

## MAIN COURSES

<b>red borscht with smoked pork ribs (*gf)</b>	<b>28</b>
slightly sweet borscht made with roasted duck broth, beets, and dried fruit, with cabbage, potatoes, and sour cream, served with rye bread and garlic lard paste	
<b>seasonal soup (w)</b>	<b>22</b>
please ask the staff for today's selection	
<b>cod fillet</b>	<b>51</b>
in a wine and butter dill sauce with roasted cabbage and crispy miso butter	
<b>pink risotto (w, gf)</b>	<b>44</b>
with beetroot, pear chutney, walnuts, and blue cheese	
<b>mushroom stuffed cabbage rolls (v)</b>	<b>37</b>
vegan stuffed cabbage rolls with pearl barley and bay boletes with truffle sauce and red chicory	
<b>pork belly (gf)</b>	<b>49</b>
slow-cooked bacon in its own sauce on cheese polenta with pickled apples	
<b>chicken tenderloin (gf)</b>	<b>45</b>
in a wine and butter sauce with green beans, potatoes, and spinach	

## PLATES & APPETIZERS

<b>tartare (*gf)</b>	<b>39</b>
beef tartare mixed with shallots, pickled cucumbers, and spices (130 g) served with pears, marinated forest mushroom, bacon and pork cracklings, egg yolk emulsion, caper salsa, chili mayonnaise, and artisan wheat bread	
<b>pinsa (v)</b>	<b>34</b>
pinsa three ways: with tapenade and salsa verde, pumpkin paste and pumpkin seeds, onion jam and figs	
<b>awanturka (*gf)</b>	<b>28</b>
a slice of artisan wheat sourdough bread with mackerel paste and caper salsa	
<b>black pudding in panko</b>	<b>29</b>
with pickled apple sauce, pickled mustard seeds, and cream cheese	
<b>fuczki (w)</b>	<b>32</b>
inspired by lemko-style cuisine, sauerkraut pancakes served with a thick dip made from smoked cottage cheese with onion	
<b>pyrki (fried potatoes) with buttermilk cottage cheese and crispy miso butter (w)</b>	<b>29</b>
with roasted onions, caper and olive salsa, and fresh herbs	
<b>"kopytka" polish potato dumplings with crackling topping</b>	<b>16</b>
<b>"kopytka" polish potato dumplings with sugar (w)</b>	<b>16</b>
<b>basket of wheat and rye bread</b>	<b>18</b>
with whipped butter with salt and poppy seeds	

## BURGERS AND BAGELS

<b>classic burger (100% beef) (*gf)</b>	<b>39</b>
in a homemade butter bun with sesame seeds, tomato, pickled cucumber, romaine lettuce, red onion, and our signature sauce with honey and wormwood liqueur	
<ul style="list-style-type: none"> <li>fries <b>13</b> / salad mix <b>13</b></li> <li>bacon <b>7</b> / cheddar <b>7</b> / jalapeño <b>7</b></li> </ul>	
<b>mini smash burgers (100% beef)</b>	<b>44</b>
with onion jam, gochugaru aioli, romaine lettuce, and onion rings in homemade mini sesame butter buns	
<ul style="list-style-type: none"> <li>fries <b>13</b> / salad mix <b>13</b></li> <li>bacon <b>7</b> / cheddar <b>7</b> / jalapeño <b>7</b></li> </ul>	
<b>veggie burger (w)</b>	<b>38</b>
beetroot and millet patty in a homemade sesame butter bun, with cream cheese, onion jam, tomato, pickled cucumber, red onion and our signature sauce with honey and wormwood liqueur	
<ul style="list-style-type: none"> <li>fries <b>13</b> / salad mix <b>13</b></li> <li>cheddar <b>7</b> / jalapeño <b>7</b></li> </ul>	
<b>"obwarzanek" Cracow bagel (w) with spinach in cream and garlic</b>	<b>25</b>
with cheddar cheese + gochugaru aioli	
<b>"obwarzanek" Cracow bagel with bacon</b>	<b>25</b>
smoked cheese, cranberry jam + gochugaru aioli	

## DESSERT

<b>cake of the day</b>	<b>17</b>
please ask the staff	
<b>dessert in a jar (gf)</b>	<b>27</b>
nut and chocolate cream, meringues, fried cherries, whipped cream, seasonal fruit	

## SIDES

<b>french fries with ketchup (w)</b>	<b>18</b>
<b>mashed potatoes (w, gf)</b>	<b>10</b>
<b>fried potatoes with cracklings and cream</b>	<b>10</b>
<b>fried beetroot (w, gf)</b>	<b>10</b>
<b>mixed salad (v, gf)</b>	<b>16</b>
<b>saucers:</b>	<b>5</b>
ketchup/ aioli gochugaru / garlic cream cheese dip / caramelized sauerkraut and wormwood sauce / fermented apple sauce	
<b>surcharge for gluten-free bread</b>	<b>4</b>

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

**w** vegetarian  
**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.

