

## COLD STARTERS

HERRING TARTARE	29,-
with tomato sauce, onion, pickled cucumber	
JELLIED CATFISH	29,-
with horseradish sauce	
JELLIED PIKE STUFFED	29,-
with salmon and tartar sauce	
HERRING	29,-
with mayonnaise salad and eggs	
CHOPPED BEEF TARTARE	49,-

## SOUPS

PIKE PERCH SOUP	29,-
served with handmade french noodles	
BEETROOT SOUP	25,-
served with handmade dumplings	
SPICY FISH SOUP	29,-
smoked paprika	
CHICKEN SOUP	25,-
served with handmade noodles	
TOMATO SOUP	25,-
served with handmade noodles	

## VEGETARIAN DISHES AND SALADS

BEETROOT BURGER	39,-
roll, beetroot, goat cheese, rucola, mayonnaise sauce, fries	
OYSTER MUSHROOMS IN DOUGH	42,-
carrot fries, tzatziki sauce, salad with vinaigrette sauce	
SPRING SALAD with salmon	42,-
Lettuces, baked salmon, fresh seasonal vegetables, lemon vinaigrette	
CAESAR SALAD	42,-
roman salad, grilled chicken, cherry tomatoes, hard ripened cheese, yoghurt sauce	

# 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 / 44,-	200g / 58,-
MASURIAN PERCH FILLETS +	150g / 39,-	200g / 52,-
CATFISH FILLET ++	150g / 36,-	200g / 48,-
TENCH FILLET ++	150g / 36,-	200g / 48,-
TENCH WHOLE +++ (average weight 300g-400g)		100g / 27,-
TROUT WHOLE +++ (average weight 300g-400g)		100g / 21,-

## SEAFISHES

SALMON FILLET +	150g / 43,-	200g / 59,-
COD FILLET +	150g / 32,-	200g / 43,-
HALIBUT ++ (average weight 150g - 200g)		100g / 24,-

## SIDEDISHES

HOT SAUCES	9,-
butter-lemon / dill / leek	
COLD SAUCES	
garlic / tartar / horseradish	9,-
ketchup / mayonnaise	3,-
BAKED IN CREAM	14,-
FRIES	12,-
BAKED POTATOES	12,-
BOILED POTATOES	12,-
MIX OF SALADS	15,-
FRIED BEETROOTS	12,-
CUCUMBER SALAD	12,-
SPINACH WITH GARLIC	15,-
BOILED VEGETABLES	15,-

## FISH DISHES & SEAFOOD

TENCH FILLET (150g) ++	75,-
baked in cream, potatoes, served with mix of salads	
PIKE PERCH FILLET (150g) +	79,-
spinach with garlic, leek sauce, and potatoes baked in herbs	
KING PRAWNS	59,-
fried on butter with white wine	
DUMPLINGS with smoked mackerel	42,-
lemon sauce	
FISH & CHIPS	52,-
fries, garlic sauce	
FISHBURGER	49,-
wheat roll with black sepia, fish cutlet, roman salad, tartar sauce, fries	

## MAIN COURSES

ROAST DUCK	69,-
silesian noodles , plum sauce with cider, fried beetroots	
BEEF BURGER	49,-
wheat roll, beef meat, pickled vegetables, mayonnaise sauce, fries	
add – on of your choice	
*cheddar	
*bacon	
GRILLED CHICKEN BREAST	45,-
tomato salsa, fries, salad with vinaigrette sauce	
DUMPLINGS	39,-
with meat	
PORK CHOP	49,-
with bone, boiled potatoes, fried spring cabbage	

## CHILDREN'S MENU

CRISPY CHICKEN FINGERS	39,-
fries, ketchup	
POLISH PENCAGES	32,-
with cottage cheese and raspberry sauce	

## DESSERTS

CHEESECAKE	25,-
WARM APPLE PIE	25,-
vanilla ice cream and whipped cream	
VANILLA ICE CREAM with hot raspberry mousse	25,-
MERINGUE with cream and fruits	29,-

