

MAIN COURSES

botwinka (w)	27
traditional young beetroot soup with sour cream and homemade herb butter buns	
seasonal soup (w)	22
please ask the staff for today's selection	
cod fillet in caper sauce (gf)	53
with herb mashed potatoes and caramelised beetroot leaves	
stuffed cabbage rolls with pearl couscous (v)	37
with mushrooms and sorrel in a thick sour rye sauce, served with asparagus broccoli	
highlander-style braised pork neck	50
on a potato pancake with young leek sauce, smoked cheese and crispy kohlrabi in cream	
chicken tenderloins (gf)	48
in a wine and butter dill sauce with green beans, new potatoes and roasted cherry tomatoes	
traditional pork chop	49
served with sautéed young cabbage with leek and new jacket potatoes with dill	

BURGERS AND "PAJDY"

maczanka (gf*)	39
Cracow-style pulled pork in a homemade butter bun, with onion sauce, red cabbage slaw and homemade Cossack-style pickles	
<ul style="list-style-type: none">fries / salad mix with herb dressing 13bacon / cheddar / jalapeño 7	
classic burger (100% beef) (gf*)	39
in a homemade butter bun with raspberry tomato, lightly pickled cucumber, romaine lettuce, red onion and our own sauce with honey and wormwood liqueur	
<ul style="list-style-type: none">fries / salad mix with herb dressing 13bacon / cheddar / jalapeño 7	
veggie burger (w)	38
made from beetroot and millet in a homemade butter bun with smoked cheese, raspberry tomato, lightly pickled cucumber, red onion and our own sauce with honey and wormwood liqueur	
<ul style="list-style-type: none">fries / salad mix with herb dressing 13cheddar / jalapeño 7	
“pajda” with black pudding	28
craft sourdough wheat bread served with black pudding, mustard seeds, cracklings and roasted pepper	
awanturki (gf*)	28
a slice of craft wheat sourdough bread with mackerel and horseradish paste, salsa verde and capers	

DESSERT

dessert in a jar (w)	27
sponge cake with salted caramel cream, seasonal fruit and a scoop of vanilla ice cream	
cake of the day	17
please ask the staff for today's selection	

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 & allergens

- w vegetarian
- w* vegetarian option available
- v vegan
- gf gluten-free
- gf* gluten-free option available
- gf, gf* possible presence of trace amounts of gluten

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

LUNCH SET

soup + main course	39
vegetarian or meat option please ask the staff	
available monday – friday between 1:15 p.m. and 7:00 p.m.	

SMALL PLATES & APPETIZERS

polish spring platter (w)	34
beans, cauliflower, broad beans and jacket potatoes in butter with dill and a glass of buttermilk	
fuczki (w)	32
fried sauerkraut pancakes served on a thick dip of smoked cottage cheese with fresh onion	
fried potatoes with herb cottage cheese (w, gf)	32
with confit garlic and young spinach with a crispy kohlrabi salad in cream	
baltic sea trout tartare (GF)	36
with potato chips, green asparagus and lima tomato salsa with a spicy lime dressing	
homemade flatbread with padron peppers (w, gf*)	36
served with herb and garlic cottage cheese, lettuce and herbs, roasted tomatoes, radishes and confit beetroot leaves	
mini smash burgers (100% beef)	44
with smoked cheese, bacon, romaine lettuce and raspberry balsamic sauce	
wine plate with spreads (v, gf*)	48
homemade broad bean and mint spread, hummus, apple adjika, seasonal vegan cheese, nuts, craft bread, crudités, grapes, sprouts and giant capers	
obwarzanek (Cracow bagel) with spinach in cream and garlic (w)	25
with cheddar cheese served with homemade mayonnaise	
obwarzanek (Cracow bagel) with bacon	25
with smoked cheese and raspberry jam, served with homemade mayonnaise	

SIDES

kopytka (potato dumplings) with cracklings	16
kopytka (potato dumplings) with sugar (w)	16
potato pancake with sour cream and dill (w)	10
salad sampler (w)	15
cucumber salad, celery with raisins, carrot with melon	
fried egg with chives (w)	4
french fries with ketchup (w)	18
bread basket with salty butter (w)	18
surcharge for gluten-free bread	4

ALCHEMIA
od kuchni