

# Menu


Menu available 14:00 – 21:45  
All prices are given in Polish Zloty (PLN)





## STARTERS

- BURRATA**  **38**  
Creamy burrata/ baby spinach/  
wild garlic pesto/ confit tomato/  
pine nuts/ brioche
- SHRIMPS**  **59**  
Argentine shrimps/ piri-piri/  
wine-butter sauce/ garlic/ baguette
- BEEF TARTARE** **56**  
Beef tenderloin/ egg yolk/  
potato rosti/ bread/ butter

## SOUPS

- CHICKEN CONSOME** **26**  
Chicken consome/ homemade pasta/  
carrot/ parsley
- TOMATO CREAM SOUP**  **26**  
Tomato confit/ parsley oil

## MAIN COURSES

- WILD GARLIC RISOTTO**  **56**  
Classic risotto/ mascarpone/  
organic vegetables/ Parmesan
- CAESAR'S SALAD** **52**  
Romaine lettuce/ corn-fed chicken/  
bacon/ parmesan/ capers/ crostini/  
anchovies sauce
- DUMPLINGS (6 pcs.)**  **47**  
Smoked cottage cheese/ potatoes/  
onion/ Jerusalem artichokes chips
- ZANDER** **74**  
Zander fillet/ green asparagus/  
potato croquette with zander/  
vegetable salsa/ beurre blanc sauce
- DUCK** **68**  
Duck fillet/ potato gratin/ rhubarb/  
demi-glace sauce
- PORK RIBS** **67**  
Pork ribs/ mixed salad/ steak fries/  
BBQ sauce
- BURGER** **56**  
Brioche bun/ beef/ romaine lettuce/  
pickled cucumbers/ caramelized bacon/  
red onion/ cheese sauce/ steak fries
- PORK CHEEKS** **68**  
Slow-cooked pork cheeks/ glazed onions/  
mashed potatoes/ wild broccoli/ potato  
chips on smoked hay/ cider-based jus
- PORK TOMAHAWK** **WE RECOMMEND** **72**  
Bone-in pork loin/ roasted potatoes/  
gzik (Polish cottage cheese) / chimichurri
- LAMB SHANK** **86**  
Lamb shank on the bone/ potato purée with  
horseradish and mustard/ pickled baby beets/  
morel mushrooms/ red wine jus
- BEEF TENDERLOIN** **136**  
Beef tenderloin/ mixed salad/  
mashed potatoes/ pepper sauce

## DESSERTS

- CRAFT ICE CREAM WITH FRUIT** **27**  
Ask staff for available flavours

Restaurant Menu Motto

Signs:  Vegetarian dishes |  Spicy dishes

A list of allergens for individual dishes is available on the waiters

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MENU  
MOTTO

## HOT DRINKS

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<b>ESPRESSO</b>	10
<b>ESPRESSO DOPPIO/ AMERICANO/ CAFFÉ CREMA</b>	12
<b>FLAT WHITE/ CAPPUCCINO/ CAFFÉ LATTE</b>	13
<b>RICHMONT TEA (kettle 400 ml)</b>	13
Ask the staff about available flavours.	
<b>WINTER TEA</b>	23
Tea/ honey/ ginger/ cinnamon/ lemon/ orange/ anise	
<b>HERBAL INFUSION</b>	19
Boiling water/ lemon/ ginger/ orange/ honey/ rosemary	
<b>WINTER COFFEE</b>	23
Espresso doppio/ milk/ pumpkin spice syrup	

## COLD DRINKS

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<b>COCA-COLA, SPRITE, TONIC KINLEY 25cl</b>	13
<b>CAPPY JUICE 25 cl</b>	12
<b>CISOWIANKA WATER 30/ 70 cl</b>	9/15
Sparkling/ Still	
<b>FRESHLY SQUEEZED JUICES 25 cl</b>	22
Orange/ Grapefruit	

## LEMONADES

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<b>CLASSIC 30/100 cl</b>	14/ 35
Lemon juice/ sugar syrup/ sparkling water/ ice cubes	
<b>ELDERFLOWER 30/100 cl</b>	
Elderflower syrup/ lemon juice/ sparkling water/ orange/ ice cubes	14/ 35
<b>STRAWBERRY-MINT 30/ 100 cl</b>	
Lemon juice/ strawberry syrup/ mint/ sparkling water	14/ 35

## MULLED WINE

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<b>RED MULLED WINE</b>	28
Wine/ blackcurrant syrup/ raspberry syrup/ pumpkin spice syrup/ orange	
<b>WHITE MULLED WINE</b>	28
Wine/ pear syrup/ apple juice/ pumpkin spice syrup/ cinnamon/ anise	
<b>NON-ALCOHOLIC MULLED WINE - APPLE PIE</b>	21
Pressed apple-pear juice/ cinnamon/ anise	

## BEER

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<b>DRAFT BEER:</b>	
• STAROPRAMEN 30/ 50 cl	14/ 18
• SEASONAL 30/ 50 cl	16-18/ 20-23
<b>BOTTLED BEER:</b>	
• CRAFT BEER 50 cl	21-26
<b>NON-ALCOHOLIC BEER:</b>	
• STAROPRAMEN 30 cl	14
• CRAFT BEER 50 cl	21-26

## COCKTAILS

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<b>APEROL SPRITZ</b>	36
Aperol/ sparkling wine/ orange/ sparkling water	
<b>FIERO TONIC</b>	30
Martini Fiero/ tonic/ orange	
<b>GIN &amp; TONIC</b>	30
Gin/ tonic/ lime	
<b>LONG ISLAND ICED TEA</b>	48
Vodka/ gin/ white rum/ tequila/ Cointreau/ lemon juice/ sugar syrup/ Coca-Cola	
<b>MARGHERITA</b>	40
Tequilla/ Cointreau/ lime/ salt crust	
<b>MOJITO</b>	34
Rum/ lime/ mint/ cane sugar	
<b>WHISKY SOUR</b>	32
Whisky/ egg white/ lemon/ sugar	

## NON-ALCOHOLIC COCKTAILS

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<b>VIRGIN APEROL</b>	19
Orange syrup/ tonic/ orange/ sparkling water	
<b>ROSE MARTINI</b>	19
Lemon/ rose syrup/ sparkling water	
<b>VIRGIN MOJITO</b>	19
Sparkling water/ lime/ mint/ cane sugar	