

MENU

EN

STARTERS

- Beef tartar with pickles, egg yolk puree and home-made bread 42,-
- Shrimps in butter sauce with garlic and parsley, served with bread 43,-
- Breaded camembert with cranberries confiture and salad with honey-mustard dressing 24,-

SOUPS

- Cold beet soup 16,-
- White asparagus cream soup 17,-
- Pelati tomatoes cream soup with chives oil 17,-
- Sour barley soup with hard boiled egg, sausage and bread 19,-
- Soup of the day 16,-

SALADS

- Romaine lettuce with Caesar dressing, grilled chicken fillet, pickled shallots, croutons and parmesan cheese 28,-
- Salad with baked halloumi, blue cheese, radish, dried cranberries, cashews and french dressing 32,-
- Salad with grilled goat cheese, baked apple puree, pear, beetroot and nuts 29,-

MAIN COURSES

- Corn supreme chicken fillet with with croquettes, pea puree, radish, and demi-glace sauce 43,-
- Pork chop with bone with early potatoes and fried cabbage 44,-
- Duck breast with fried polenta, red cabbage puree, pickled kohlrabi and demi-glace sauce 49,-
- Cod loin with gnocchi, carrot puree and romanesco cauliflower 49,-
- Pork ribs in BBQ sauce with fries and red cabbage salad 58,-
- Linguine salami spinata with a wine-butter sauce with salami, spinach, sambal and shrimps 39,-
- Tagliatelle with sun-dried tomato pesto with parmesan cheese (vegetarian) 28,-
- Oat dumplings with beetroots puree, roots veggies chips and arugula (vegan) 22,-

KIDS MENU

- Chicken strips with potato puree and carrot and apple salad 26,-
- Fish fingers with fries and coleslaw 28,-
- Pasta with tomato sauce 24,-

ADDITIVES

- Regular fries, 8,-
- Sweet potato fries 12,-
- Potatoes puree 8,-
- Early potatoes 7,-

DESSERTS

- Brownie with mascarpone cream, raspberry puree, meringue and vanilla ice cream 18,-
- Almond crème brûlée with raspberry sorbet and butter biscuit 14,-
- Cheesecake on a cocoa base with caramel sauce and roasted cashews 20,-
- Home-made ice cream 15,-

DRINKS

EN

COFFEE

Espresso	8,-
Espresso doppio	13,-
Americano	9,-
Cappuccino	10,-
Flat white	13,-
Latte	12,-
Irish coffee with whisky	20,-
Ice coffee <i>espresso, milk, ice, whipped cream</i>	15,-

TEA

Richmond	9,-
Warming tea with orange, lemon and raspberry syrup	10,-

SOFT DRINKS

Lemonade	0,33 l	14,-
Coca-cola, Coca-cola Zero, Fanta, Sprite	0,25 l	8,-
Water Kropla Beskidu, still/sparkling	0,33 l	8,-
Fuze Tea, lemon	0,25 l	8,-
Cappy fruit juice (grapefruit, apple, blackcurrant, tomato)	0,25 l	8,-
Tonic	0,25 l	8,-
Red Bull	0,25 l	14,-

HOUSE WINE

white, semisweet	0,125 l	12,-
	0,75 l	49,-
white, dry	0,125 l	12,-
	0,75 l	55,-
red, dry	0,125 l	12,-
	0,75 l	55,-
mulled wine	0,15 l	14,-

BEER

Local beer – ask for available types	0,5 l	15,-
Żywiec	0,5 l	9,-
Żywiec IPA	0,5 l	12,-
Żywiec Limonż	0,4 l	9,-
Heineken, Heineken 0%	0,5 l	9,-
Cieszyńskie Pszeniczne (wheat beer)	0,5 l	14,-
Cieszyńskie Porter (dark beer)	0,5 l	14,-
Warka Radler 3,5%, 0%	0,5 l	8,-

COCKTAILS

Hugo <i>prosecco, sparkling water, elderflower syrup, mint, lime, ice</i>	22,-
Aperol Spritz <i>prosecco, Aperol, sparkling water, orange, ice</i>	20,-
Los Flamingos <i>malibu, passoa, lemon vodka, blackcurrant juice, raspberry syrup, ice</i>	22,-
Elderflower Collins <i>gin, elderflower syrup, lemon juice, sparkling water, ice</i>	20,-
Sunset <i>vodka, grapefruit juice, peach liqueur, raspberry syrup, ice</i>	19,-

SHOTS

Whisky

Grant's, Jameson, Jim Beam, Johnnie Walker Red Label	40 ml	16,-
Ballantine's	40 ml	14,-
Johnnie Walker Black Label, Jack Daniel's	40 ml	18,-
Chivas Regal 12 YO	40 ml	22,-

Vodka

Krupnik, Żubrówka Biała, Żołądkowa Gorzka de Luxe	40 ml	7,-
Finlandia, Żubrówka with grass	40 ml	10,-
Wyborowa, Pan Tadeusz	40 ml	9,-

Cognac

Martell VS, Hennessy VS	40 ml	22,-
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Rum

Havana Club, Bacardi	40 ml	12,-
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Liqueur

Malibu, Jagermeister, Becherovka, Kahlua	40 ml	14,-
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