



Starters:

- Spanish cheeses, grapes, olives, nuts, baquette, tomato jam **25 PLN**
- Spanish cheese board for 4 people, grapes, olives, nuts, baquette, tomato jam **85 PLN**
- Shrimps fried on butter, white wine, chilli, garlic, parsley, baquette **35 PLN**
- Breaded squid rings, yoghurt souce **22 PLN**
- Donut with roast duck, plum chutney, orange sauce **20 PLN**
- Herring marrinated in beetroot juice, apple, cucumber, onion, sour cream **18 PLN**
- Tartar of beef tenderloin , marinated mushrooms, pickle, red onion, mustard ice cream **35 PLN**
- Beetroot carpaccio, smoked quark, raspberry vinaigrette, roasted pumpkin seeds **20 PLN**

Soups:

- Roasted cauliflower cream, chive olive oil **17 PLN**
- Roasted goose broth with swedish turnip, vegetables, goose meat dumplings **18 PLN**
- Spicy coconut soup, zucchini, smoked chicken **20 PLN**
- Onion soup, toast, manchego cheese **22 PLN**

Pasta:

- Tagliatelle with portobello and chorizo, garlic, white wine, rucola, Manchego cheese, ground pepper **34 PLN**
- Tagliatelle with roasted salmon, zucchini, olives, onion, garlic, white wine, mozzarella **38 PLN**
- Tagliatelle with cheese basil pesto, dried tomato, olives, roasted sunflower seeds, fresh basil **29 PLN**

Fish dishes:

- Zander fillet, vegetable salsa, chorizo, potatoes puree with mushrooms, dried tomato sauce **44 PLN**
- Halibut, bulgur wheat saffron , fried spinach, roasted sunflower seeds, paprika sauce **48 PLN**
- Trout fillet roasted with mozzarella and tomato, green peas puree, fried vegetables, dried tomato olive oils **46 PLN**

Salads:

- Mixed salads, spinach, spicy pepperoni, cherry tomato, mozzarella, olive oil with herbs **34 PLN**
- Salad with duck liver, marinated plum, tomato, orange vinaigrette **32 PLN**
- Salad with marinated pumpkin, spinach, crumble feta or tofu, cashew, honey vinaigrette **29 PLN**

Main dishes:

- Confit goose leg, pumpkin puree, spinach gnocchi, marinated pear, red wine souce **65 PLN**
- Angus steak, plum souce, vegetable gratin, grilled corn **78 PLN**
- Duck ½, grilled polenta, red cabbage with thyme, marjoram sauce **48 PLN**
- Wild boar knuckle, demi glace, smoked potatoes, grilled carrots, oyster mushroom **52 PLN**
- Roasted beef flat ribs, swedish turnip puree, roasted vegetables in prosciutto, marinated plum **38 PLN**

Desserts:

- White chocolate fondant with raspberries, watermelon sorbet, crumble **25 PLN**
- Apple pie, cinnamon chocolate sauce, brown butter ice cream, compressed apple **23 PLN**
- Eclair, crème pâtissière with orange, mint sugar, chocolate sauce **18 PLN**
- Caramel cheesecake, crunchy with honey and nuts, orange curd **20 PLN**

For children:

- Chicken soup with noodles **13 PLN**
- Chicken nuggets in panco coating with potato puree and carrot salad **22 PLN**
- Beef burger, fries, ketchup **22 PLN**
- Cottage cheese dumplings, blueberry sauce and powdered sugar **18 PLN**
- Fries **10 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
Mulled beer 0,3l	12 PLN

CoffeeVergnano

Espresso	8 PLN
Espresso Doppio	12 PLN
Bailey's Coffee with whipped cream	19 PLN
Americano	9 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) ...	13 PLN
Grimbergen Tacka (3x0,15l)	18 PLN
Regional 0,5l	14 PLN

Alcohol:

Aperitif (4cl)

Aperol	12 PLN
Jagermeister	12 PLN

Gin (4cl)

Beefeater	18 PLN
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Vodka

Wyborowa 4cl / 0,5l	10 PLN / 90 PLN
Absolut 4cl / 0,5l	12 PLN / 120 PLN
Żołądkowa 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 liqueur	10 PLN

Drinks:

Augustus	23 PLN
<i>(vodka, Jagermeister, lime, grenadina, sprite)</i>	

Martini Espresso	24 PLN
<i>(espresso, Baileys vodka, golden syrup)</i>	

Mojito	24 PLN
<i>(rum, lime, fresh mint, golden syrup, sparkling water and crushed ice)</i>	

Aperol Spritz	25 PLN
<i>(Aperol, prosecco, sparkling water, slice of orange)</i>	

Sex on the Beach	20 PLN
<i>(vodka, peach liqueur, orange juice, grapefruit)</i>	

Jegerbomb	24 PLN
<i>(Jegermeister, red bull, lemon)</i>	

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