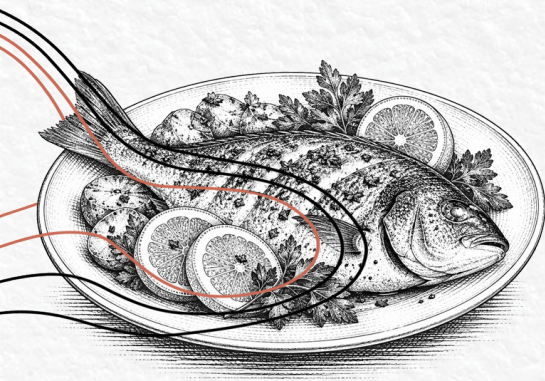




CHEF'S SEASONAL SELECTIONS



Veal pierogi on an chanterelle mushroom sauce, accompanied by a light salad and a crispy parsley chip

46 PLN

Roasted zander placed on a creamy porcini mushroom risotto, accompanied by grilled vegetables

78 PLN 

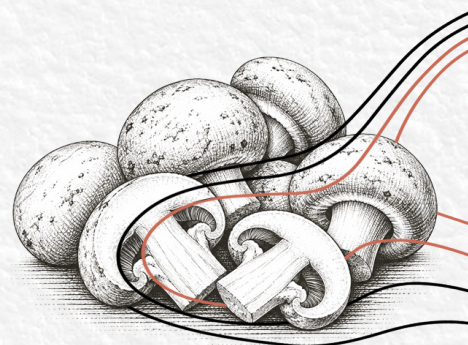
Deer tenderloin with caramelized chestnuts, served on a velvety roasted parsley root purée with wild broccoli

98 PLN



Roasted goat cheese salad with sweet figs and honey, drizzled with a fruity vinaigrette

44 PLN



Main courses and appetizers are served from 1:00 p.m.

STARTERS

Tapas board for two people
Lentejas with chorizo, aged
cheeses, olives, serrano ham, shrimp
with spicy salsa and nachos

76 PLN

Ceasar salad with
grilled chicken / shrimp

45 / 55 PLN 

Beef tenderloin tartare
with a quail egg yolk,
marinated mushrooms, and crispy toast

55 PLN

Foccacia

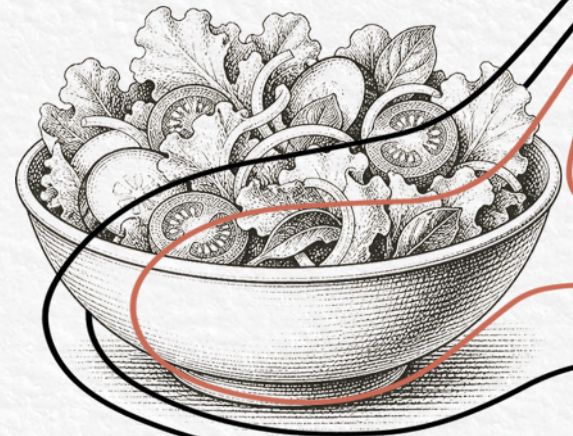
12 PLN

King prawns with wine
and butter sauce with chili
and parsley & garlic croutons

54 PLN 

Marinated herring in apple and coriander,
served with a potato and shallot salad
and fresh quince mousse

42 PLN  



SOUPS

Fish soup with
tomatoes and vegetables

34 PLN   

Chef's kashubian soup with
boletes mushrooms with
dropped noodles

32 PLN

Soup of the day

24 PLN

JUNIOR MENU

Chicken strips with fries
and carrot salad

29 PLN

Spaghetti Neapolitana

28 PLN

Fries

19 PLN



For parties of 6 or more, a courtesy 10%
service charge will be added to the total amount

MAIN COURSES

Roasted trout marinated in yogurt and curry,
served with grilled sweet potatoes
and a fresh vegetable salad

58 PLN  

Duck breast with grey rennet apple mousse and
red cabbage, served with an aromatic potato
and wild mushroom gratin

79 PLN

Fish and Chips homemade tartare sauce,
and a refreshing sauerkraut slaw

59 PLN 

Polish heifer sirloin steak with
pepper sauce, fries and fresh vegetable salad

129 PLN 



Beef burger with bacon, vegetables
and cheddar cheese with fries

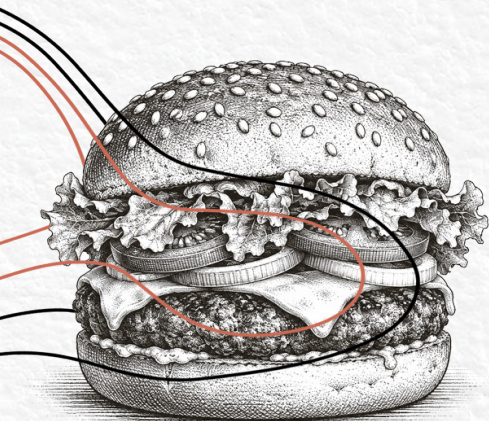
56 PLN

Cauliflower steak on a creamy pumpkin purée,
served with grilled oyster mushrooms

