

STARTERS AND SALADS

- Cepelinae (potato dumplings)**  41,-
in mushroom sauce 220 g
lentils / mushrooms / pickles / shallot / vegan cream / nutritional yeast flakes
- Shrimps in butter and wine sauce**  57,-
tomatoes / chili / cilantro / onion / garlic / wine / focaccia 200 g
- Beef tenderloin tartare** 59,-
fermented cucumber / marinated red pine mushrooms / onion / anchovies / capers / mustard seeds / egg yolk / plum / chives / artisan bread / smoked butter 150 g
- Tasting set for two** 119,-
beef tartare / shrimp / vegan potato dumplings / fries / cheese bites / black pudding with chorizo / half-sour cucumbers / marinated red pine mushrooms / pickled onion / lettuce / garlic dip 400 g
- Polish cheese fondue for two**  109,-
potatoes / carrot / sesame / sambal / pickled cucumber / pearl onions / focaccia 700 g
- Caesar salad with chicken** 53,-
romaine lettuce / tomatoes / radish / red onion / Rubin cheese / bacon / croutons / anchovy and bacon dressing 250 g
- Caesar salad with shrimp** 57,-
romaine lettuce / tomatoes / radish / red onion / Rubin cheese / bacon / croutons / anchovy and bacon dressing 250 g



FLATBREADS

- Eggplant flatbread**   43,-
eggplant / ginger / garlic / jalapeño / gin / lamb's lettuce 250 g
- Shrimp flatbread** 51,-
tomato sauce / shrimp / sun-dried tomatoes / onion / mozzarella / lemon / lamb's lettuce 250 g
- Copernicus-era flatbread**   43,-
Inspired by a dish from 1540:
"Goats with any liver you wish – deer, roe deer or veal"
black pudding / onion / sauerkraut / vegan mayo / pickles / balsamic glaze 250 g
- Chicken flatbread** 49,-
béchamel / chicken breast / mushrooms / onion / mozzarella / lamb's lettuce / truffle oil 250 g
- Flatbread with minced meat and potato chips** 51,-
tomato sauce / jalapeño / onion / mozzarella / balsamic glaze  250 g





STEAKS ON A SALT STONE

- Beef tenderloin (Poland)** 145,-
roasted potatoes / Greek-style salad / peppercorn sauce 200 + 250 g
- Hereford (Uruguay)** 139,-
steak fries / lettuce salad with sour cream dressing / peppercorn sauce 250 + 250 g



SOUPS

- Sorrel soup**   35,-
Inspired by a dish from 1885:
"Fresh sorrel as a vegetable dish"
potato purée / poached egg / bacon 250 ml
- Kuyavian sour rye soup** 35,-
white sausage / egg / mushrooms 250 ml
- Chef's soup** 35,-
ask the staff for details 250 ml



MAIN COURSES

- Cannelloni with ricotta and spinach**  57,-
tomato and pepper sauce / pistachios / lamb's lettuce / olives / nutritional yeast flakes 350 g
- Cannelloni with minced meat** 59,-
tomato and pepper sauce / pistachios / lamb's lettuce / olives / nutritional yeast flakes 350 g
- Pappardelle from a wheel of Polish Bursztyn cheese**    65,-
shallot / wine / cream / truffle oil 300 g
- Salmon fillet** 75,-
risotto / Rubin cheese / cucumber salsa / dill / butter sauce 300 g
- Goose dumplings**   65,-
Inspired by a dish from 1540: "Roasted goose"
mushrooms / gooseberries / plum / celery purée / roasted wing sauce (5 szt.) 300 g
- Guinea fowl breast in herb crumble**    87,-
Inspired by a dish from 1540: "Tender young hens in green jus"
potato purée / carrot in orange emulsion / gooseberries / roasted wing sauce 300 g
- Roasted duck quarter**    83,-
Inspired by a dish from 1885: "Roasted goose or duck"
onion / plum / apple / red cabbage / potato purée / mustard seeds / gingerbread / sauce 450 g
- Thai-style pork**  61,-
rice / chili / onion / cilantro / mint / lime 350 g
- Roasted pork ribs** 69,-
bao buns / pickles / romaine lettuce / honey-mustard dressing / gravy / dill 350 g
- Veal schnitzel** 79,-
potato purée / tartare sauce / lettuce salad with sour cream dressing 350 g
- Beef burger** 65,-
fries / bun / red onion / pickled cucumber / lettuce / cheddar / mayonnaise 500 g



DESSERTS

Crème brûlée artisan sorbet	35,- 150 g
Chef's inspiration ask the staff for details	35,- 150 g
Artisan cake ask the staff for details	27,- 150 g



SEASONAL DRINKS

Artisan lemonade ask the staff for available flavors	21,- / 59,- 250 ml / 1000 ml
Iced tea lemon / strawberry	21,- 200 ml
Tonic espresso espresso / Schweppes / elderflower syrup	23,- 250 ml
Iced coffee espresso / milk / whipped cream	21,- 200 ml
Passion fruit beer Pilsner / vodka / passion fruit	31,- 350 ml
Aperol beer Pilsner / Aperol	35,- 350 ml



JUICES, DRINKS, NECTARS

Freshly squeezed juice ask the staff for available flavors	23,- / 75,- 250 ml / 1000 ml
Juices & nectars apple / orange / blackcurrant	13,- 200 ml
Bottled water still / sparkling	9,- 330 ml
Carafe of water still / sparkling	11,- 1000 ml
Soft drinks Pepsi / Pepsi Zero / 7UP / Mirinda / Schweppes	11,- 200 ml



Can't decide?
Scan the QR code
and see what our dishes look like!



HOT DRINKS

Espresso	30 ml	11,-
Americano	120 ml	11,-
Doppio	60 ml	17,-
Espresso macchiato	40 ml	13,-
Coffee with milk	150 ml	13,-
Corretto Baileys / Romate / Havana	45 ml	15,-
Cappuccino	150 ml	15,-
Flat white	180 ml	17,-
Latte macchiato	250 ml	17,-
Viennese coffee	220 ml	21,-
Tea Ceylon black / Earl Grey / green / jasmine green / mint green / forest fruits / raspberry-pear / mango	400 ml	15,-
Nettle infusion for two nettle / lime / mint / ginger / honey	1000 ml	33,-
Hibiscus infusion for two hibiscus / apple / raspberry / honey	1000 ml	37,-



All prices are in PLN. Ask the staff about allergens.
Takeaway containers – 5 PLN each.



Please inform us before ordering if you need
separate bills or a VAT invoice.

For groups of 8+, a 10% service charge
is added and bills cannot be split.

For groups of 10+, choosing from a reduced menu is required.

The kitchen takes last orders 30 minutes before closing.



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