

starters

BEEF SIRLOIN TARTARE 130g **29zł**
egg yolk sous-vide, toast and classic garnishing

🍷 Palazzo Mio Rosso | Italy, Puglia, dry red 150 ml 14zł 750 ml 69zł

DUCK BREAST CARPACCIO 120g **27zł**
cranberry, Grana Padano cheese, regional canola oil, truffle oil with sea salt

KINGS PRAWNS 120g **29zł**
butter, lemon, white wine, garlic, parsley pesto, chilli, toast, herbs

ANTIPASTI (for 2 persons) 400g **49zł**
parma ham, salami Milano, Italian mortadella with pistachio, Grana Padano cheese, goat cheese, mozzarella, olives, sundried tomatoes, capers, Belgian fries, cranberry chutney, garlic sauce

🍷 PALAZZO MIO ROSSO (organic wine) | Italy | dry red 150 ml 14zł 750 ml 69zł

🍷 ALIANCA VINHO VERDE | Portugal | semi-dry 150 ml 12zł 750 ml 59zł



soups

TRADITIONAL POLISH SOUP 300ml **15zł**
wild mushrooms, egg, sausage and smoked bacon bits

CREAM OF CELERIAC SOUP 300ml **13zł**
with truffle oil and hazelnut

CREAM OF TOMATO SOUP 300ml **13zł**
with cottage cheese and pine nuts

CHICKEN SUPREME SOUS-VIDE 180g/200g **29zł**
grilled polenta, chestnut pureé, leek, glazed carrot with a demi glace sauce

🍷 LA BAUME CHARDONNAY | France | dry 150 ml 14zł 750 ml 69zł

BEEF CHEEKS SOUS-VIDE 180g/200g **39zł**
carrot pureé, pearl barley, spinach with a red wine sauce

BARBECUED RIBS 220g/200g **35zł**
red cabbage pureé, potato cake, spinach, roasted parsley in honey with a red wine sauce

HOME MADE GNOCCHI WITH BEEF TENDERLOIN 350g **35zł**
with white truffle paste, roasted chestnut, Grana Padano cheese in a cream sauce

PORK TENDERLOINS SOUS-VIDE 180g/200g **34zł**
potato cake, onion pureé, roasted beetroots, radish with a bay bolete sauce

GRILLED PORK SHOULDER 220g/200g **29zł**
beetroot pureé, potato pureé, button mushrooms, spring onion, bacon crumble with a dark rosemary sauce

DUCK BREAST SOUS-VIDE 180g/200g **39zł**
roasted chestnut, parsley pureé, spinach, bacon crumble, caramel

🍷 CACADU RIDGE CABERNET SAUVIGNON | Australia | dry 150 ml 14zł 750 ml 68zł



fish

SEARED SALMON FILLET 160g/200g **39zł**
green peas with mint pureé, potato gratin, spring onion, radish with a hollandaise sauce

SEARED HALIBUT FILLET 160g/200g **43zł**
grilled polenta, roasted beetroot, carrot pureé, leek with a bacon vinaigrette

🍷 LA BAUME CHARDONNAY | France | dry 150 ml 14zł 750 ml 69zł

pasta

TAGLIATELLE CARBONARA 350g **26zł**
with smoked bacon, Grana Padano cheese, in a cream sauce with yolk, parsley

PEARL BARLEY A'LA RISOTTO 350g **26zł**
with marinated apple, spinach, gorgonzola cheese, canola oil

TAGLIATELLE WITH PRAWNS 350g **29zł**
with sundried tomato pesto, pumpkin seeds, dill in a cream sauce

PENNE WITH CHICKEN 350g **27zł**
with parsley pesto, sundried tomato, Grana Padano cheese in a cream sauce

🍷 LA BAUME CHARDONNAY | France | dry 150 ml 14zł 750 ml 69zł

burgers



Please choose how your burger is prepared:
rare, medium, well-done

100% Polish beef, buns baked according to our recipe, charcoal grilled meat.

