




RESTAURANT

1:00 p.m. – 10:00 p.m.

 *vegan dish*

 *vegetarian dish*

SOUPS

- Fish soup** with vegetables, sour cream and dill **27 PLN**
- Roasted duck soup** with orange, dried plum and dumplings stuffed with duck **28 PLN**
- Red lentil cream soup** with paprika, smoked pepper oil, dried tomatoes and cilantro leaves **25 PLN**

STARTERS / SALADS

- Fjord trout** marinated in citrus and mango with avocado mousse, compressed cucumber in gin, kaffir leafes oil **39 PLN**
- Shrimp stew with chorizo and spinach** on white wine with Parmesan cheese and herb bread **49 PLN**
- Beef carpaccio** marinated in herbs, pickled mushrooms, truffle oil, parmesan cheese and mustard **37 PLN**
- Baked beetroot salad** with Gruyer cheese, apple and balsamic dressing **29 PLN**
- Italian specialties board:** cold cuts and ripening cheese, olives, focaccia **69 PLN**

PIZZA

- Prosciutto Crudo**, Grana Padano cheese, pomodoro sauce, dried tomatoes, arugula **37 PLN**
- Mozzarella di Buffala**, basil, cherry tomatoes **35 PLN**
- Salami Napoli**, olives, zucchini, pomodoro sauce **35 PLN**
- Quattro Formaggi**, Pecorino Romano, Gorgonzola, Tallegio, Mozzarella di Buffala, arugula **37 PLN**
- Gorgonzola with pear**, walnuts, honey, bianco sauce, arugula **35 PLN**
- Tallegio**, portobello mushrooms, bianco sauce, parsley **35 PLN**

For groups of more than 9 people, we add service in the amount of 10 % of the total order value.

MAIN COURSES

Beef tenderloin with smoked potatoes and chives, caramelized shallots, parsley, cafe cream sauce	99 PLN
Duck leg served with baked beetroot puree, baked potatoes, yellow beetroot salad and cherry sauce with chocolate	52 PLN
Apple pork with roasted chestnuts, fried oyster mushrooms, kale, parsley purée with nutmeg and demi glace sauce	55 PLN
Baked salmon with quinoa, Parmesan cheese, Grenoble sauce and arugula	54 PLN
Halibut with black lentil and peas stew, fish volute and fried broccoli	79 PLN
Cod sirloin with Fregola noodles in a butter emulsion with kale, sun-dried tomatoes, poached egg and roasted butter sauce	52 PLN
Beef burger: tomato, pickled red onion, pickled cucumber, romaine lettuce, Tallegio cheese, fries, mushroom ketchup	49 PLN
Truffle risotto with Parmesan cheese, roasted root vegetables and Jerusalem artichoke chips 🍷	49 PLN

FOR CHILDREN

Chicken broth with noodles, carrots and parsley	21 PLN
Bolognese with garganelli pasta	27 PLN
Pizza Margherita 🍷	23 PLN
Pizza with ham and mushrooms	25 PLN
Chicken in corn breadcrumbs, French fries and coleslaw	27 PLN
Belgian fries with sauce	14 PLN

DESSERTS AND CAKES

Pear in wine in chocolate cake with chocolate-clove cream	24 PLN
Fondant with apple in caramel, white chocolate cream with cinnamon and tonka beans	24 PLN
Chestnut tart with chestnut cream, orange-wine jelly, pear and ginger jam	25 PLN
Cafe gourmand: selection of desserts with coffee	27 PLN

COLD BEVERAGES



Juices <i>orange, apple, blackcurrant, tomato, grapefruit</i>	250 ml	9 PLN
Fruit cocktail <i>ask the waiter</i>	300 ml	16 PLN
Feeshly squeezed juice <i>orange, grapefruit</i>	250 ml	16 PLN
Home made lemonade	300 ml	12 PLN
Coca-Cola, Fanta, Sprite, Tonic Kinley	250 ml	10 PLN
Tonic premium	200 ml	15 PLN
Bitter Lemon	300 ml	10 PLN
Water <i>still / sparkling</i>	300 ml	8 PLN
	750 ml	18 PLN
Ice Coffee	300 ml	14 PLN
Redbull	250 ml	16 PLN
Low alcohol beer	500 ml	14 PLN

WARM BEVERAGES



Espresso		10 PLN
Espresso doppio		14 PLN
Americano		12 PLN
White coffee		12 PLN
Cappuccino		12 PLN
Caffe latte		16 PLN
Flat white		16 PLN
Tea <i>black, green, fruit, herbal</i>		12 PLN
Winter tea		16 PLN

MULLED DRINKS

Mulled Vrest beer	400 ml	21 ^{PLN}
Mulled Isolette red wine	200 ml	26 ^{PLN}
Mulled Isolette pink wine	200 ml	26 ^{PLN}

BEER

	0,3l	0,5l
Vrest Light Amber Ale	12 ^{PLN}	16 ^{PLN}
Vrest Dark Ale	12 ^{PLN}	16 ^{PLN}
Vrest Wheat Ale	12 ^{PLN}	16 ^{PLN}
Vrest Offbeat	12 ^{PLN}	16 ^{PLN}

