



## CHEF RECOMMENDS

Kimchijeon - fluffy pancake  
with kimchi, a summer salad  
and soy mayonnaise 🍴

**37 pln**

Roasted zander with hollandaise sauce  
on black lentils, served with asparagus  
and sugar snap peas

**78 pln**

Rabbit leg with tarragon sauce  
on pea purée with potato gratin  
and baby carrots

**54 pln**

Salad with long-aged Breasola  
with early spring vegetables  
and a parsley - lemon vinaigrette 🍴 🌱


**45 pln**

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



## STARTERS

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

Beef tenderloin tartare  
with quail egg, shallots, and  
marinated mushrooms,  
served with tomato brioche.  
**55 pln**


Caesar salad with  
grilled chicken / shrimp   
**44 / 51 pln**

King prawns with wine  
and butter sauce with chili  
and parsley, garlic croutons   
**54 pln**

Trio of smoked fish with  
potato pancakes, sour cream  
and fresh herbs    
**42 pln**



## SOUPS

Fish soup with  
tomatoes and vegetables     
**32 pln**

Beetroot soup with young  
potatoes and egg  
**27 pln**

Soup of the day  
**24 pln**

## KIDS MENU

Chicken strips with fries  
and carrot salad  
**29 pln**

Spaghetti Neapolitana   
**28 pln**

Fries  
**19 pln**



*For groups of 6 or more, a service charge of 10% of the bill will be added to the order.*

## MAIN DISHES

Fillet of catfish on risotto  
with pak choi and shimeji mushrooms 🐟🌾  
72 pln

Sea bream baked with grilled  
vegetables and baked potato 🐟🌾  
68 pln

Fish and chips with tartar sauce  
and pickled cucumber salad 🐟  
59 pln

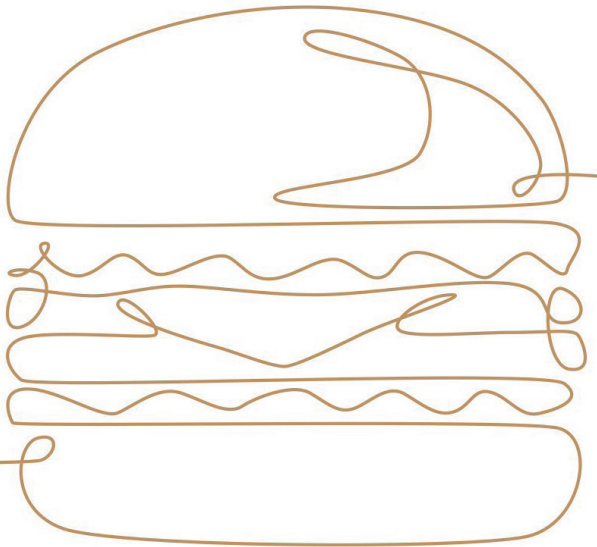
Polish heifer roast beef with  
pepper sauce, fries and fresh vegetable salad 🌾  
129 pln



Beef burger with bacon, vegetables  
and cheddar cheese with fries  
56 pln

Cauliflower steak with carrot  
and sesame sticks, carrot and cilantro purée 🌾  
43 pln

Spinach tagliatelle with boletus  
mushrooms and bryndza cheese 🌾  
45 pln



- 
- 🌾 Vegetarian food
  - 🐟 Contains sea food
  - 🌾 Gluten free food
  - 🚫 Lactose free food

Full table of allergens and the weight  
of the dishes is available in the service

## DESSERT

Raspberry passion with sponge cake  
raspberry mousse, white chocolate  
29 pln

Warm apple pie  
with vanilla ice cream  
26 pln

White chocolate mousse with mango  
and passion fruit  
29 pln

## BEVERAGES

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

Cappy Juice 0,2l  
*orange, apple,  
tomato*  
11 pln

Water Delice, Kropla Beskidu 0,3 / 0,7l  
*strongly sparkling, non-sparkling*  
9 / 17 pln