## HOT BEVERAGES

### HARNEY & SONS TEA:

organic: assam, earl grey, green, mint, raspberry 12,-

jasmine green tea 12,-

### CAFFE CARRARO:

Caffè latte, Cappuccino 18,-

Americano, espresso 14,-

## COLD BEVERAGES

COCA-COLA / COLA-COLA ZERO 250 ml / 10,-

FANTA, SPRITE, KINLEY TONIC WATER 250 ml / 10,-

JUICES CAPPY: 250 ml / 10,-

orange / apple

STILL WATER KROPLA BESKIDU 750 ml / 16,-

330 ml / 10,-

SPARKLING WATER KROPLA DELICE 750 ml / 16,-

330 ml / 10,-

RED BULL 250 ml / 16,-

LEMONADE 300 ml / 19,-

1 L JUG / 45,-

STEWED FRUIT DRINK 300 ml / 14,-

1 L JUG / 35,-

## BEER AND CIDER

### DRAFT BEER

Perta Export 300 ml / 12,-

500 ml / 15,-

APPLE CIDER, local 330 ml / 14,-

## NON-ALCOHOLIC DRINKS

SANGRIA BLANCO COCTAIL 29,-

non-alcoholic white wine, sparkling water, sugar syrup

WHITE WINE NATUREO, Muscat, Spain 150 ml / 20,-

750 ml / 80,-

HOPLALA BEER, Fruit IPA quince and goodeberry 500 ml / 15,-

BAVARIA BEER 330 ml / 12,-

# COCTAILS

APEROL SPRITZ	36,-
Aperol, prosecco, sparkling water	
MOJITO	36,-
rum, sugar cane, sparkling water, mint, lime	
TEQUILA SUNRISE	36,-
tequila, orange juice, grenadine	

# WINES

## CHAMPAGNE

Moet & Chandon Brut Imperial	370 ml / 219,-
	750 ml / 319,-

## SPARKLING WINE

Lamia, Italy	200 ml / 29,-
	750 ml / 99,-

## WHITE WINES

Oceanus, Chardonnay, Portugal	180 ml / 23,-
	750 ml / 89,-

Pulpo Sauvignon Blanc	180 ml / 25,-
	750 ml / 99,-

The Dwórzno Vineyard - Solaris	180 ml / 29,-
	750 ml / 119,-

Jean Leon 3055 Chardonnay	750 ml / 99,-
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The Milsko Vineyard- Riesling	750 ml / 129,-
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## RED WINES

Oceanus, Cabernet, Portugal	180 ml / 23,-
	750 ml / 89,-

Tonno Syrah	180 ml / 25,-
	750 ml / 99,-

The Dwórzno Vineyard - Mazovia Red	180 ml / 29,-
	750 ml / 119,-

Jean Leon 3055 Merlot/Petit	750 ml / 99,-
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Louis M. Martini Sonoma Cabernet Sauvignon	750 ml / 199,-
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# ALCOHOLIC BEVERAGES

## LONGINUS TINCTURES

Raspberry, Lemon, Gooseberry 18 % 40 ml / 19,-  
Mirabelle plum, Dogwood, Black Lilac Flowers

Selected flavors available in full bottles in prices 69 zł / 200 ml and 89 zł / 350 ml

## VODKA

Wyborowa 40 ml / 12,-  
500 ml / 89,-  
Czarny Bocian 40 ml / 14,-  
500 ml / 99,-  
J.A. Baczewski 40 ml / 16,-  
500 ml / 159,-  
Belvedere 40 ml / 20,-  
500 ml / 219,-

## WHISKY

Jack Daniels 40 ml / 19,-  
Glenlivet 40 ml / 21,-

## COGNAC

Hennessy VS 25 ml / 19,-

## TEQUILA

Olmecca Blanco 40 ml / 21,-

## GIN

Bickens 40 ml / 14,-

## RUM

Bacardi Carta Blanca 40 ml / 14,-

## VERMOUTH

Campari 40 ml / 16,-

## LIQUEURS

Bailey's 40 ml / 14,-  
Jagermeister 40 ml / 14,-

\*box for take way 2,-