

**STARTERS**

- |                                                                    |    |
|--------------------------------------------------------------------|----|
| 1. CHALKA WITH STEAMED BUCKS                                       | 32 |
| white wine / porcini mushrooms / onion / garlic / fried sauerkraut |    |
| 2. MATURED BEEF TARTARE                                            | 56 |
| smoked oak smoke / pickled shimeji mushrooms / egg yolk            |    |
| 3. BEEF TENDERLOIN CARPACCIO                                       | 56 |
| fresh arugula / capers / parmesan flakes / balsamico / olive oil   |    |

**SOUPS**

- |                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| 4. ZALEWAJKA (TRADITIONAL POLISH SOUP)                                          | 26 |
| smoked meat / porcini mushrooms / mashed potatoes / jellied egg yolk / rosemary |    |
| 5. CHICKEN AND BEEF CONSOMME                                                    | 26 |
| Ravioli with pumpkin and quince / pumpkin puree                                 |    |
| 6. CHEESE CREAM SOUP                                                            | 26 |
| roasted onion / smoked paprika oil                                              |    |

**SALADS**

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|--------------------------------------------------------------------------------------------------|----|
| 7. SOUS-VIDE CHICKEN                                                                             | 42 |
| herb lettuce / avocado / cucumber / cherry tomatoes / onion / caesar sauce / baguette            |    |
| 8. HALLOUMI CHEESE                                                                               | 47 |
| herb lettuce / avocado / cucumber / cherry tomatoes / onion / cranberries / granola / baguette   |    |
| 9. SHRIMPS                                                                                       | 49 |
| herb lettuce / avocado / cucumber / cherry tomatoes / onion / mango / sesame / chilli / baguette |    |

**KID'S MENU**

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|--------------------------------|----|
| 10. TOMATO SOUP                | 15 |
| homemade noodles               |    |
| 11. CHICKEN NUGGETS WITH FRIES | 34 |
| ketchup / carrot salad         |    |
| 12. SPAGHETTI NAPOLI           | 29 |
| tomato sauce                   |    |

**EXTRAS**

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|---------------------------------------|------|----|
| STEAK FRIES / THIN FRIES              | 100g | 11 |
| BAGUETTE WITH GARLIC BUTTER           |      | 11 |
| BAKED POTATOES                        | 100g | 11 |
| SWEET POTATOES                        | 100g | 16 |
| SAUCE                                 |      | 6  |
| garlic / honey sauce / ketchup / mayo |      |    |
| VINAIGRETTE SALAD                     | 100g | 14 |

**MAIN COURSES**

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|--------------------------------------------------------------------------------------------------|-----|
| 13. CHICKEN BREAST SUPREME                                                                       | 47  |
| risotto / cuttlefish ink / edamame beans / roasted onion sauce                                   |     |
| 14. VEGETARIAN BOWL                                                                              | 48  |
| chickpeas / cucumber / spinach / sweet potato fries / avocado / edamame beans / mayo-chili sauce |     |
| 15. VENISON BURGER                                                                               | 55  |
| venison neck / mustard / arugula / beetroot / cranberry / oscypek (smoked cheese) / steak fries  |     |
| 16. PORK CHEEKS                                                                                  | 59  |
| mashed potatoes / beets / chestnuts / brown butter                                               |     |
| 17. BEEF TENDERLOIN STEAK                                                                        | 115 |
| Jack Daniel's sauce / potatoes / tomato salsa                                                    |     |

**FISH AND SEAFOOD**

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|-------------------------------------------------------------------------------------------|----|
| 18. PASTA WITH SHRIMP                                                                     | 54 |
| tagliatelle / cuttlefish ink / shrimp / chili / white wine / pumpkin / teriyaki / parsley |    |
| 19. BAKED TROUT                                                                           | 55 |
| pan-fried new potatoes / grilled vegetables / chives                                      |    |
| 20. MUSSELS                                                                               | 62 |
| cream / white wine / garlic / green parsley / dill / chives / baguette                    |    |
| 21. BAKED SALMON                                                                          | 65 |
| potato gratin / lemon sauce / red cabbage                                                 |    |

**DESSERTS**

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|-----------------------------------------------------------------------------------|----|
| 22. FROZEN FOREST FRUITS                                                          | 28 |
| raspberry / blackberry / blueberry / white chocolate / whipped cream / fresh mint |    |
| 23. WAFFLE WITH PISTACHIO MOUSSE                                                  | 30 |
| mascarpone / pistachios / elderberry sauce                                        |    |



Menu card with photos

Virtual walk - bowling



**SEE YOU SOON!**

## HOT DRINKS

RICHMONT TEA	14
black / green / fruit / mint / earl gray	
ESPRESSO	11
ESPRESSO DOPPIO	15
AMERICANO	13
CAPPUCINO	15
CAFFE LATTE / FLAT WHITE	18

Possibility to make coffee with plant milk  
for an extra charge of 2zł

## BEER

LECH FREE	0%	0,33l	10
CORONA EXTRA	4,5%	0,33l	15
CORONA CERO	0%	0,33l	15
KSIĄŻĘCE		0,5l	16
- CZERWONY LAGER	4,9%		
- ZŁOTE PSZENICZNE	4,9%		
- PORTER	8%		
- IPA	5,4%		
- CHERRY ALE	4,1%		
- CIEMNE ŁAGODNE	4,1%		
- KSIĄŻĘCE PSZENICZNE	0%		
LECH PREMIUM draught	5%	0,3l/0,5l	13/16
PILSNER URQUELL	4,4%	0,5l	20

## CRAFT BEERS

KORONA OLBRACHTA light beer	5,6%	0,5l	20
ŚMIETANKA wheat beer	5,6%	0,5l	20
POWRÓT KRÓLA apa	5,6%	0,5l	20
SEASONAL BEER		0,5l	20

For a full menu of seasonal cocktails, wine list and  
allergy card please ask the staff

## COLD DRINKS

COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE / KINLEY TONIC	0,25l	10
CAPPY JUICES apple / orange	0,25l	10
KROPLA BESKIDU WATER still / sparkling	0,33l	10
REDBULL	0,25l	12
FRESH FRUIT JUICE	0,25l	20
CARAFE OF WATER gazowana / niegazowana	1l	20
CARAFE juice / lemonade	1l	25
PAN JAŁOWIEC classic / cranberry	0,33l	15

## WINES

PROSECCO CASA PECUNIA FRIZZANTE	10,5%	0,15l	20
		1l	90
WINE HOUSE Blanco Macabeo	12%	0,15l	20
		1l	90
WINE HOUSE Tinto Tempranillo	12%	0,15l	20
		1l	90
LAVIVI WHITE Macabeo	11%	0,15l	20
		0,75l	90
LAVIVI RED Bobal	12%	0,15l	20
		0,75l	90



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