



 **Pickled eggplant salad** | 180 g **PLN 49**
green beans / plums / croutons

 *Rose „Turnau Winery“* 125 ml | **PLN 29**

Guinea fowl Caesar salad | 230 g **PLN 63**
romaine lettuce / bacon / parmesan / Caesar dressing / croutons / vinaigrette

 *Chardonnay Black Stalion* 125 ml | **PLN 45**

 **Caprese salad** | 220 g **PLN 56**
tomatoes / burrata / mozzarella di Bufala / basil pesto / pine nuts

 *Vermentino di Gallura Zanatta Renadoro* 125 ml | **PLN 35**

Zander ceviche | 110 g **PLN 51**
lime / bell pepper / lettuce / onion

 *Albarinho „Genio y Figura“* 125 ml | **PLN 35**

Hand-cut beef tartare | 120 g **PLN 56**
beef tenderloin / shimeji mushrooms / egg yolk / onion
lovage oil / homemade bread / butter

 *Pinot Noir „Turnau Winery“* 125 ml | **PLN 50**

 *Chopin Black* 40 ml | **PLN 30**

Italian cheese and charcuterie board (for two) | 490 g **PLN 91**
olives / homemade bread / butter

 *Chianti Classico DOCG „Peppoli“* 750 ml | **PLN 195**

STARTERS



 **Lithuanian cold beet soup** | 250 ml **PLN 35**
young beet greens / egg / cucumber / sour cream / yogurt / chives

 **Zucchini soup** | 250 ml **PLN 33**
pak choi / quinoa / sour cream

Fish bouillon | 250 ml **PLN 41**
vegetables / catfish / dill

SOUPS



Roasted duck breast (served pink) | 290 g PLN 83

baked red cabbage / potatoes / cherry demi-glace

Pinot Noir Fin del Mundo Reserve 125 ml | **PLN 30**

Rack of lamb (served pink) | 450 g PLN 159

broccoli purée / marinated salsify with garlic and rosemary
demi-glace

Carmenere Ventisquero Grey 125 ml | **PLN 35**

Venison neck | 310 g PLN 86

potatoes purée / buttered baby broccoli / gravy

Shiraz Kleine Zalze Vineyard Selection 125 ml | **PLN 40**

Schnitzel Wiener Art | 220 g PLN 79

potato salad / cranberry chutney / grilled lemon

Bernard Lager 400 ml | **PLN 20**

Seafood lasagne | 250 g PLN 82

jumbo prawn / tomato sauce / bechamel

Navajas Blanco Crianza 125 ml | **PLN 25**

Garganelli pasta | 210 g PLN 59

basil pesto / sun-dried tomatoes / halloumi

Chenin Blanc Reserve Ken Forrester 125 ml | **PLN 35**

Sturgeon with golden butter sauce and raisins (recipe from 1885) | 260 g PLN 97

buckwheat noodles / pak choi

Riesling Peter & Peter 125 ml | **PLN 27**

Catfish fillet | 270 g PLN 79

green beans / kohlrabi / potatoes

cream and lime sauce with trout roe

Sauvignon Blanc Babich Black Label 125 ml | **PLN 45**

Grilled baby carrots | 350 g PLN 65

creamy orzo / young legumes in gooseberry emulsion

carrot crumble / carrot greens oil

Solaris „Turnau Winery“ 125 ml | **PLN 35**

MAINS

**Beef tenderloin** | 200 g**PLN 136** *Cabernet Sauvignon Pascual Toso Signature* 125 ml | **PLN 38****Argentine ribeye steak** | 250 g**PLN 133** *Malbec „Bodega Colome”* 125 ml | **PLN 35****Iberico pork ribs** | 500 g**PLN 98**

orange - muscovado sugar glaze

 *Zinfandel 3 Finger Jack Old Vine* 125 ml | **PLN 39****Sea bream** | 350 g**PLN 96** *Albarinho „Genio y Figura”* 125 ml | **PLN 35**

Side dishes: potato pavé with smoked paprika mayonnaise sauce,
(included) baby romaine lettuce with tomatoes, crispy onions, vinaigrette

Sauce to choose: pepper sauce / Chimichurri sauce / garlic butter

 Grilled vegetables | 350 g**PLN 51**

selection of seasonal vegetables / lemon / Hollandaise sauce
with the addition of halloumi cheese, honey and thyme | 120 g

PLN 22 *Seyval „Turnau Winery”* 125 ml | **PLN 35****Beef burger** | 420 g**PLN 68**

beef / tomato / pickled cucumber / lettuce / bacon
cheddar cheese / mustard sauce / steak fries