Red Bull  
16 pln

## COFFES AND TEAS

Espresso  
10 pln  
  
American coffee  
13 pln

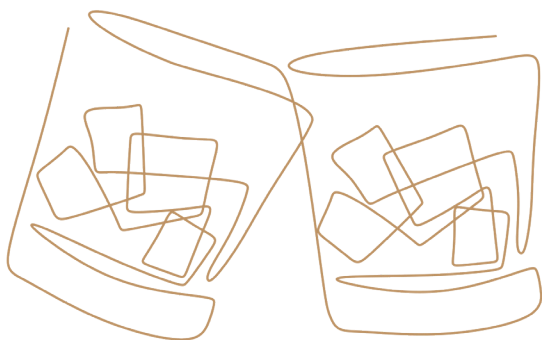
Caffe Latte  
16 pln  
  
Cappuccino  
15 pln

Eilles  
Tea  
*black, flavored*  
14 pln



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

## FOR HOT DAYS



Herbal lemonade  
*liver immunity*  
14 pln

Flauwoured Lemonade  
17 pln

Frappe  
19 pln

Lavender Frappe  
21 pln

Espresso & Kinley Tonic  
19 pln

Espresso & Pink Kinley Tonic  
*with raspberry*  
21 pln

Summer Ice Tea  
*blueberries, lemongrass, mint*  
19 pln

## HERBAL TISANES AND FRUIT-VEGETABLE COCKTAILS

Herbal tisane  
*herbal regeneration | herbal detox*  
14 pln

Freshly squeezed juice 0,3 l  
*orange | grapefruit*  
23 pln

Fruit-vegetable cocktail  
21 pln

## WHITE / ROSE WINES

### **Dama Del Lago**

Rudea, Spain  
Verdejo

🍷 23/95 pln

### **Aetos**

Central Valley, Chile

Chardonnay

125 pln

### **Tobia Seleccion**

#### **De Autor Blanco**

Rioja, Spain

Tempranillo Blanco,

Chardonnay

205 pln

### **Fattoria Giuseppe**

#### **Savini**

Abruzja, Italy

Pecorino

🍷 26/110 pln

### **Dom Charbielin**

Opolskie, Poland

Souvignier Gris

165 pln

### **Viel Armand Origine**

Alsace, France

Gewurtzraminer

170 pln

### **Karl Erbes Feinherb**

Mosel, Germany

Riesling

🍷 29/140 pln

### **Vincent Grall**

#### **Le Manoir**

Sancerre, France

Sauvignon Blanc

255 pln

### **Jean Durup**

Petit Chablis, France

Chardonnay

220 pln

### **Sun Gate White Zinfandel**

California, USA

Zinfandel

🍷 27 / 125 pln

### **Maori Bay**

Marlborough, New Zealand

Sauvignon Blanc

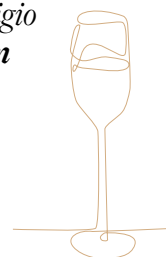
165 pln

### **S.Osvaldo**

Veneto, Italy

Pinot Grigio

120 pln



## RED WINES

### **Dama Del Lago**

Rudea, Spain

Tempranillo

🍷 23/95 pln

### **Salvadori Poggio**

#### **Su Vinci**

Chianti, Italy,

Sangiovese, Canaiolo Nero

125 pln

### **Serpaiolo Rosso**

Toscana, Italy

Cabernet Sauvignon

Merlot, Sangiovese

190 pln

### **Denis Marchais**

Pays D'Oc, France

Merlot

🍷 26/110 pln

### **Aetos Reserva**

#### **Privadda**

Colchagua Valley, Chile

Carmenere

130 pln

### **Schild Estate**

Barossa Valley, Australia

Shiraz

195 pln

### **Ionis Acanto**

Puglia, Italy

Primitivo

120 pln

### **Almandino Crianza**

Rioja, Spain

Tempranillo

135 pln

### **Le Bignele Ripasso**

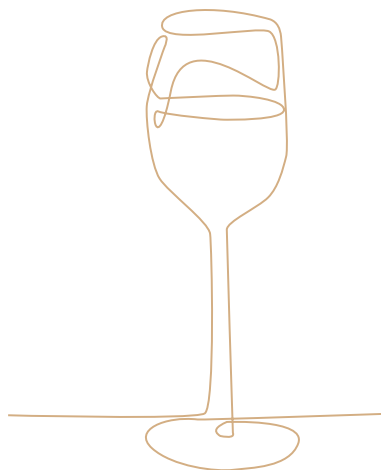
#### **Superiore**

Valpolicella Classico, Italy

Corvina, Rondinella

Molinara

210 pln



### **Bodegas Casarena**

Lujan De Cuyo, Argentina