44 PLN

Gnocchi stuffed with sun-dried tomatoes served with
mozzarella, toasted pine nuts, and basil pesto

45 PLN



 Contains sea food

 Gluten free food

 Lactose free food

Please ask our staff for information
regarding allergens and portion weights

SWEET ENDINGS

Plum Tart with
delicate mascarpone cream

34 PLN

Warm apple pie
served with a scoop of vanilla ice cream

32 PLN

Ice cream
with raspberry coulis

25 PLN



For parties of 6 or more, a courtesy 10% service
charge will be added to the total amount

BEVERAGES

Coca-Cola, Coca-Cola Zero, Fanta,
Sprite, Tonic Kinley, Fuze Tea 0,25 l

11 PLN

Smoothie
23 PLN

Water Delice, Kropla Beskidu 0,3 / 0,7 l
sparkling, still

9 / 17 PLN

Cappy Juice 0,2 l
orange, apple

11 PLN

Freshly squeezed juice 0,3L
orange/grapefruit

23 PLN

Red Bull
16 PLN

COFFE & TEA

Espresso
10 PLN

Caffe Latte
19 PLN

Eilles Tea
black, flavoured
14 PLN

Cappuccino
14 PLN

Americano
13 PLN

Accompaniments:
plant milk - 2 pln
extra shot of espresso - 5 pln
syrup - 2 pln

Flat white
17 PLN



WARMING SPECIALS

Warming hibiscus and sea buckthorn infusion
with fresh orange and our signature
cherry syrup

22 PLN

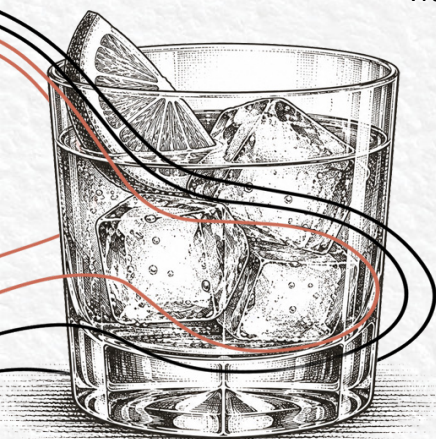
Extra Gin with ginger
& rhubarb for our infusions, Whitney Neill (30ml)
15 PLN

Warm home-made fruit compote
14 PLN

Classic winter Tea
23 PLN

Mulled wine red/white/white 0%
24 PLN

Pumpkin Spice Latte
23 PLN



WHITE / ROSE WINES (125/750ML)

Dama Del Lago
Rueda, Spain
Verdejo

23/95 PLN

Fattoria Giuseppe Savini
Abruzja, Italy
Pecorino

26/110 PLN

Karl Erbes Feinherb
Mosel, Germany
Riesling

29/140 PLN

Sun Gate
California, USA
White Zinfandel

27/125 PLN

Aetos
Central Valley, Chile
Chardonnay

125 PLN

Dom Charbielin
Opolskie, Poland
Sauvignier Gris

165 PLN

Vincent Grall
Sancerre, France
Sauvignon Blanc

255 PLN

**Tobia Seleccion
De Autor Blanco**
Rioja, Spain
Tempranillo Blanco, Chardonnay

205 PLN

Maori Bay
Malborough, New Zealand
Sauvignon Blanc

165 PLN

Viel Armand Origine
Alzacja, France
Gewurtzraminer

170 PLN

Jean Durup
Petit Chablis, France
Chardonnay

220 PLN

S.Osvaldo
Veneto, Italy
Pinot Grigio

120 PLN

RED WINES (125/750ML)

Ionis Acanto
Puglia, Italy
Primitivo

27/130 PLN

Dama Del Lago
Rueda, Spain
Tempranillo

23/95 PLN

Aetos reserva Privada
Colchagua Valley, Chile
Carmenere

135 PLN

**Salvadori Poggio
Su Vinci**
Chianti, Italy
Sangiovese, Canaiolo Nero

125 PLN

Cantina Endrizzi
Trentino, Italy
Cabernet Sauvignon

160 PLN

Tobia Daimon Crianza
Rioja, Spain
Tempranillo

140 PLN

Bodegas Casarena
Lujan De Cujo, Argentina
Malbec

240 PLN

Serpaiolo Rosso
Tuscany, Italy
Cabernet Sauvignon,
Merlot, Sangiovese

190 PLN

Schild Estate
Barossa Valley, Australia
Shiraz

195 PLN

**Le Bignele Ripasso
Superiore**
Valpolicella, Italy
Corvina, Rondinella,
Molinara

220 PLN

SPARKLING WINES / CHAMPAGNES (125/750ML)