 *Pils 1231* 500 ml | **PLN 24****Grilled jumbo prawns** | 3 pcs**PLN 65**

seasonal leaves / Chimichurri sauce

 *Navajas Blanco Crianza* 125 ml | **PLN 25****A BARBECUE FEAST FOR TWO** | 950 g**PLN 359**

Beef tenderloin / Argentine ribeye steak / Iberico pork ribs

 *Parada de Atauta* 750 ml | **PLN 240**

Side dishes: potato pavé with smoked paprika mayonnaise sauce,
(included) baby romaine lettuce with tomatoes, crispy onions, vinaigrette

Sauces: pepper sauce / Chimichurri sauce / garlic butter

BIG GREEN EGG GRILL DISHES



Forest fruits with yogurt mousse | 150 g

PLN 38

Gâteau Breton (Breton cake) / honey

 *Rose „Turnau Winery”* 125 ml | **PLN 29**

Crème brûlée | 120 g

PLN 36

egg yolk custard / roasted almonds / cherries / whipped cream

 *Riesling Scharzhofberger Feinherb* 125 ml | **PLN 46**

Ice cream selection with fruit | 150 g

PLN 38

2 scoops of ice cream / seasonal fruit

 *Prosecco Levante Extra Dry* 125 ml | **PLN 35**

Seasonal fruits tart | 150 g

PLN 36

almonds / vanilla ice cream

 *Sauternes „La Fleur Renaissance”* 80 ml | **PLN 35**

DESSERTS



 **Tomato soup** | 200 g **PLN 31**
tomatoes / egg drop noodles / sour cream

Crispy chicken or fish fingers | 180 g **PLN 45**
free-range chicken or fish / potato purée / buttered carrots

 **Crêpes** | 180 g **PLN 41**
curd cheese or fruit / icing sugar

Please ask your server for allergen information.
A discretionary 10% service charge applies to parties of 9 or more.
All prices include VAT.

Dishes and ingredients may vary with the seasons.
Our team will be happy to let you know of any changes before you order.

 **Toruń Gingerbread Culinary Trail.** A dish inspired by heritage recipes.

 vegetarian dish

CHILDREN'S MENU



DRINKS

Lemonade	0.3 l / 0.7 l	PLN 19 / 38
Freshly squeezed fruit juice	0.3 l	PLN 23
Ostromecko Water Still / Sparkling	0.3 l / 0.7 l	PLN 10 / 20
San Pellegrino Sparkling Water	0.2 l / 0.75 l	PLN 14 / 25
Acqua Panna Still Water	0.25 l / 0.75 l	PLN 14 / 25
Pressed Juice Orange / Apple / Pomegranate	0.33 l	PLN 16
Coca-Cola, Sprite, Fanta, Kinley	0.2 l	PLN 14
Quince Lemonade Classic / with honey	0.33 l	PLN 20

COFFEE

Espresso	50 ml	PLN 14
Espresso doppio	80 ml	PLN 20
Espresso Macchiato	100 ml	PLN 16
Caffè Americano	150 ml	PLN 15
Cappuccino	220 ml	PLN 17
Caffè Latte	300 ml	PLN 18
Flat White	150 ml	PLN 18
Affogato Coffee (with a scoop of vanilla ice cream)	150 ml	PLN 29
Espresso Tonic	150 ml	PLN 23
Café Crème	180 ml	PLN 16
Iced Latte	250 ml	PLN 20

All coffees are available in a decaf version (+ 1.00 PLN)
Plant milk (+ 3.00 PLN)

COFFEE



TEAS

PIAG TEA

| 400 ml

PLN 22

Loose-leaf | Served in a teapot

Golden Monkey – a tea from China's Yunnan province, known as the "land of eternal spring." This brew features a smooth, honey-peach flavor profile.

Epic Grey – a blend of Indian black teas, Assam and Darjeeling, infused with natural bergamot oil.

Fukamushi Japanese – this tea comes from the gardens of Makinohara, Japan. The leaves are deep-steamed, resulting in a sweeter tea with no bitterness.

Dragon Pearl Jasmine – green tea leaves harvested in early spring and hand-rolled into pearls.

White Yuzu – Pai Mu Tan white tea leaves with yuzu aroma; a fruit that combines the flavors of grapefruit, lemon, and mandarin.

Milky Oolong – a green oolong tea with a sweet, creamy flavor, which is derived from naturally occurring lactones in the tea leaves.

Awesome Fruit – a blend of dried elderberry, raspberry, blackcurrant, blueberry, strawberry, and apple pieces, with added hibiscus and rosehip.

Funky Guy – a sea buckthorn and orange infusion. Sea buckthorn berries contain an enormous amount of vitamin C.

