

MAIN COURSES

Seasonal soup (w) 22

Please ask the staff for today's selection

Pork chop 46

Mashed potatoes with nutmeg,
Rødkål red cabbage sautéed with spices,
dill

Vegan Bowl (v) 44

Tofu fried in a soya glaze with shiitake
mushrooms, kaffir lime and coconut milk
basmati rice, carrots with ginger and sesame
seeds, a nutty red cabbage salad with quinoa
and coriander, edamame beans

Fish and Chips 57

Cod fillet in beer batter, chips, homemade
tartar sauce, buttered peas

Chicken tenderloins (gf) 48

Wine and butter sauce, green beans,
jacket potatoes, dill and sprouts

Smash Burger (gf*) 45

Homemade butter bun with poppy seeds,
grilled 100% beef patty, cheddar cheese,
romaine lettuce, pickled gherkin, tomato,
mayonnaise, fried onions

- chips 18 / bacon 7 / jalapeño 7

Halloumi burger (w, gf*) 44

Homemade butter bun with poppy seeds,
grilled halloumi, fresh cucumber pappardelle,
caramelised beetroot, romaine lettuce, tomato,
horseradish and cranberry sauce

- chips 18 / jalapeño 7

MENU DESIGNATIONS & ALLERGENS

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.

SMALL PLATES

"Obwarzanki" with dips (w) 30

Two toasted cracow pretzel with three dips:
muhammara, hummus, garlic sauce

Vegan antipasti (v, gf*) 34

Tahini and vegan yoghurt dip, caramelised
pumpkin, pomegranate, crispy shallots, lime,
focaccia

Fuczki (w) 33

Sauerkraut fritters, inspired by Lemko cuisine,
served with chives and tartar sauce

Beef tartare (gf*) 46

Shokupan milk bread, mixed beef tartare,
egg yolk emulsion, smoked pork crackling,
pickled apple, marinated mustard seeds,
crispy shallots

Savoury French Toast (w, gf*) 33

Shokupan milk bread fried in egg, onion jam,
flambéed Camembert, sprouts, crispy chilli,
pomegranate

Smoothie Bowl (v) 34

Chia pudding, granola with strawberries,
mango-banana smoothie, blue poppy seeds,
sweet spiced pumpkin

Cracow pretzel with spinach (w) 26

Mozzarella + garlic sauce

Cracow pretzel with bacon 27

Mozzarella and cranberry jam + garlic sauce

Chips (w) 18

With ketchup

SIDES

nutty red cabbage salad 9

mixed salad with olive oil 10

carrots with ginger 9

and sesame seeds salad

basket of bread with butter 18

nutty dressing 7

tartar sauce/ garlic sauce 7

mayonnaise/ ketchup 5

surcharge for gluten-free bread 4

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

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