

MENU

EN

STARTERS

Home-made bread with hummus, nuts and herb butter	8,-
BBQ chicken wings (6 pcs)	25,-
Beef tenderloin tartar with pickles, egg yolk puree and home-made bread	39,-
Shrimps in butter sauce with garlic and parsley, served with bread	34,-
Breaded camembert with cranberries confiture and salad with honey-mustard dressing	22,-

SOUPS

Chicken broth with noodles and carrot	12,-
Pelati tomatoes cream soup with chives oil	16,-
Sour barley soup with hard boiled egg, sausage and bread	17,-
Soup of the day	15,-

SALADS

Romaine lettuce with Caesar dressing, grilled chicken fillet, pickled shallots, croutons and parmesan cheese	29,-
Salad with baked halloumi, blue cheese, radish, dried cranberries, cashews and french dressing	25,-
Salad with grilled goat cheese, baked apple puree, pear, beetroot and nuts	29,-

MAIN COURSES

Pork chop with bone with potato puree and warm beetroots	35,-
Chicken supreme with dumplings with oyster mushroom and mushroom sauce	36,-
Goose breast with fried polenta, red cabbage puree, pickled kohlrabi and demi-glace sauce	49,-
Chicken strips with fries and coleslaw	24,-
Salmon fillet with butter risotto with mascarpone cheese, herbs and pickles	49,-
Pork ribs in BBQ sauce with steak fries and coleslaw	58,-
Tagliatelle with sun-dried tomato pesto with parmesan cheese (vegetarian)	28,-
Oat dumplings with beetroots puree, roots veggies chips and arugula (vegan)	20,-
Tagliatelle salami spinata with a wine-butter sauce with salami, spinach and sambal	28,-
Tagliatelle salami spinata with a wine-butter sauce with salami, spinach, sambal and shrimps	39,-

ADDITIVES

Home-made fries, potatoes puree	8,-
Regular fries, sweet potato fries	8,-
Chicken strips in panko (6 pcs)	16,-

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,-
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 with fruits <i>Ask for available flavors</i>	0,33 l	12,-
Coca-cola, Coca-cola Zero, Fanta, Sprite	0,25 l	7,-
Water Kropla Beskidu, still/sparkling	0,33 l	7,-
Fuze Tea, lemon	0,25 l	7,-
Cappy fruit juice (grapefruit, apple, blackcurrant, tomato)	0,25 l	7,-
Tonic	0,25 l	7,-
Red Bull	0,25 l	12,-

HOUSE WINE

white, semisweet	0,125 l	12,-
	0,75 l	45,-
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

Żywiec	0,5 l	9,-
Heineken, Heineken 0%	0,5 l	9,-
Książęce Pszeniczne (wheat beer)	0,5 l	10,-
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,-
Local beer – ask for available types	0,5 l	14,-

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	14,-
Ballantine's	40 ml	12,-
Johnnie Walker Black Label, Jack Daniel's	40 ml	16,-
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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