

Menu

COLD STARTERS

Herring with onion in sour cream – **18zł**

Beef tatar – **24zł**

A plate of cheese and pates for 2 people – **44 zł**

Basket of Bread – **4zł**

HOT STARTERS

Pancakes with spinach and garlic sauce (2 pcs) – **15zł**

„Russian style dumplings” (10 pcs) – **17zł**

Meat dumplings with greaves – **18zł**

Bowl of dumplings(with meat and russian style) – **19zł**

Grilled camembert with rucola and canberry – **17 zł**

SALADS

Lettuce with goat cheese and croutons – **23zł**

Lettuce with chicken fillet and bacon – **23zł**

Lettuce with smoked salmon – **24zł**

SOUPS

Chicken soup noodles – **9zł**

White borsch with sausage and egg in bread – **16zł**

Red borsch with small dumplings with meat – **12zł**

Mushroom soup with noodles in bread – **17zł**

Tripe soup – **17zł**

MAIN COURSES

Grilled chicken fillet served with fries and lettuce, tomatoes, cucumber, and vinaigrette sauce – **34 zł**

Turkey fillet in cranbeery souse with boiled potatoes and vegetables – **43 zł**

Roasted duck stuffed with apples, onion with potato casserole and red cabbage – **48 zł**

Rabbit in sour cream souse served with noodles and fried breetroot – **52zł**

Pork chop with boiled potatoes and fried cabbage – **28zł**

Potato cake with goulash – **28zł**

Traditional Pork ribs Server with potatoes in „Kraków” style and fried cabbage – **49zł**

Roasted Pork knuckle Server with potatoes in „Kraków” style and fried cabbage – **44zł**

Rollad beef in mushrooms sauce served with noodles and fried beetroots – **46zł**

Beef checks in a velvey sauce with potato casserole and red cabbage – **48zł**

Steak with fries and salad – **58zł**

Fillet of carp served with potatoes in „Kraków” style and red cabbage – **42zł**

Zander in cream sause with chanterlle, boiled potatoes and steamed vegetables – **48zł**

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Roasted duck stuffed with apples, onion with potato

casserole and red cabbage – **48 zł**

Rabbit in sour cream souse served with noodles and fried
breetroot – **52zł**

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Zander in cream sauce with chanterelle, boiled potatoes and steamed vegetables – **48zł**

TRADITIONAL POLISH flavors of 4 person

(pork ribs, pork knuckle, pork chop, duck, bowl of dumplings, fried potatoes, fries, boiled potatoes, fried cabbage, steamed, vegetables, red cabbage) – **170zł**

DESSERTS

Ice creams – **15zł**

Cheesecake – **15zł**

Apple dessert – **15zł**

Chocolate dessert – **15zł**

HOT & COLD DRINKS

HOT DRINKS

Tea with lemon and raspberry syrup – **7zł**

Espresso coffee – **6zł**

Black coffee – **6zł**

White coffee – **8zł**

Cappuccino – **9zł**

Latte – **9zł**

Ice coffee with ice cream and whipped cream – **14zł**

Irish coffee – **15zł**

COLD DRINKS

Pepsi, mirinda, tonic, sparking water, still water- **6zł**

Water 1L – **12zł**

Fruit juices – 6zł / 1L – **24zł**

(orange juice, grapefruit juice, apple juice, black currant juice)

Red bull – **12zł**

Lemonade 0,33L – **9zł**

Lemonade 1L – **25zł**

[DRAFT & BOTTLE BEER](#)

DRAFT BEER

Tyskie 0,5 – **9zł**

Tyskie 0,3L – **7zł**

Kozel 0,5L – **11zł**

Kozel 0,3L – **9zł**

BEER IN BOTTLE

Książęce dark 0,5L – **10zł**

Książęce red 0,5L – **10zł**

Książęce wheat 0,5L – **10zł**

Lech free 0,33L – **7zł**

Lech lime and mint 0,33L – **7zł**

Capitan Jack 0,4L – **9zł**

Cydr 0,275 L – **8zł**

Syrup for Beer: raspberry, Ginger – **1zł**

[ALCOHOLS](#)

Soplica 40 ml – **6zł** | 0,5 L – **60zł**

Wyborowa 40 ml – **7zł** | 0,5 L – **70zł**

Ogniński 40 ml – **9zł** | 0,5 L – **90zł**

Finlandia 40 ml – **9zł** | 0,5 L – **90zł**

Żubrówka bison Grass 40 ml – **7zł** | 0,5 L – **70zł**

Gorzka żołądkowa traditional 40 ml – **8zł** | 0,5 L – **70zł**

Soplica cherry 40 ml – **8zł** | 0,5 L – **70zł**

Soplica plum 40 ml – **8zł** | 0,5 L – **70zł**

Soplica raspberry 40 ml – **8zł** | 0,5 L – **70zł**

Soplica black currant 40 ml – **8zł** | 0,5 L – **70zł**

Soplica quince 40 ml – **8zł** | 0,5 L – **70zł**

Soplica lemon 40 ml – **8zł** | 0,5 L – **70zł**

Johnnie Walker Red 40 ml – **10zł**

Johnnie Walker Black 40 ml – **15zł**
Balentine's 40 ml – **10zł**
Jack Daniels 40 ml – **15zł**
Chivas Regal 40 ml – **16zł**
The Singleton „Single Malt” 40 ml – **19zł**
Stock Brandy 40 ml – **16zł**
Hennessy Congack 40 ml – **20zł**
Gin Segrám's 40 ml – **10zł**
Tequila Silver 40 ml – **12zł**
Tequila Gold 40 ml – **14zł**
Martini Bianco 100 ml – **12zł**
Martini Rosso 100 ml – **12zł**
Baileys 40ml – **12zł**
Mead 150 ml – **12zł**
Mulled 150 ml – **12zł**

DRINKS

Bloody Mary – **18zł**
(vodka 40 ml, tomato juice 120 ml, tabasco, pepper)
Margeritha – **18zł**
(tequila 40 ml, cointerau 20 ml, lemon juice, salt)
Campari Orange – **18zł**
(campari 40 ml, Orange juice 80 ml) .
Cuba Libre – **18zł**
(rum bacardi 40 ml, lemon juice, pepsí 120 ml)

Malibu – 18zł

(malibu 40 ml, milk 80 ml)

Cocmopolitan – 18zł

(vodka 60 ml, cointerau 30 ml, ginger syrup, lime, lemon)

Mohito – 18zł

(rum bacardi 40 ml, mint, Brown su gar, lime, sparking water)

Aperol – 18zł

(aperol 40 ml, pro secco 60 ml, sparking water, orange, Green olive)