Malbec

240 pln

## SPARKLING WINES / CHAMPAGNES

### **Maschio Prosecco Extra Dry**

Prosecco, Italy

Glera

🍷 23/100 pln

### **Montelvini Extra Dry**

Prosecco Treviso, Italy

Glera

115 pln

### **Canals&Mune Inspuerable**

Cava, Spain

Xarello, Parelada Macabeo

130 pln

### **Charles Elmer Rose Brut**

Champagne, France

Chardonnay, Pinot Noir

325 pln

### **G.H. Mumm Grand Cordon**

Champagne, France

Chardonnay, Pinot Noir

330 pln

### **Taittinger Reserve Brut**

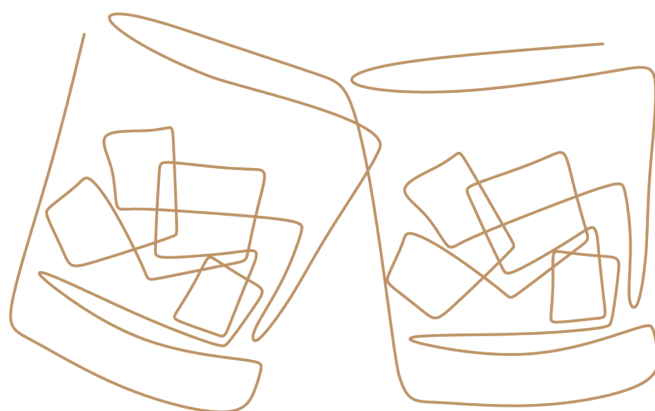
Champagne, France

Chardonnay, Pinot Noir

390 pln

## ALCOHOLS

<b>Beer</b>		<b>Liqueur (40ml)</b>	
Żywiec 0,3 / 0,5l	16 / 19	Baileys	19
Żywiec Białe 0,3 / 0,5l	17 / 20	Wiśniewski	24
		Jagermeister	23
		Cointreau	19
<b>Bottled beer</b>		Archer's	18
Paulaner 0% / Bytów 0% 0,5l	19 / 23	Chambord	26
Bytów Pomorskie (different kinds) 0,5l	20-24	Fernet Branca	24
		Galliano	25
		Maraschino	19
<b>Gin (40 ml)</b>		Amaro di Angostura	22
Gibson's	22	Fireball	15
Gunpowder Irish Gin	28	Amaro Jefferson	29
Tanqueray no. 10	29		
Ki no Bi	32	<b>Rum (40ml)</b>	
Portobello Savoury	33	Zacapa Centenario 23 YO	42
Portobello	24	Dictador 12YO	34
Gin no. 3	35	Dictador 20YO	48
Gin London no.1	25	Dictador XO	68
Whitney Neil	26	Kraken	25
3City Gin	32	Brugal 1888	35
		Clement vsop	35
<b>Tequila / Mezcal (40 ml)</b>		Planteray 3stars	23
Koch Elemental Mezcal	32	Planteray 5YO	27
Koch Espadin Mezcal	35	Planteray Coconut	28
1800 Silver	26	Planteray Overproof	29
1800 Reposado	28		
1800 Anejo	30		
1800 Cristalino	37		
<b>Vodka</b>			
Distil no.9 40 ml / 0,7l	18 / 239		
Ostoya 40 ml	20		
Belvedere 40 ml / 0,7l	29 / 339		
Goldwasser 40 ml	22		
Nemiroff De Luxe 40 ml	19		
Beluga Noble 40 ml	29		
<b>Aperitif</b>			
Lillet Blanc / Rose 60 ml	19		
Dolin Rouge dry vermouth bianco / rosso 100 ml	25		
Campari 40 ml	18		



# ALCOHOLS

## Whisky, bourbon

Bushmills	25
Bushmills Black Bush 8	26
Buffalo Trace 40 ml	25
Chivas Regal 12 YO 40 ml	29
Chivas Regal XV YO 40 ml	36
Chivas Regal XVIII YO 40 ml	39
Jack Daniels 40 ml / 0,7 l	26 / 309
Rittenhouse rye 40 ml	30
Elajah Craig 40 ml	32
Eagle Rare 10 YO 40 ml	39
Nikka from the barrel	32

## Single malt whisky (40ml)

Naked Malt	27
Sexton Irish Single Malt	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
Glenrothes 12 YO	32
Glenrothes Maker's Cut	52
The Macallan 12 YO	48
The Macallan 15 YO	85
The Macallan Classic Cut	90

## Cognac (40ml)

Metaxa 7 YO	26
Hennessy VSOP 40%	46
Hennessy XO 40%	130
Calvados Boulard Grand Solange	29
Gautier VS	32
Gautier VSOP	37

