



Starters:

- Spanish cheese, grapes, olives, nuts, baguette, tomato jam **25 PLN**
- Spanish cheese board for 4 people, grapes, olives, nuts, baguette, tomato jam **85 PLN**
- Fried shrimps with butter, white wine, chili, garlic, parsley, baguette **34 PLN**
- Breaded squids rings, yogurt sauce **19 PLN**
- Baked camembert, garlic, resemay, chilli, bruschetta with chorizo and olives on rucola **18 PLN**
- Sous vide beetroot slices, smoked tofu, roasted nuts, spinach, raspberry vinaigrette **18 PLN**
- Ravioli with smoked trout and red pine mushrooms, capares, smoked butter , roasted pistachios powder **22 PLN**
- Tartar of beef tenderloin, marinated mushrooms, pickled cucumber, red onion, mustard ice cream **35 PLN**
- Beef Carpaccio, artichokes, rosemary cheese, baguette **29 PLN**

Soups:

- Aromatic game soup, sour cream **20 PLN**
- Spicy fish soup, salmon, zander, prawns, coriander **23 PLN**
- Boletes cream soup, truffles oil, roasted pistachios **17 PLN**
- Beef consommé, vegetables, ravioli with liver, coriander **18 PLN**

Pasta:

- Tagliatelle in Tuscan sauce, mule, garlic, basil, white wine **36 PLN**
- Tagliatelle in cream sauce, prosciutto di Parma, boletus, white wine, garlic, shallot, Manchego cheese, mix of herbs **34 PLN**
- Tagliatelle in basil pesto, chicken, dried tomato, white wine **33 PLN**

Fish dishes:

- Halibut, risotto with tomatoes and chorizo, lime sauce with mint, grilled zucchini **48 PLN**
- Sea bass, smoked potato, lemon yolk, fish sauce with mule, cauliflower **42 PLN**
- Pike perch fillet, black lentils, blanched leek in white wine, butter sauce with green tea **44 PLN**

Salads:

- Mixed salads, shrimps, mango, sunflower sprouts, sweet chilli sauce, cherry tomato **34 PLN**
- Salads with baked beetroot, rucola, smoked quark, caramelized walnuts, lime sauce **30 PLN**
- Salads with pork tenderloin, orange, sesame, sweet and sour sauce, parsley olive **32 PLN**

Main dishes:

- Confit goose leg, red onion jam, tortellini with apple and cardamon, celery purée, red wine sauce **64 PLN**
- Guinea fowl breast, butter risotto with dried tomato and oregano, baked beetroots, herbal sauce **44 PLN**
- Baked duck (half), sweet potato dumplings, marjoram sauce, caramelized pak choi cabbage **48 PLN**
- Grilled Angus steak, herbal potato slices, demi glace with pink pepper, shallot, collard **74 PLN**
- Lamb shank, blanched cabbage with bacon, confit potato, demi glace, baked cherry tomato **52 PLN**
- Roasted pork belly, mustard purée, red cabbage, wine-pepper sauce **38 PLN**

Desserts:

- Apple pie, hot vanilla sauce with lime, ice cream with brown butter, strawberry apple **22 PLN**
- Lime tart, red grape jelly, cocoa crumble topping **18 PLN**
- Chocolate lava cake, mango sorbet, cherry mouse, basil crumble **25 PLN**
- Orange mousse, smoked chocolate, arabica sauce **20 PLN**

For children:

- Tomato soup with homemade noodles **13 PLN**
- Chicken soup with homemade noodles **13 PLN**
- Nuggets in panco coating, patato puree, carrot salad **20 PLN**
- Vanillia pancakes with blueberry sauce **18 PLN**
- Chicken meatballs, pasta with tomato sauce **18 PLN**
- Fries **10 PLN**
- Ice cream (scoop) **5 PLN**

Our restaurant offers the possibility of buying goat and sheep cheese Manchego from sunny Spain

Waiting time for the second course of about 30 minutes. Allergen information available at the restaurant.

...because the special occasions deserve the special place...



Hot drinks:

La Via Del Tè

(Ceylon, Earl Grey, Green, Frutti di Bosco)	10 PLN
Winter tea	13 PLN
Hot chocolate 0,2l	12 PLN
Mulled wine 0,2l	12 PLN
Mullet beer 0,3l	12 PLN

CoffeeVergnano

Espresso	8 PLN
Espresso Doppio.....	12 PLN
Bailey's Coffee with whipped cream	19 PLN
Americano	8 PLN
White coffee	9 PLN
Cappuccino.....	10 PLN
Latte Macchiato	12 PLN

Cold drinks:

Water flat / sparkling 0,3l	5 PLN
Water flat / sparkling 0,7l	10 PLN
Coca-Cola, Coca-Cola zero, Sprite, Tonic,	
Fanta 0,25l	6 PLN
Nestea lemon / peach 0,25l	6 PLN
Energy drink 0,25l	12 PLN

Juices:

Apple, orange, grapefruit, tomato 0,25l.....	6 PLN
Freshly squeezed 0,33l	15 PLN

Beer:

Grimbergen 0,33l (Blonde, Blanche, Double) ...	10 PLN
Grimbergen Tacka (3x 0,15l)	15 PLN
Regional 0,5l	12 PLN

Alcohol:

Aperitif (4cl)

Aperol	12 PLN
Jagermeister	12 PLN

Gin (4cl)

Beefeater	18 PLN
-----------------	---------------

Vodka

Wyborowa 4cl / 0,5l.....	10 PLN / 90 PLN
Absolut 4cl / 0,5l.....	12 PLN / 120 PLN
Żołdkowa gorzka 4 cl.....	10 PLN
Żubrówka tradycyjna 4cl	10 PLN
Goldwasser 4cl	14 PLN

Tequila (4cl)

Jose Cuervo Silver.....	14 PLN
Jose Cuervo Gold	14 PLN

Rum (4cl)

Havana Club 3 Y.O.	12 PLN
Havana Club 7 Y.O.	14 PLN

Whisky / Whiskey (4cl)

Ballantines	14 PLN
Jack Daniel's	16 PLN
Bushmills Original	14 PLN
Chivas Regal 12 Y.O.	20 PLN
Glenmorangie	26 PLN
Lagavulin 16 Y.O.	32 PLN
Macallan	26 PLN

Cognac / Brandy (4cl)

Camus VS	18 PLN
Metaxa 5*.....	16 PLN

Vermouth (8cl)

Martini Bianco	12 PLN
Martini Rosso	12 PLN
Martini Extra Dry	12 PLN

Likiery (4cl)

Kahlua	12 PLN
Malibu	12 PLN
Cointreau	12 PLN
Archers	12 PLN
Baileys	14 PLN
Cherry liquer	10 PLN

Drinks:

Applepie	18 PLN
(żubrówka, apple juice, cinnamon)	

Tequila Apple Sour	22 PLN
(tequila, vodka, apple juice, lemon juice)	

Mojito	22 PLN
(rum, lime, fresh mint, golden syrup, filled with sparkling water and crushed ice)	

Aperol Spritz	23 PLN
(Aperol, prosecco, sparkling water, slice of an orange)	

Sex on the Beach	18 PLN
(vodka, peach liqueur, orange juice, grapefruit)	

Margarita	20 PLN
(tequila, cointreau, lemon juice)	

Our restaurant offers the possibility of buying goat and sheep cheese Manchego from sunny Spain

...because the special occasions deserve the special place...