



2024/2025 **Menu**
Spring/Summer

STARTERS



Baked potato with gzik 28 PLN

baked potato / cottage cheese / sautéed onion / bacon / crunchy arugula

Butter fried Tiger schrimps 49 PLN

Black Tiger shrimp / garlic / ginger / parsley / garlic toast

Salad with vegetables and herb vinaigrette 19 PLN

pepper / cherry tomatoes / cucumber / radish

Homemade bread 12 PLN

Herb-infused butter

Steak tartare 49 PLN

Beef from Poland / truffle-infused mayonnaise / pickled vegetables
egg yolk with parmesan crisps / butter / artisanal bread



SOUPS

Beet green soup 28 PLN

mashed potatoes with fat / egg

Lithuanian chilled soup with egg 31 PLN

Tomato soup with noodle 24 PLN

Calamari soup 33 PLN

bread we baked

Sour rye soup 29 PLN

homemade sourdough bread / white sausage / potatoes
artisanal bread

Sorrel cream 28 PLN

mashed potatoes with fat / egg



SALADS

Caesar salad with smoked chicken 48 PLN

smoked chicken / basil pesto / Caesar dressing / romaine lettuce
Grana Padano / Cherry Tomatoes / Garlic Croutons

Salad with shrimp 58 PLN

Black Tiger shrimp / sweet chili / mixed salad / chives basil pesto
dill cream sauce / cherry tomatoes red onion / garlic bread

Salad with burrata and edamame beans 48 PLN

burrata / assorted greens / cherry tomato preserve / blueberry
edamame pods / basil sauce / garlic croutons



MEAT

TO THE MAIN, PICK THE SIDES YOU LIKE.
YOU'LL FIND THEM ON THE NEXT PAGE.

Chicken fillet 33 PLN

garlic dip / cocktail dip

Pork neck steak 35 PLN

garlic dip / cocktail dip

Grilled deer fillet 67 PLN

grilled strip of bacon / pear and spice preserve

Chopped roe deer steak 40 PLN

garlic dip / cocktail dip

Fillet steak 125 PLN

pepper condiment

Chopped wild boar steak 38 PLN

garlic dip / cocktail dip

Pork tenderloin shashlik 44 PLN

bacon / onion / garlic dip / cocktail dip

Pork tenderloin 42 PLN

garlic dip / cocktail dip

Pork tenderloin in cream sauce 46 PLN

onion / mushrooms / cream / garlic / parsley

Barbecue pork ribs 72 PLN

Chopped wild boar steak burger 49 PLN

chopped wild boar steak / cheddar cheese / bacon strips / tomato slices / arugula leaves / jalapeños / pickles classic butter bun house-made mustard-mayo sauce

Beef burger 53 PLN

seasoned beef / bacon / tomato / lettuce / pickles / cheddar classic butter bun / homemade mustard-mayo sauce

FISH

Grilled bream 59 PLN

thyme / herb spread

Butter-basted zander fillet 52 PLN

dill / lemon / garlic

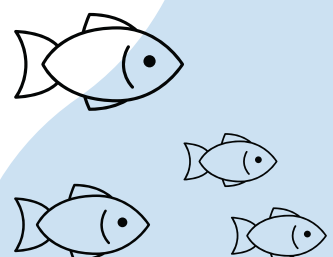
Grilled red tuna fillet 72 PLN

Herb-infused butter

Pan-fried cod fillet 42 PLN

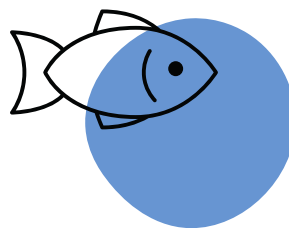
Oven-baked salmon 68 PLN

cream / tomatoes / Chinese cabbage / mushrooms apple / garlic butter



CHILDREN'S MENU

DISHES THAT NO CHILD
CAN RESIST!



Coated chicken fillet 35 PLN

French fries / cucumber salad with sour cream and dill

Coated cod fillet 37 PLN

French fries / cucumber salad with sour cream and dill

SIDES

SELECT ANY SIDES FOR THE MAIN COURSE, BASED ON
YOUR PERSONAL PREFERENCE.

Roasted potatoes garlic butter / dill	16 PLN	Homemade bread	10 PLN
Baked sweet potato	20 PLN	Garlic toasts	15 PLN
Fries	16 PLN	Young-cabbage salad	16 PLN
Jasmine rice	12 PLN	Cucumber cucumber salad with cream and dill	16 PLN
Set of salads	17 PLN	Homemade salted cucumbers	16 PLN
Mix salads with vegetables and vinaigrette pepper / grape tomato / cucumber / radish	19 PLN	Garlic dip / cocktail dip	6 PLN
Fried champignons garlic butter	20 PLN	Chili sauce	6 PLN
		Ketchup / mayonnaise	4 PLN

Please request a list of allergens and ingredients from the staff.

This offer does not represent a commercial proposal as defined by civil law provisions; it is intended solely for informational purposes.

