

## STARTERS AND SALADS

Tapas board for two people - lentejas with chickpeas and chorizo, mature cheeses, olives with Jamón serrano ham, shrimps with spicy salsa and nachos 🌾 🥄

**69 pln**

King prawns in wine and butter sauce with chili, parsley and garlic croutons 🥄

**54 pln**

Tenderloin carpaccio with arugula, marinated boletes, pickled onion, parmesan and basil-mustard mousse 🌾 🥄

**55 pln**

Vegetable tortilla with smoked tofu, salad and herb vinaigrette 🌾 🥄

**34 pln**

Caesar salad with grilled chicken

**38 pln**

Caesar salad with shrimps 🥄

**48 pln**

Salad with marinated pumpkin, taleggio cheese, oranges and baked fig with raspberry-balsamic vinaigrette 🌾 🥄

**35 pln**



## SOUPS

Fish soup with vegetables and coconut milk 🌾 🥄

**29 pln**

Soup of the day

**22 pln**

Boletus cream with truffle oil 🌾 🥄

**28 pln**

## KIDS MENU

Chicken strips with fries and carrot salad

**24 pln**

Cod sticks with french fries and carrot salad 🥄

**28 pln**

Pasta with bolognese sauce

**21 pln**

Fries

**12 pln**



When table is more than 6 people, a service fee of 10% of the bill will be added to the order.

## MAIN DISHES

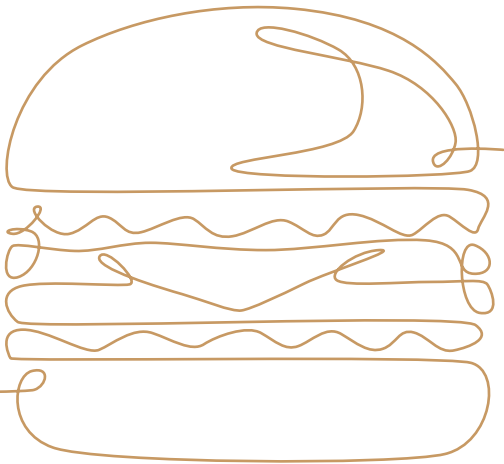
Fried flounder with Parisian potatoes  
and Swedish salad 🐟  
**51 pln**

Baked zander with shrimp sauce,  
polenta with dried tomatoes  
and green beans 🌾 🐟  
**66 pln**

Fish and chips with tartar sauce  
and sauerkraut salad 🐟  
**46 pln**

Beef tenderloin steak with fried oyster  
mushrooms, hasselback potato, demi glace  
sauce and salad with vinaigrette  
**115 pln**

Beef burger with bacon, vegetables,  
cheddar cheese, served with fries  
**51 pln**



Grilled veal with morel sauce, gratin  
potatoes, broccoli and baby carrots  
**79 pln**

Confit duck leg with apple and mango  
chutney with potato dumpling ⓘ  
**68 pln**

Homemade dumplings with grilled  
vegetables, pumpkin and orange puree  
with yogurt sauce 🌱  
**42 pln**

## DESSERTS

Toffee-caramel cheesecake ⓘ  
**28 pln**

Warm apple pie  
with vanilla ice cream 🌱  
**26 pln**

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- 🌱 Vegetarian food
  - 🐟 Contains sea food
  - 🌾 Gluten free food
  - 🚫 Lactose free food

Full table of allergens and the weight  
of the dishes is available in the service.

## BEVERAGES

Freshly squeezed juice 0,3 l  
*orange, grapefruit*  
**21 pln**

Coca Cola, Cola-Cola Zero, Fanta,  
Sprite, Tonic Kinley 0,25 l  
**10 pln**

Juice 0,2 l  
*orange, apple, tomato, currant*  
**9 pln**

Woda Delice, Kropla Beskidu 0,3 / 0,7 l  
*non-sparkling, strongly sparkling*  
**9 / 17 pln**

Homemade / Flavored lemonade  
**14 pln / 17 pln**

Red Bull  
**15 pln**

## COFFEES AND TEAS

Espresso  
**10 pln**

Latte Macchiato  
**15 pln**

Irish coffee  
**27 pln**

Flat white  
**16 pln**

Espresso Doppio  
**13 pln**

American coffee  
**12 pln**

Cappuccino  
**14 pln**

## FOR CHILLY DAYS

Diamonds  
Filles Tea  
*black, flavored*  
**13 pln**

Ginger coffee  
**21 pln**

Mulled wine  
*red / white*  
**22 pln**

Winter tea  
**19 pln**

## HERBAL TISANES AND FRUIT-VEGETABLE COCKTAILS

Herbal tisane  
*regulating digestion, cleansing, for a good sleep,  
anti-inflammatory, for rheumatic pains*  
**14 pln**

Fruit-vegetable cocktail  
*refreshing, yoghurt and fruit,  
detox, cleansing, cocktail of the day*  
**19 pln**