Maschio Prosecco Extra Dry
Prosecco, Italy
Glera

23/100 PLN

Canals&Mune Insuperable
Cava, Spain
Xarello, Macabeo

140 PLN

Montelvini Extra Dry
Prosecco Treviso, Italy
Glera

120 PLN

Charles Elnor Rose Brut
Champagne, France
Chardonnay, Pinot Noir

340 PLN

G.H. Mumm Grand Cordon
Champagne, France
Chardonnay, Pinot Noir

330 PLN

Taittinger Reserve Brut
Champagne, France
Chardonnay, Pinot Noir

390 PLN



ALCOHOLS

Beer

Żywiec 0,3 / 0,5 L	16 / 19
Żywiec Białe 0,3 / 0,5 L	17 / 20

Bottled Beer

Paulaner 0% / Bytów 0% 0,5L	19 / 23
Bytów Pomorskie (different kinds)	20 - 24

Gin (40 ml)

Gibson's	22
Gunpowder Irish Gin	28
Citadelle 0%	24
Gin no. 3	35
Gin London no.1	28
Whitney Neil	26
3City Gin	32
Tanqueray no. 10	29

Tequila / Mezcal (40 ml)

Koch Elemental Mezcal	32
Koch Espadin Mezcal	35
1800 Silver	26
1800 Reposado	28
1800 Cristalino	37
1800 Anejo	30

Vodka (40 ml)

Nemiroff De Luxe	19
Ostoya	20
Beluga Noble	30
Chopin Rye	26
Chopin Potato	29
Chopin Vintage	39

Aperitif

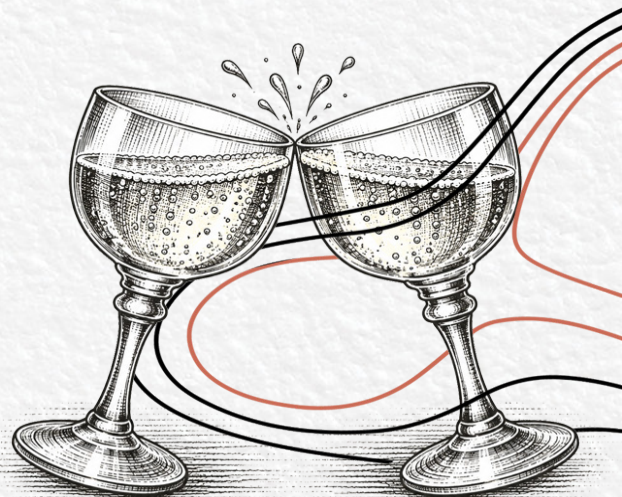
Lillet Blanc / Rose 60ml	19
Dolin Rogue Vermouth 100ml	25
Campari 40ml	18
Villa Cardea	18

Liqueur (40 ml)

Baileys	19
Cherry Etiuda	25
Jagermeister	23
Cointreau	19
Chambord	26
Fernet Branca	24
Galliano	25
Fireball	15
Amaro di Jefferson	29
Chopin salted carmel	22
Goldwasser	22
Amaro montenegro	23
Disaronno	20

Rum (40 ml)

Zacappa Centenario 23 YO	42
Dictador 20 YO	34
Kraken	25
Brugal 1888	35
Clement vsop	35
Planteray 3stars	23
Planteray 5YO	27
Planteray Coconut	28
Planteray Overproof	29



ALCOHOLS

Whisky, Bourbon (40 ml)

Bushmills	25
Bushmills Black Bush 8	26
Buffalo Trace	25
Chivas 12 YO	29
Chivas Regal XV YO	36
Chivas Regal XVIII YO	39
Jack Daniel's	28
Rittenhouse rye	30
Elijah Craig	32
Eagle Rare 10 YO	39
Nikka from the barrel	38
Nikka Frontier	32

Cognac / Brandy (40 ml)

Metaxa 7 YO	26
Metaxa 12 YO	31
Hennessey VSOP	46
Hennessey XO	130
Calvados Boulard Grand Solage	28
Gautier VS	32
Gautier VSOP	37
Ferrand 10 generations	39

Single malt whisky (40 ml)

Naked Malt	27
Sexton	33
Bushmills 10 YO	26
Bushmills 12 YO	30
Bushmills 14 YO	33
Caol Ila 12 YO	33
The Glenlivet 12 YO	31
The Glenlivet 15 YO	39
Aberlour 12 YO	34
Highland Park 12 YO	30
Highland Park 15 YO	47
Macallan 12 YO	48
Macallan 15 YO	85
Macallan harmony collection	109
Macallan 12 YO sherry oak 110 proff	64
Silvio Carta	89

