

## STARTERS

Steak tartare 200 g 39 zł  
*pickles / egg yolk / lovage olive*

Grilled camembert 250 g 36 zł 250 g 39 zł  
*plum jam with rosemary / rucola / garlic toasts*

Tiger prawns 150 g 45 zł  
*garlic and ginger butter / toast*

## SOUPS

Soup of the day - ask the wait staff 300 ml

Tomato noodle soup 300 ml 18 zł

Calamari soup 300 ml 28 zł

Sour rye soup 300 ml 22 zł  
*white sausage / potatoes*

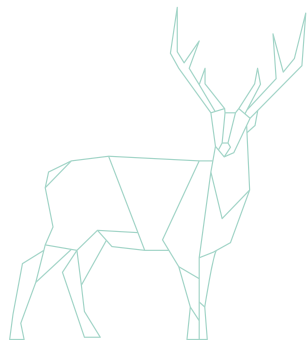
Mushroom soup 300 ml 22 zł

Fish soup 26 zł  
*mit Lachs und Gemüse*

## SALADS

Caesar salad 400 g 36 zł  
*butter-toast / gewürster Käse*

Salat mit gebratenen Garnelen 400 g 49 zł  
*Dill-Sahne-Sauce / Gemüse / Toast* <sup>6 stück</sup>



## MEAT

Chicken fillet 160 g 29 zł

Pork neck steak 160 g 29 zł

Grilled deer fillet 200 g 59 zł  
*bacon / pear chutney*

Chopped roe deer steak 160 g 35 zł

Fillet steak 200 g 119 zł  
*pepper sauce*

Chopped wild boar steak 160 g 35 zł

Baked beef stew 350 g 45 zł  
*pepper / onion / root vegetables / sour cream*

Chopped pork steak 160 g 29 zł  
*karamellierte Zwiebel mit Austerpilz*

Pork tenderloin shashlik 160 g 38 zł  
*bacon / onion*

Pork tenderloin 160 g 35 zł

Pork tenderloin in cream sauce 220 g 36 zł  
*onion / mushrooms / cream / garlic*

Pork chop 220 g 32 zł

Barbecue ribs 450 g 49 zł

Cheese Steak Burger 380 g 49 zł  
*beef / onion / mushrooms / tomato / rucola / cheese sauce / pickles / brioche / fries*

Beef burger 380 g 52 zł  
*cheddar / Speck / Tomato / eingelegtes Gemüse / Sahnesoße / Pommes*

# M E N U

AUTUMN / WINTER 2022

## FISH

Pan-fried cod fillet 200 g 42 zł

Butter - basted zander fillet 200 g 47 zł  
*lemon / dill* <sup>180 g</sup>

Oven-baked salmon 350 g 55 zł  
*vegetables* <sup>160 g</sup>

Baked trout 350 g 43 zł  
*zucchini / onion / cherry tomatoes / cream sauce / garlic*

## SIDES

Roasted potatoes 250 g 13 zł  
*garlic butter / dill*

Chips 200 g 12 zł

Jasmine rice 100 g 10 zł

Set of salads 200 g 13 zł

Mix salad 150 g 12 zł  
*herb vinaigrette*

Fried champignons 100 g 13 zł  
*garlic butter*

Stewed cabbage with bacon 150 g 14 zł

Baked sweet potato 250 g 15 zł

Sauerkraut salad 150 g 12 zł

Baked beetroot salad with onion 150 g 12 zł

Coleslaw 150 g 12 zł

Garlic sauce / cocktail sauce / 30 g 4 zł  
*pepper sauce*

## CHILDREN'S MENU

Penne 180 g 21 zł  
*butter / seasoned cheese*

Coated chicken fillet 250 g 26 zł  
*chips / carrot salad* <sup>100 g</sup>

Coated cod fillet 250 g 28 zł  
*chips / carrot salad* <sup>100 g</sup>

## DESSERT

Ask the wait staff about today's desserts.

## HOMEMADE

Sparkling / still water 0,5 | 7 zł 1 | 13 zł  
*filtered tap water*

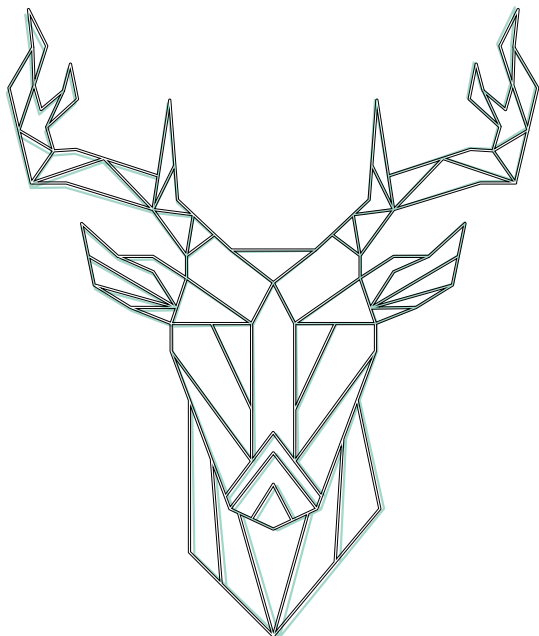
Freshly squeezed juice 0,25 | 17 zł  
*orange / grapefruit*

Mint lemonade 0,33 | 16 zł

Plum lemonade 0,33 | 17 zł

Homemade ginger tea 0,3 | 17 zł

Tea with homemade raspberry preserve 0,3 | 16 zł



## COLD DRINKS

Coca-Cola 0,25 | 11 zł

Coca-Cola Zero 0,25 | 11 zł

Fanta 0,25 | 11 zł

Sprite 0,25 | 11 zł

Kinley Tonic | 0,25 | 11 zł

Kropla Beskidu 0,33 | 11 zł

Kropla Beskidu Delice 0,33 | 11 zł

Fuzetea 0,25 | 10 zł

Cappy fruit juice 0,25 | 11 zł

Cappy tomato juice 0,25 | 11 zł

Fritz-kola 0,3 | 19 zł

Fritz-melon 0,3 | 19 zł

Fritz - rhubarb 0,3 | 19 zł

Apfelschorle 0,3 | 14 zł

## COFFEE

Espresso 50 ml 10 zł

Americano 200 ml 12 zł

Cappuccino 200 ml 14 zł

Flat white 200 ml 15 zł

Latte 300 ml 16 zł

## TEA

Teapigs 300 ml 13 zł

### Flavours:

*Black, Earl Grey,  
Green Mao Feng, Super Fruit,  
Lemon & Ginger, Mint*

## BOTTLED BEER

Colberg Lager 0,5 | 20 zł

Colberg Dark Lager 0,5 | 20 zł

Low alcohol beer 0,33 | 15 zł

## DRAUGHT BEER

Żywiec 0,33 | 15 zł

Żywiec 0,5 | 17 zł

Alsterwasser 0,5 | 17 zł

## ALCOHOL

Wyborowa	40 ml	10 zł	0,7 l	120 zł
Finlandia	40 ml	12 zł	0,7 l	150 zł
Żołądkowa Gorzka	40 ml	10 zł	0,7 l	120 zł
Żubrówka	40 ml	10 zł	0,7 l	120 zł
Jagermeister	40 ml	15 zł		
Grant's	40 ml	16 zł	0,7 l	200 zł
Tequilla Jose Cuervo Especial Silver	40 ml	18 zł		
Bacardi Carta Blanca	40 ml	15 zł		
Beefeater London Dry Gin	40 ml	15 zł		
Jack Daniel's	40 ml	18 zł	0,7 l	290 zł
Wild Turkey	40 ml	18 zł		