



MAIN COURSES

SLOW-ROASTED PORK BELLY	59
Slow-roasted pork belly in a Japanese mirin sweet rice wine sauce served on udon noodles with the addition of king oyster mushrooms, pak choi and chili. Distinctive in taste, salty, slightly spicy.	
RISOTTO /W, GF	41
Autumn pumpkin-sage risotto with distinctive accent of mature Polish "Bursztyn" cheese. You will find king oyster mushrooms here as well as crispy sage chips. The delicate ricotta cheese stands out contrasting to the cheesy-mushroom whole.	
RAVIOLI	49
A fusion of Italian and Polish cuisine. Handmade ravioli with pearl barley, sheep's cheese and smoked bacon. The whole is complemented by a truffle sauce, red chicory, chestnuts and roasted shallot.	
CHICKEN TENDERLOINS /GF	41
Chicken tenderloins in a wine-butter sauce with capers and sage. Served with cheesy polenta and endive salad with a herb dressing.	
FETTUCCINE /W	46
Handmade fettuccine pasta in Italian gorgonzola & spinach sauce. The intensely cheesy base is cut through by the sweetness of pear in wine and caramelized fig. Decorated with rocket and walnuts. Typical autumn-winter comfort food.	
SEA TROUT /GF	62
A whole fish (about 300g) from the oven, laid on perfectly seasoned sauerkraut with the addition of dried fruits. The trout is poured over with tomato beurre blanc and decorated with fragrant burnt rosemary. Watch out for bones!	

PANKO CHICKEN SANDWICH	43
A baguette from a small artisan bakery, chicken tenderloins in panko breadcrumbs, romaine lettuce, guacamole, tomato jam, roasted onion, and all this dripping with cheddar cheese sauce. The American dream of every sandwich lover.	
BURGER CLASSIC (100% BEEF) /GF*	39
Our homemade butter bun sprinkled with sesame seeds, original burger sauce, tomato jam, romaine lettuce, pickled cucumber, pickled onion and a 150-gram burger made from beef rib. Just a classic, what more can we write?	
VEGGIE BURGER (BEETROOT) /W	39
Vegetarian version of the classic burger, where beef is replaced by a juicy and red beetroot burger. Inside sweet red onion jam, distinctive sheep's "Bryndza" cheese, romaine lettuce and pickled cucumber. All this in our homemade butter bun with sesame seeds.	
JACKFRUIT BBQ SANDWICH /V, GF*	41
Vegan alternative for Pulled pork fans – kraft baguette, sweet-sour shredded jackfruit in BBQ sauce, pickled onion, mushroom chips, romaine lettuce.	
CZECH ONION SOUP /W	32
Dense, aromatic, sweet soup with caramelized onion, mature Polish "Bursztyn" cheese, sour cream and parsley. Served with rye bread toast with herb-garlic butter.	
SEASONAL SOUP	18
Our staff will be happy to tell you what soup we can serve you today.	

PLATES TO SHARE

HUMMUS /V, GF*	37
Set of homemade pastes – hummus, muhammara (spicy paste from red pepper and nuts), pumpkin pesto, spicy oil, nigella seeds. All served with craft baguette and sprinkled with coriander.	
SANDWICH /W, GF*	32
Toasted rye bread with onion jam, smoked Polish highlander "Gołka" cheese and chestnut. Casual snack or starter for two.	
PRAWNS /GF*	44
Stir fry shrimp with smoked bacon in a glaze of spicy original gochujang-mirin-peanut butter sauce. Served with aromatic chili oil, king oyster mushroom, garlic, pak choi, roasted sesame seeds and spring onion. Slightly spicy, ideal as an appetizer.	
SALAD WITH SEA TROUT /GF*	34
Marinated sea trout, salad mix with endive and chicory in an herbal dressing, green cucumber, grilled lime, chili, sea buckthorn. Only salad on our menu can be served as a light dish or as one of several selected plates for sharing.	
WINE PLATE /GF*	59
Caramelized fig, mature Polish "Bursztyn" cheese, cured ham, homemade vegetable pastes, giant capers, mozzarella, nuts, arugula, kraft baguette, roasted pepper.	
Wine bottle not included.	
SLIDER SMASH BURGERS	39
Mini smash burgers (100% beef) with onion jam, homemade burger sauce, romaine lettuce, pickled cucumber and onion rings. You can combine it with any of the plates or order it with fries and have three small burgers instead of classic one.	

DESSERTS

WHISKY PINEAPPLE /V, GF	19
Now is the time – to relax after the main course and try vegan millet-date pudding, gluten-free crumble and pineapple in whisky.	
DESSERT WITHOUT A NAME /W	24
Despite many attempts it was not possible to fit more chocolate into this dessert – chocolate mousse, chocolate sponge, chocolate sauce. Use spoon or a cocoa chips from filo pastry.	

SIDES

FRIES	13
MIXED SALAD	12
BREAD	12
BACON FOR THE BURGER	6
CHEESE FOR THE BURGER	6
EXTRA SAUCE	3

OPENING HOURS

We serve breakfast during the week from 9:00 a.m. to 1:00 p.m., on saturday and sunday from 9:00 a.m. to 2:00 p.m.

The main card is served during the week from 1:15 p.m. to 10:00 p.m., on saturday and sunday from 2:15 p.m. to 10:00 p.m.

SERVICE

Tips are not included in the price. For groups of 6 or more, a waiter service is added amounting to 10% of the bill.

MENU DESIGNATIONS

W	vegetarian
V	vegan
GF	gluten-free
GF*	gluten-free option available

ALLERGENS

List of allergens and photos of dishes available by scanning the QR code.