BumbleBee – a Taiwanese oolong with peach aroma and rose petals. Lightly oxidized, it naturally carries scents of jasmine and gardenia, while the addition of peach aroma enhances its floral and fruity notes.

TEA



OUR BARTENDER'S RECOMMENDATIONS

Maretea | 160 ml **PLN 40**

Gin Mare / Pampelle / Awesome Fruit syrup / lime / egg white

Cachaca Rio 75 | 215 ml **PLN 41**

Cachaça / almond syrup / lemon / grapefruit juice / Cava

Herbal Refresh | 150 ml **PLN 33**

P31 / Dolin Blanc / sparkling water

Jamaica Passion | 165 ml **PLN 34**

Plantaray / orange juice / lemon / sugar syrup / passion fruit

Sauternes fashioned | 85 ml **PLN 40**

Tullibardine / Angostura / honey liqueur / sugar syrup

SPRITZERS

Aperol Spritz | 200 ml **PLN 35**

Campari Spritz | 200 ml **PLN 35**

Limoncello Spritz | 200 ml **PLN 40**

Pampelle Spritz | 200 ml **PLN 40**



DRAFT BEER

Bernard Světlý Ležák | 4.9% Lager | 0.4 l **PLN 20**

A classic, bottom-fermented pale lager with a golden hue and a thick, fine-grained head. It is characterized by a balanced, solid hop bitterness, a full malty flavor, and a hoppy aroma.

Bernard Černý Ležák | 5% Dark Lager | 0.4 l **PLN 20**

An unpasteurized, unfiltered dark beer brewed with four types of malt. It is characterized by a full-bodied flavor, subtle bitterness, and an aroma dominated by hops and roasted coffee with a light fruity note.

NON-ALCOHOLIC BEER

Łomża | 0% | 0.5 l **PLN 20**

REGIONAL BEERS | CZECH BEER

Pils „1231” | 5,6% | 0,5 l **PLN 24**

De Facto IPA | 4,7% | 0,5 l **PLN 25**

De Facto Gingerbread Honey | 4,7% | 0,5 l **PLN 25**

De Facto Seasonal (ask the staff about the flavor) | 0,5 l **PLN 25**

Primator Wheat beer | 4,8% | 0,5 l **PLN 22**

BEER



WHISKY SINGLE MALT

| 40 ml

The Glenfiddich | 40% **PLN 60 / 125**
18 YO/21 YO

Glenlivet Founders Reserve | 40% **PLN 25**

Tullibardine 225 | 43% **PLN 30**

Ardberg 10YO | 46% **PLN 37**

Lagavulin 8YO | 48% **PLN 50**

The Balvenie 12YO | 40% **PLN 40**
Double Wood

Aberlour Casg Annamh | 43% **PLN 35**

Macallan 12YO | 40% **PLN 50**

WHISKY BLENDED

| 40 ml

Chivas 15 YO | 40% **PLN 40**

Royal Salute 21 YO | 40% **PLN 105**

IRISH WHISKEY

| 40 ml

Jameson | 40% **PLN 30**

Tullamore Dew | 40% **PLN 20 / 25**
/ 12YO

BOURBON

| 40 ml

& AMERICAN WHISKEY

Maker's Mark | 45% **PLN 25**

Koval Millet | 40% **PLN 45**

Jack Daniel's | 40% **PLN 30**
Tennessee

Gentelman Jack | 40% **PLN 30**

Jack Daniel's | 45% **PLN 50**
Single Barrel

Woodford Reserve | 43,2% **PLN 45**

WHISKY

**COGNAC | BRANDY | GRAPPA**

| 40 ml

Armagnac Casterede VSOP	40%	PLN 40
Calvados Boulard VSOP	40%	PLN 40
Hennessy VS/VSOP/XO	40%	PLN 45 / 60 / 199
Grappa Sarpa di Poli	40%	PLN 35

GIN

| 40 ml

Hendrick's	41,4%	PLN 30
Gin Mare	42,7%	PLN 34

RUM | TEQUILA

| 40 ml

Planteray White	41,2%	PLN 20
Bacardi Reserva Ocho 8 YO	40%	PLN 25
Botucal Matuano / Reserva	40%	PLN 25 / 35
Patron Silver / Patron Reposado	40%	PLN 40 / 45

VODKA | FLAVORED VODKA & LIQUEURS

| 40 ml

Ostoya	40%	PLN 16
Chopin Rye	40%	PLN 25
Chopin Black	40%	PLN 30
Belvedere Pure	40%	PLN 32
Toruń Gingerbread Vodka / Quince	32%	PLN 14
Amaretto Disaronno	28%	PLN 22
Jagermeister	35%	PLN 15
Fernet Branca	39%	PLN 18

COGNAC | GIN | RUM | VODKA