




## STARTERS

**Tortellacci with porcini mushrooms**  39,-  
truffle sauce / "bursztyn" cheese / chili / chives 200 g

**Flatbread with eggplant**   37,-  
eggplant / ginger / garlic / jalapeño / sriracha sauce / gin / vegan mayo / rocket leaves 250 g


**Flatbread with salami**  39,-  
tomato sauce / spicy salami / red onion / mozzarella / rocket leaves 250 g

**Shrimps with chorizo** 49,-  
tomato / garlic / wine / parsley / focaccia 200 g

**Beef tenderloin tartare** 55,-  
pickled cucumber / marinated milk caps mushrooms / onion / anchovies / capers / mustard seeds / plum / egg yolk / chives / bread / smoked butter 150 g

**Set for two** 99,-  
beef tenderloin tartare / shrimps / blood sausage with chorizo / cheese croquettes / spring rolls / focaccia / dip 350 g

## SOUPS

**Tomato and peppers cream soup**  29,-  
beetroot / feta cheese / pumpkin seeds / focaccia 250 ml

**Esencja Ramen** 43,-  
noodles / bacon / egg / shiitake mushroom / ginger / chives / sesame 250 ml

**Sour rye soup** 33,-  
white sausage / egg / mushrooms 250 ml

## SALADS

**Salmon salad** 53,-  
romaine lettuce / poached egg / potatoes / tomato / radish / onion / olives / bread chips / honey mustard dressing 250 g

**Caesar salad with guinea fowl** 55,-  
romaine lettuce / tomato / radish / red onion / "bursztyn" cheese / bacon / bread chips / anchovy and bacon-based dressing 250 g


## STEAKS ON A SALT STONE

**Beef tenderloin (Poland)** 129,-  
roasted potatoes / salad with vegetables / olives / feta cheese / truffle oil / sauce 200 g + 250 g

**Hereford steak (Uruguay)** 129,-  
steak fries / salad with sour cream / truffle oil / sauce 250 g + 200 g


**Roast beef steak (Namibia)** 119,-  
steak fries / salad with vegetables / olives / feta cheese / truffle oil / sauce 250 g + 200 g

## MAIN DISHES

**Stuffed cabbage roll with vegetables** 55,-  
beluga lentils / carrot / zucchini / edamame / soy / whole grain mustard / tarragon / pumpkin mousse  300 g

**Pappardelle with seafood** 75,-  
octopus / shrimps / tomato / olives / wine / garlic / herbs 300 g

**Salmon fillet** 71,-  
risotto / tomato / lemongrass / lime / egg yolk / dill / butter sauce 300 g

**Dumplings with goose**  TORUN GINGERBREAD CULINARY TRAIL 57,-  
mushrooms / gooseberries / plum / celery mousse / sauce made from roasted wings 300 g

**Guinea fowl breast** 73,-  
potato purée / carrots in orange emulsion / gooseberries / sauce made from roasted wings 300 g

**Roasted pork ribs** 65,-  
bao bao / pickles / romaine lettuce / honey mustard dressing / gravy / dill / chives / cilantro / nigella seed 300 g

**Veal schnitzel** 69,-  
potato purée / tartar sauce / salad / sour cream 350 g

**Beef cheek** 73,-  
potato purée / smoked cabbage / blood sausage / chorizo / beetroot / gravy / dill 350 g

**Beef burger** 59,-  
fries / wheat bun / red onion jam / cucumber / cheddar cheese / mayonnaise / sriracha sauce 500 g

## DESSERTS

**Cheesecake** 33,-  
crumble / artisanal ice cream 150 g

**Crème brûlée** 35,-  
artisanal sorbet 150 g

**Chef's inspiration** 35,-  
ask the staff for details 150 g

## SEASONAL DRINKS

**Autumn-Winter Tea** 400 ml 21,-  
classic / raspberry

**Hot Lemonade** 200 ml 19,-  
ask staff about flavors

**Mulled Wine** 200 ml 25,-  
white with pear / red with orange

**Mulled Aperol** 220 ml 29,-  
aperol / dry wine / orange liqueur / orange juice

## JUICES, DRINKS, NECTARS

**Juices, nectars** 200 ml 11,-  
apple / orange / blackcurrant

**Freshly squeezed juice** 250 ml / 1000 ml 19,- / 65,-  
ask staff about flavors

**Homemade lemonade** 250 ml / 1000 ml 19,- / 55,-  
ask staff about flavors

**Water** 330 ml 9,-  
still / sparkling

**Carafe of water** 1000 ml 11,-  
still / sparkling

**Sparkling drinks** 200 ml 11,-  
Pepsi / Pepsi Max / 7-up / Mirinda / Schweppes

**Energy drinks** 250 ml 15,-  
Red Bull / Red Bull Zero

## COFFEES / TEAS

**Espresso** 30 ml 11,-

**Americano** 120 ml 11,-

**Doppio** 60 ml 17,-

**Espresso macchiato** 40 ml 13,-

**White coffee** 150 ml 13,-

**Cappuccino** 150 ml 15,-


**Flat white** 180 ml 17,-

**Latte** 250 ml 17,-


**Latte macchiato** 250 ml 17,-


**Coffee syrup** 20 ml 3,-  
chocolate / vanilla / caramel / salted caramel

**Tea** 400 ml 15,-  
black Ceylon / earl grey / green / green jasmine / green mint / forest fruits / raspberry-pear / mango

 Vegetarian dish

 Spicy dish

 Vegan dish

 Copernican dish

Prices in Polish zloty.  
Ask the staff about allergens.

Please inform us of the need to split the bill  
or issue a VAT invoice before ordering.  
For groups of more than 8 people,  
we add a 10% service charge and don't split the bills.

Take-away packages at additional cost: 5 PLN/pc.