COFFEE

Espresso	50 ml	13 PLN
Americano	200 ml	15 PLN
Coffee	200 ml	17 PLN
Cappuccino Flat	200 ml	18 PLN
White Latte	300 ml	19 PLN
Plant-Based Milk		3 PLN

TEA

Teapigs Black Tea	300ml	13 PLN
Teapigs Earl Grey	300ml	13 PLN
Tea Teapigs Green Mao Feng	300ml	13 PLN
Tea Teapigs Fruity Super Fruit	300ml	13 PLN
Tea Teapigs Lemon & Ginger	300ml	13 PLN
Tea Teapigs Mint	300ml	13 PLN
Honey for Tea		5 PLN

DESSERTS

Meringue topped with mascarpone cream and fruit 26 PLN

Mini cheesecake topped with chocolate and fruit PLN 26

Chocolate mousse on a brownie foundation 26 PLN

Yummy!



HOMEMADE

Tea with homemade raspberry preserve	0.33 20 PLN
Mint lemonade	0.33 22 PLN
Hibiscus-rose lemonade	0.33 22 PLN
Freshly squeezed juice (orange / grapefruit / blend)	0.25 22 PLN
Still water	0.5 10 PLN
Sparkling water (filtered water, supplied by Grill House)	0.5 10 PLN

DRAUGHT BEER

Zywiec	0.33 17 PLN 0.5 19 PLN
Żywiec White Beer	0.33 18 PLN 0.5 20 PLN
Radler	0.33 17 PLN 0.5 19 PLN

BOTTLED BEER

Colberg Lager	0.5 21 PLN
Colberg Dark Lager	0.5 21 PLN
Alcohol free beer	0.33 16 PLN
Flavoured alcohol free beer (inquire with the staff)	0.33 16 PLN
Książęce Pszeniczne 0%	0.5 20 PLN

CHILLED BEVERAGES

Coca-Cola	0.25 14 PLN
Coca-Cola Zero	0.25 14 PLN
Fanta	0.25 14 PLN
Sprite	0.25 14 PLN
Kinley Tonic	0.25 14 PLN
Kinley Pink Berry Tonic	0.25 14 PLN
Kropla Beskidu	0.33 14 PLN
Kropla Beskidu Delice	0.33 14 PLN
Fuzetea	0.25 14 PLN
Cappy fruit juice orange / apple / multivitamin	0.25 14 PLN
Cappy tomato juice	0.25 14 PLN
Fritz-kola	0.33 19 PLN
Fritz-melon	0.33 19 PLN
Appleschorle	0.33 19 PLN

SPARKLING WINES

RIONDO PROSECCO SPARKLING WINE 26 PLN / 160 PLN

Italy, Veneto / Glera

Aromas: ripe pear and green apple

CASA BURTI SPARKLING WINE

20 PLN / 120 PLN

Italy, Veneto / Glera

Aromas: pear, peach, and citrus



125ml



0.7L

WHITE WINES | ROSÉ WINES



125ml



0.7L

Vine Green Obra Rose

Minho, Portugal / Borraçal Espadeiro

Aromas: strawberries, fresh raspberries, and sweet cherries

25 PLN / 150 PLN

CUVÉE

Poland, Rajkowo Palace Vineyard

Aromas: rose petal, lychee, citrus fruit-dry

31 PLN / 190 PLN

SOLARIS

Poland, Rajkowo Palace Vineyard

Aromas: citrus fruit, apple, peach-dry

31 PLN / 190 PLN

PETIT GRIS AFFECTION

IGP Val de Loire, France

Aromas: sweet fruits, notes of apricot and ripe grapes-semi-dry

28 PLN / 170 PLN

PINOT GRIGIO VENETO

IGT Veneto, Italy / Pinot Grigio

Aromas: tropical fruits and white blossoms-dry

26 PLN / 160 PLN

AIREN BODEGAS CELAYA

Spain, Albacete / Airén

Aromas: pineapple, apricot, and notes of honey-semi-sweet

25 PLN / 150 PLN

SAUVIGNON BLANC CHEVAL NOIR

France, AOC Loire Valley / Sauvignon Blanc

Aromas: gooseberries, lime, and fresh herbs-dry

26 PLN / 160 PLN

CHARDONNAY DELLE VENEZIE

Italy, IGT Veneto / Chardonnay

Aromas: floral notes with aromas of ripe fruit-dry

26 PLN / 160 PLN

RIESLING SELBACH OSTER

Germany, QbA Mosel / Riesling

Aromas: lemon, lime, and green apple-semi-dry

30 PLN / 180 PLN

RED WINES

MERLOT FROM VENICE

Italy, Veneto / Merlot

Aromas: vanilla notes, ripe red fruits-dry

25 PLN / 150 PLN

DORNFELDER SELBACH OSTER

Germany, QbA Mosel / Dornfelder

Aromas: cherries, plums, and coffee notes-dry

30 PLN / 180 PLN

PRIMITIVE ION

Italy, IGP Puglia / Primitivo

Aromas: wild berries, vanilla notes, and dry licorice

30 PLN / 180 PLN

GARNACHA - SYRAH ALMARINA

DO Almansa, Spain / Garnacha, Syrah

Aromas: red cherries, forest fruits and notes of licorice

26 PLN / 160 PLN

The background features a central white space surrounded by large, organic, wavy shapes in teal, yellow, orange, pink, and light blue. Thin, curved lines in yellow, brown, and red are scattered across the composition, some overlapping the colored shapes.

GRILL & CHILL