

MAIN COURSES

<b>sweet corn soup (w, gf)</b>	27
with sage, buttermilk, gochujang, and nachos	
<b>seasonal soup (w)</b>	22
please ask the staff for today's selection	
<b>pork chop</b>	49
served with fried cabbage with leek and jacket potatoes with dill	
<b>cod fillet in caper sauce (gf)</b>	54
with herb mashed potatoes and caramelized beets	
<b>pink risotto (w, gf)</b>	45
with beets, pear chutney, walnuts, and blue cheese	
<b>stuffed cabbage rolls with pearl couscous (v)</b>	37
with mushrooms and sorrel on a thick sour rye soup sauce, served with broccoli and asparagus	
<b>highlander-style braised pork neck</b>	50
on a potato pancake with young leek sauce, smoked cheese and crispy kohlrabi in cream	
<b>chicken tenderloins (gf)</b>	48
in a wine and butter dill sauce with green beans, potatoes and roasted cherry tomatoes	

BURGERS AND "PAJDY"

<b>maczanka (*gf)</b>	39
Cracow- style pulled pork in a homemade butter bun, with onion sauce, red cabbage salad and homemade Cossack-style pickles	
<ul style="list-style-type: none"><li>fries / salad mix with herb dressing <b>13</b></li><li>bacon / cheddar / jalapeño <b>7</b></li></ul>	
<b>classic burger (100% beef) (*gf)</b>	39
in a homemade butter bun with raspberry tomato, pickled cucumber, romaine lettuce, red onion, and our signature sauce with honey and wormwood liqueur	
<ul style="list-style-type: none"><li>fries / salad mix with herb dressing <b>13</b></li><li>bacon / cheddar / jalapeño <b>7</b></li></ul>	
<b>mini smash burgers (100% beef)</b>	44
with smoked cheese, bacon, romaine lettuce, and raspberry balsamic sauce	
<ul style="list-style-type: none"><li>fries / salad mix with herb dressing <b>13</b></li><li>bacon / cheddar / jalapeño <b>7</b></li></ul>	
<b>veggie burger (w)</b>	38
beetroot and millet burger in a homemade butter bun with smoked cheese, raspberry tomato, lightly pickled cucumber, red onion, and our signature sauce with honey and wormwood liqueur	
<ul style="list-style-type: none"><li>fries / salad mix with herb dressing <b>13</b></li><li>cheddar / jalapeño <b>7</b></li></ul>	
<b>“pajda” with black pudding</b>	28
craft sourdough wheat bread served with black pudding, mustard seeds, cracklings, and roasted pepper	
<b>“awanturki” (*gf)</b>	28
craft sourdough wheat bread with mackerel paste and caper salsa	

LUNCH SET

<b>soup + main course</b>	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

<b>burrata (w, gf)</b>	46
served with caramelized peaches and pink pepper	
<b>pinsa (w)</b>	36
with thick Balkan cheese cream, roasted tomatoes, roasted pumpkin, raspberries, and balsamic glaze	
<b>fuczki (w)</b>	32
sauerkraut croquettes on a thick dip of smoked cottage cheese with fresh onion	
<b>fried potatoes with herb cottage cheese (w, gf)</b>	32
with confit garlic, spinach, radish and crispy kohlrabi in cream salad	
<b>homemade flatbread with padron peppers (w, *gf)</b>	38
cottage cheese with spinach and confit garlic, garden lettuce and herbs, roasted cherry tomatoes, radishes and confit beetroot leaves	
<b>obwarzanek (Cracow bagel) with spinach in cream and garlic (w)</b>	25
with cheddar cheese served with homemade mayonnaise	
<b>obwarzanek (Cracow bagel) with bacon</b>	25
smoked cheese and raspberry jam, served with homemade mayonnaise	

DESSERT

<b>cake of the day</b>	17
please ask the staff for today’s selection	
<b>dessert in a jar (w)</b>	27
sponge cake with salty caramel cream, seasonal fruit, and vanilla ice cream	

SIDES

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

ALCHEMIA  
od kuchni

**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.

