

MAIN COURSES

seasonal soup (w)	22
please ask the staff for today's selection	
fish and chips	56
cod fillet in beer batter, homemade tartar sauce and buttered peas	
pork and beef mapo tofu	56
udon noodles, creamy tofu and Thai basil sauce, spicy pork and beef stir-fry with Sichuan pepper and oyster sauce, spring onions	
chicken tenderloins (gf)	48
wine and butter sauce with cauliflower, green beans, potatoes, dill and beetroot leaves	
vegan bowl (v)	45
tofu fried in a glaze with shiitake mushrooms, kaffir lime basmati rice with coconut milk, carrots with ginger and sesame, green cucumber with pineapple and coriander, edamame beans	
tomato risotto (w, gf)	44
arborio rice, tomato sauce, ricotta, Polish matured Emilgrana cheese, black olive paste, cherry tomatoes	

PLATTERS

pyrki and gzik (gf)	31
roasted potatoes with skin, herb-flavoured cottage cheese, dill, chilli sauce, miso butter	
vegan antipasti (v, gf*)	34
chickpea hummus, Kalamata olives, marinated courgettes, rhubarb jam, dried figs, caramelised beetroot leaves, chilli oil, foccacia	
padrón peppers (w, gf*)	35
served on a goat's cheese cream with olive oil, sea salt, asparagus, chilli honey, walnuts and foccacia	
labneh (w, gf*)	30
three types of herb-flavoured skyr cottage cheese: za'atar, gochugaru and sumac, served with olive oil, dried dates, chilli honey, dried pear and sourdough wheat bread	
foccacia with salad and matured ham	42
foccacia, mixed salad leaves with chicory, matured pork ham, roasted beetroot leaves, cherry tomatoes, goat's cheese cream, balsamic dressing	

DESSERT

cake of the day	18
please ask the staff	

BURGERS AND SANDWICHES

smash burger (gf*)	45
homemade butter bun with sesame seeds, grilled 100% beef patty, cheddar cheese, romaine lettuce, pickled gherkin, raspberry tomato, mayonnaise, fried onions	
• chips 13 / bacon 7 / jalapeño 7	
club sandwich	44
shokupan milk bread, chicken drumsticks marinated in Punjabi tandoori masala, bacon, pickled gherkin, romaine lettuce, red onion, cherry tomato	
• chips 13 / jalapeño 7	
halloumi burger (w, gf*)	44
homemade butter roll with sesame seeds, grilled halloumi, fresh cucumber pappardelle, caramelised beetroot leaves, romaine lettuce, cherry tomatoes, balsamic mayo	
• chips 13 / jalapeño 7	
PRETZELS	
cracow pretzel with spinach (w)	26
and mozzarella + garlic sauce	
cracow pretzel with bacon	27
with cheddar and cranberry jam + garlic sauce	

SIDES

chips (gf)	18
with ketchup or mayonnaise	
bread basket (gf*)	18
with miso butter	
fried egg (gf)	4
new potatoes (gf)	10
carrot, ginger and sesame salad (gf)	9
fresh cucumber salad (gf)	9
with pineapple and coriander	
mixed salad	13
with balsamic vinaigrette	
surcharge for gluten-free bread	4

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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

Information on allergens and portion sizes is available from staff.

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