COCKTAILS

Last Word <i>dry / slightly sour / herbal</i>	35 ^{PLN}
Clover Club <i>sweet – sour / raspberry / delicate</i>	33 ^{PLN}
Gin hibiscus fizz <i>sour / hibiscus / pepper</i>	31 ^{PLN}
Boozy Coffee Martini <i>coffe / orange / strong</i>	33 ^{PLN}
Ginger tai <i>exotic / slightly spicy / spicy / sweet – sour</i>	35 ^{PLN}
Penicillin <i>sweet – sour / smoked / honey – ginger</i>	34 ^{PLN}

LIQUER & APERITIF

Campari	19 ^{PLN}
Jägermeister	21 ^{PLN}
Fernet Branca	26 ^{PLN}
Bailey's	16 ^{PLN}
Disaronno	19 ^{PLN}
Grand Marnier	29 ^{PLN}

GIN BAR

Gordon's	16 ^{PLN}
Bombay sapphire	19 ^{PLN}
Hendrick's	25 ^{PLN}
Tanqueray no. Ten	27 ^{PLN}
Tanqueray Sevilla	26 ^{PLN}
Bulldog	23 ^{PLN}
Botanist	27 ^{PLN}
Monkey 47	31 ^{PLN}
Elephant	30 ^{PLN}
Kapriol	19 ^{PLN}
Aqva Luce	34 ^{PLN}
Gin Lane Royal Strenght	19 ^{PLN}
Crafter's Aromatic Flower Gin	29 ^{PLN}
Wenneker Elderflower Gin	24 ^{PLN}
Ophir	23 ^{PLN}
Aviation	26 ^{PLN}
Normindia	25 ^{PLN}
Jonston	28 ^{PLN}
Jonston Hibiscus infused	28 ^{PLN}
Columbian Ortodoxy	29 ^{PLN}
Roku	29 ^{PLN}
Lind & Lime	29 ^{PLN}

BLENDED SCOTCH

Johnnie Walker Red Rye Finish	16 ^{PLN}
Johnnie Walker Black Label	23 ^{PLN}
Johnnie Walker Gold Label	35 ^{PLN}
Johnnie Walker Blue Label	99 ^{PLN}
Chivas 12 Y.O.	23 ^{PLN}
Chivas 18 Y.O.	38 ^{PLN}
Monkey Shoulder	28 ^{PLN}

SINGLE MALT

Glenfiddich 12 Y.O.	32 PLN
Glenfiddich 15 Y.O.	51 PLN
Glenfiddich 18 Y.O.	69 PLN
Glenmorangie Original	33 PLN
Glenmorangie Lasanta	41 PLN
Glenmorangie Nectar d'or	45 PLN
Cardhu 12 Y.O.	29 PLN
Bushmills 16 Y.O.	48 PLN
Macallan 12 Y.O.	62 PLN
Macallan 15 Y.O.	82 PLN
Singleton 12 Y.O.	26 PLN
Talisker 10 Y.O.	35 PLN
Ardbeg 10 Y.O.	39 PLN
Laphroaig 10 Y.O.	39 PLN
Lagavulin 16 Y.O.	59 PLN
Hibiki Harmony	65 PLN

IRISH

Jameson	21 PLN
Tullamore Dew	23 PLN

AMERICAN

Jim Beam	20 PLN
Jim Beam Rye	22 PLN
Bulleit	24 PLN
Bulleit Rye	26 PLN
Jack Daniel's	26 PLN
Jack Daniel's Gentleman	34 PLN
Maker's Mark	28 PLN

VODKA

Smirnoff Black	19 PLN
Finlandia	19 PLN
Baczewski	19 PLN
Belvedere	26 PLN

Belvedere Smogórny	36 ^{PLN}
Belvedere Bartężek	36 ^{PLN}
Beluga Transatlantic	33 ^{PLN}
Ciroc	29 ^{PLN}

TEQUILA

Olmecca Blanco	21 ^{PLN}
Olmecca Gold	23 ^{PLN}
Don Julio Blanco	41 ^{PLN}
Don Julio Reposado	43 ^{PLN}

VERMOUTH

Dolin	23 ^{PLN}
Martini Rosato	18 ^{PLN}
Martini Rosso	18 ^{PLN}
Martini Bianco	18 ^{PLN}
Martini Extra Dry	18 ^{PLN}

RUM

Havana Club 3	17 ^{PLN}
Mount Gay Eclipse	20 ^{PLN}
Mount Gay X.O.	39 ^{PLN}
Dictator 12 Y.O.	29 ^{PLN}
Dictator 20 Y.O.	35 ^{PLN}
Kuna Davidoff Cask Finish	89 ^{PLN}
Kraken Black Spiced	24 ^{PLN}

COGNAC & BRANDY

Rémy Martin V.S.O.P.	44 ^{PLN}
Rémy Martin X.O.	159 ^{PLN}
Hennessy V.S.	36 ^{PLN}
Hennessy V.S.O.P.	43 ^{PLN}
Hennessy X.O.	149 ^{PLN}
Metaxa 7	25 ^{PLN}

CHAMPAGNE

Moët & Chandon Brut Imperial	Bottle	390 ^{PLN}
Dom Perignon Vintage	Bottle	990 ^{PLN}

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