3. **Nemiroff De Luxe Burning Pear** 40ml 14 zł

4. **Nemiroff De Luxe Wild Cranberry** 40ml 14 zł

5. **Nemiroff De Luxe Bold Orange** 40ml 14 zł

6. **Żubrówka Bison Grass** 40ml 12 zł

7. **Żołądkowa Gorzka Original, Mint** 40ml 12 zł

8. **Wyborowa butelka** 0,5l 120 zł

9. **Wyborowa butelka** 0,7 140 zł

10. **Nemiroff De Luxe** 0,7l 150 zł

Brandy

1.	Stock 84 40ml	16 zł

2.	St. Remy VSOP 40ml	18 zł

3.	Metaxa 5* 40ml	18 zł

4.	Romate de Jerez 40 ml	22 zł

Rum

1.	Barceló Blanco 40ml	16 zł

2.	Barceló Dorado 40ml	16 zł

3.	Barceló Grand Anejo 40ml	21 zł

4.	Barceló Imperial 40ml	22 zł

Whiskey/Whisky

1.	Jameson 40ml	17 zł

2.	Jim Beam White 40ml	18 zł
3.	Jack Daniel's 40ml	21 zł
4.	Jack Daniel's Honey 40ml	21 zł
5.	Ballantine's Finest/Brasil 40ml	16 zł
6.	Johnnie Walker Red 40ml	17 zł
7.	Ballantine's 12 Y.O. 40ml	20 zł
8.	Chivas Regal 12 40ml	20 zł
9.	Johnnie Walker Black 40ml	22 zł
10.	Glenfiddich Reserve 12 Y.O. Single Malt 40ml	26 zł

Cognac

1.	Remy Martin V.S.O.P. 40ml	35 zł
2.	Martell V.S. 40ml	32 zł
3.	Hennessy V.S. 40ml	30 zł

Gin

1.	Bickens London Dry Gin 40ml	18 zł

2.	Bulldog London Dry Gin 40ml	26 zł

3.	Glendalough Rose Gin 40ml	28 zł

Tequila

1.	Olmecca Blanco 40ml	17 zł

2.	Olmecca Gold 40ml	18 zł

Aperitive

1.	Cinzano Bianco 100ml	15 zł

2.	Cinzano Rosso 100ml	15 zł

3.	Cinzano Dry 100ml	15 zł

4.	Campari 100ml	28 zł

Shots

- | | | |
|-------|--|-------|
| 1. | Wściekły Pies 2,5cl Wyborowa, 1,5cl raspberry juice, tabasco | 14 zł |
| ----- | | |
| 2. | Absolut Kurant Drop 3cl Absolut Kurant, lemon juice, sugar syrup | 15 zł |
| ----- | | |
| 3. | Blue Kamikaze (4 sztuki) 5cl Absolut, 5cl Blue Curacao, 5cl lemon juice | 30 zł |
| ----- | | |

Liqueur

- | | | |
|-------|---|-------|
| 1. | Jegermeister 40ml | 18 zł |
| ----- | | |
| 2. | Bailey's 40ml | 18 zł |
| ----- | | |
| 3. | Frangelico various flavours 40ml | 18 zł |
| ----- | | |
| 4. | Grand Marnier Cordon Rouge 40ml | 30 zł |
| ----- | | |
| 5. | Malibu 40ml | 18 zł |
| ----- | | |