We serve our burgers with Belgian fries and coleslaw salad 100g / 50g

CLASSIC beef, onion, pickled cucumber, romaine lettuce, tomato, mayonnaise, ketchup 180g/200g **26zł**

GOAT beef, goat cheese, spinach, cranberry chutney, walnuts 180g/200g **29zł**

SPICED beef, bacon, jalapeno pepper, cheddar cheese, BBQ sauce, tomato, iceberg lettuce 180g/200g **27zł**

ITALIAN beef, rucola pesto, mozzarella cheese, sundried tomato, rocket salad 180g/200g **27zł**

CHEESEBURGER 180g/200g **27zł**

beef, cheddar cheese, red onion, tomato, iceberg lettuce, mustard sauce

CHICKENBURGER chicken, parma ham, lamb's lettuce, tomato, garlic sauce 180g/200g **26zł**

🍷 PALAZZO MIO ROSSO (organic wine) | Italy | dry red 150 ml 14zł 750 ml 69zł



steaks



Please choose how your steak is prepared:
rare, medium-rare, medium, medium-well, well-done

Polish seasoned beef

BARBECUED RIB EYE 200g/200g **59zł**
potatoe gratin, carrot pureé, radish, roasted spring onion and a hollandaise sauce

TENDERLOIN 180g/200g **69zł**
potato cake with herbs, button mushrooms, parsley pureé and a bay bolete sauce

BARBECUED SIRLOIN 200g/200g **59zł**
grilled polenta, glazed carrot, spinach, onion pureé and a red wine sauce

T-BONE A'LA FIORENTINA 400g/200g **79zł**
Belgian fries, canola oil and fresh herbs

🍷 KOINE PRIMITIVO DI MANDURIA | Italy | dry 750 ml 99zł



salads

CAESAR SALAD	300g	25zł
romaine lettuce, crisp bacon bits, chicken fillet, poached egg, Grana Padano cheese and croutons with garlic sauce		
SALAD WITH GOAT CHEESE	300g	25zł
roasted beetroots, lamb's lettuce, pumpkin seeds, canola oil with pomegranate		
SALAD WITH DUCK BREAST SOUS-VIDE	300g	26zł
with spinach, apple marinated in cider, cashew, sheep's cheese and apple vinegrette dressing		

🍷 AMPAKAMA VIOGNIER | Argentina | dry 750 ml 65zł

desserts

CHOCOLATE FONDANT	🕒 120g	16zł
with white rum sorbet, milk foam, blackcurrant sauce		
COFFEE CREME BRULEE	120g	16zł
with smoked honey ice cream, cocoa coconut crumble, hazelnuts pureé		
PINEAPPLE CARPACCIO	120g	16zł
with cranberry sorbet, cardamon cream, blackcurrant powder		

children's menu



CREAM OF TOMATO	150g	7zł
CHICKEN NUGGETS with Belgian fries and coleslaw salad.....	120g/150g	15zł
PENNE WITH CHICKEN with sundried tomato sauce.....	200g	15zł



BELGIAN FRIES	200g	8zł
POTATO PUREÉ / POTATO CAKE	200g	8zł
COLESLAW SALAD	200g	8zł
VEGETABLES	200g	8zł

beer

draft beer	🍺 300 ml	🍺 500 ml
PERŁA CHMIELOWA	7zł	8zł
ZWIERZYNIEC	8zł	9zł

beer from the bottle

PERŁA unpasteurized.....	0.5l	9zł
PAULANER wheat.....	0.4l	10zł
LECH FREE	0.33l	8zł
SOMERSBY	0.4l	9zł
DESPERADOS	0.4l	9zł
CIDER	0.33l	8zł
REGIONAL BEER - ask the waiter		

cold drinks



made by KUK NUK 300ml

LEMONADE	300ml	9zł
ICED TEA	300ml	9zł

soft drinks 200ml

PEPSI / PEPSI LIGHT / MIRINDA / 7 UP / SCHWEPPES	6zł
MINERAL WATER bottled water / sparkling water.....	6zł
CISOWIANKA PERLAGE	700ml 12zł
ROCKSTAR ENERGY DRINK	10zł

iced coffee

ICED COFFEE FRAPPE milk, brown sugar, whipped cream.....	12zł
ICED COFFEE WITH SYRUP vanilla / toffi / caramel / coconut.....	13zł

juice

FRESH JUICE orange / grapefruit / orange + grapefruit.....	200ml 12zł
carrot+ orange / carrot + orange + parsley / carrot + apple+orange	
JUICE orange / apple / blackcurrant.....	200ml 6zł 1l 15zł

coffee

ESPRESSO	6zł
ESPRESSO DOPPIO	7zł
CAPPUCCINO	7zł
FLAT WHITE	8zł
BLACK COFFEE	7zł
COFFEE WITH MILK	8zł
LATTE	8zł
LATTE WITH SYRUP coconut / caramel / vanilla / chocolate.....	9zł

tea 250ml

HIGHER LIVING TEA	8zł
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hot drinks

