

## COLD STARTERS

HERRING TARTARE	19,-
with tomato sauce, onion, pickled cucumber	
JELLIED CATFISH	19,-
with horseradish sauce	
JELLIED PIKE STUFFED	19,-
with salmon and tartar sauce	
HERRING	19,-
with mayonnaise salad and eggs	

## SOUPS

PIKE PERCH SOUP	17,-
served with handmade french noodles	
BEETROOT SOUP	17,-
served with handmade dumplings	
SPICY FISH SOUP	17,-
smoked paprika	
CHICKEN SOUP	15,-
served with handmade noodles	

## VEGETARIAN DISHES AND SALADS

BEETROOT BURGER	35,-
roll, beetroot, goat cheese, rucola, mayonnaise sauce, belgian fries	
CELERY STEAK	39,-
Nori seaweed, mix salad, vinaigrette sauce, belgian fries	
GREEK SALAD	35,-
lettuce, tomato, olives, cucumber, red onion, honey-mustard sauce	
CAESAR SALAD	
roman salad, grilled chicken, cherry tomatoes, hard ripened cheese, yoghurt sauce	39,-

## MAIN COURSES

ROAST DUCK	59,-
silesian noodles , plum sauce with cider, red cabbage	
BEEF BURGER	35,-
roll, beef meat, smoked salmon, rucola, dill sauce, belgian fries	
GRILLED CHICKEN BREAST	39,-
BBQ sauce with smoked plum, belgian fries, mix salad, vinaigrette sauce	
DUMPLINGS	32,-
with meat	
PORK CHOP	49,-
with bone, boiled potatoes, fresh cabbage	

# FISHES



All fishes, also fillets may contain fish bones.

+ a few bones

++ some bones

+++ lots of bones

Fishes weight is given before cooking.

You can use your cooking method

quickly: fried

longer waiting: grilled/ steamed/ ovenbaked

## FRESHWATER FISHES

PIKE PERCH +	150g / 32,-	200g / 43,-
MASURIAN PERCH FILLETS +	150g / 32,-	200g / 43,-
CATFISH FILLET ++	150g / 32,-	200g / 43,-
TENCH FILLET ++	150g / 32,-	200g / 43,-
TENCH WHOLE +++ (average weight 300g-400g)		100g / 23,-
TROUT WHOLE +++ (average weight 300g-400g)		100g / 15,-

## SEAFISHES

SALMON FILLET +	150g / 36,-	200g / 48,-
COD FILLET +	150g / 25,-	200g / 34,-
HALIBUT ++ (average weight 150g - 200g)		100g / 19,-

## SIDEDISHES

HOT SAUCES	9,-
butter-lemon / dill / leek	
COLD SAUCES	9,-
garlic / tartar / horseradish	
BAKED IN CREAM	12,-
BELGIAN FRIES	9,-
BAKED POTATOES	9,-
BOILED POTATOES	9,-
MIX OF SALADS	12,-
FRIED BEETROOTS	9,-
CUCUMBER SALAD	9,-
SPINACH WITH GARLIC	12,-

## FISH DISHES & SEAFOOD

TENCH FILLET (150g) ++	62,-
baked in cream, potatoes, served with mix of salads	
PIKE PERCH FILLET (150g) +	62,-
spinach with garlic, leek sauce, and potatoes baked in herbs	
KING PRAWNS	55,-
fried on butter with white wine	
DUMPLINGS with smoked mackerel	39,-
lemon sauce	
COD FINGERS 150G	42,-
belgian fries, garlic sauce	

## CHILDREN'S MENU

CRISPY CHICKEN FINGERS	29,-
belgian fries, ketchup	
POLISH PANCAKES with cottage cheese	25,-
fruit sauce	

## DESSERTS

CHEESECAKE	22,-
WARM APPLE PIE	19,-
vanilla ice cream and whipped cream	
VANILLA ICE CREAM with hot raspberry mousse	17,-

## HOT BEVERAGES

HARNEY & SONS TEA:	
organic: assam, earl grey, green, mint, raspberry	10,-
CAFFE VERGNANO:	
Caffe latte	12,-
Cappuccino	12,-
Americano, espresso	9,-

## COLD BEVERAGES

COCA-COLA / COLA-COLA ZERO	250 ml / 9,-
FANTA, SPRITE, KINLEY TONIC WATER	250 ml / 9,-
JUICES CAPPY:	250 ml / 9,-
orange / apple / black currant	
STILL WATER KROPLA BESKIDU	750 ml / 13,- 330 ml / 8,-
SPARKLING WATER KROPLA DELICE	750 ml / 13,- 330 ml / 8,-
RED BULL	250 ml / 11,-
LEMONADE	300 ml / 15,- 1 L JUG / 29,-

# WINES

## CHAMPAGNE

Taittinger Brut, France

370 ml / 130,-

750 ml / 190,-

## SPARKLING WINE

Gancia Prosecco, Italy

200 ml / 29,-

750 ml / 70,-

## WHITE WINE

Oceanus, Chardonnay, Portugal

150 ml / 12,-

750 ml / 55,-

## RED WINE

Oceanus, Cabernet, Portugal

150 ml / 12,-

750 ml / 55,-

## REGIONAL POLISH WINES, THE DWÓRZNO VINEYARD

Solaris – dry white wine, aromatic and full bodied.

Aromas of juicy peach, lychee and cantaloupe

150 ml / 20,-

750 ml / 99,-

Masovia Red – dry, full, red wine bodied and complex.

Aromas of dried plum, smoked fruits, dark chocolate and black pepper.

150 ml / 20,-

750 ml / 99,-

# BEERS AND CIDER

## BOTTLED CRAFT BEER

500 ml / 15,-

## DRAFT BEER

Łomża Export

300 ml / 8,-

500ml / 10,-

## APPLE CIDER, local

330 ml / 13,-

# NON-ALCOHOLIC DRINKS

## SANGRIA BLANCO COCTAIL

21,-

non-alcoholic white wine, sparkling water, sugar syrup

WHITE WINE NATUREO, Muscat, Spain

150 ml / 20,-

750 ml / 80,-

HOPLALA BEER, Fruit IPA guince and goodeberry

500 ml / 15,-

BAVARIA BEER

330 ml / 9,-

# COCTAILS

## APEROL SPRITZ

25,-

Aperol, prosecco, sparkling water

## MOJITO

25,-

rum, sugar cane, sparkling water, mint, lime

## TEQUILA SUNRISE

25,-

tequila, orange juice, grenadine

# ALCOHOLIC BEVERAGES

## VODKA

Wyborowa

40 ml / 9,-

500 ml / 85,-

J.A. Baczewski

40 ml / 14,-

500 ml / 130,-

## WHISKY

Jack Daniels

40 ml / 15,-

Glenlivet

40 ml / 18,-

## COGNAC

Hennessy VS

25 ml / 15,-

## TEQUILA

Olmeca Blanco

40 ml / 19,-

## GIN

Bickens

40 ml / 12,-

## RUM

Bacardi Carta Blanca

40 ml / 12,-

## VERMOUTH

Campari

40 ml / 14,-

## LIQUEURS

Bailey's

40 ml / 12,-

Jagermeister

40 ml / 12,-

\*box for take way 1,-