



#### APPETIZERS:

Vegetable spring rolls with curry and coriander served with orient-mayo sauce and salad of pickled vegetables PLN 38

Shrimps in wine-butter sauce with chili pepper, cherry tomatoes, Grana Padano cheese and toasted bread PLN 53

Beef tartare served with pickles and shallot, anchoise sauce, fried capers, cream yolk, marinated boletus and toasted bread PLN 55

Crunchy sweet potato fries with set of sauces: BBQ-mayo and orient-mayo PLN 32

Home-made potato chips baked with cheddar cheese, jalapeno and coriander, served with orient-mayo sauce PLN 34

#### SOUPS:

Soup of the day with extras PLN 29

#### STREET FOOD:

100% HAND MADE BEEF BURGER – 200g of meat, home-made brioche, bacon, cheddar cheese, pickled cucumbers with chili, lettuce, tomatoes and original BBQ-mayo sauce, served with coarse-cut fries PLN 55

Bao with shrimps in panko, kimchi cabbage, daikon radish, spicy-mayo sauce, roasted cashews, coriander PLN 53

Bao with chicken in panko, marinated vegetables, mango - sweet chilli emulsion, daikon, peanuts and coriander PLN 49

Bao with pulled duck in Beijing sauce, young cabbage salad with sesame sauce with mayo, lemongrass, peanuts and coriander PLN 54

Bao with stewed oyster mushroom and spinach with sesame seeds, sesame oil, peanuts, spring onion, orient mayo sauce and coriander PLN 49

Udon in Korean sauce CHOICE OF beef tenderloin/shrimps/tofu, served with carrots, sugar snap peas, mini corn cobs, coriander and sesame PLN 67

#### MAIN DISHES:

Salad Niçoise with grilled tuna, romaine lettuce, green beans, tomatoes, red onion, SV egg, olives, radish and ciabatta croutons. CHOICE OF halloumi/shrimp/chicken PLN 55

Panko-fried eggplant flavoured with garlic and rosemary, mashed potatoes with baked onion, tzatziki with dill, feta cheese and onion marinated in wine marinade PLN 56

Chicken fillet stuffed with basil pesto, wrapped in prosciutto, arancini breaded in panko, Hollandaise sauce and sugar snap peas with herb crumble PLN 62

Tagliolini with herb pesto, asparagus, radish and pumpkin seeds served with grilled tuna (also CHOICE OF halloumi/shrimp/chicken) PLN 67

Zander cooked in butter with parsley crumble, served with young carrot puree, kohlrabi salad with herb oil and sunflower seeds, potato casserole PLN 69

Duck breast cooked with butter and thyme, kohlrabi puree, polenta fries, romaine lettuce with sprouts, French vinaigrette and pickled onion PLN 72

BBQ ribs with grilled potatoes and romaine lettuce with sprouts, French vinaigrette and pickled onion PLN 69

Beef cheek cooked in onion sauce with red wine and balsamico, mashed potatoes, boiled young carrots in butter with thyme, green peas PLN 68

#### DESSERTS:

Panna cotta flavoured with French croissant, forest fruit caviar, almond cookie, burnt butter powder, caramel Chantilly, freeze-dried raspberry PLN 29

Green Granny Smith apples with lilac blossom, served on a buttery crumble with apple-bergamot gel, white chocolate Ganache PLN 29

**Awaiting time may be lengthen when our restaurant is full. Thank you for your kind understanding!**

**List of allergens is available by the waiters.**

## COFFEE:

Espresso *	10,00 PLN
Espresso doppio **	15,00 PLN
Espresso macchiato *	13,00 PLN
Americano *	14,00 PLN
Flat white **	16,00 PLN
Cappucino *	17,00 PLN
Cappucino grande **	19,00 PLN
Latte *	19,00 PLN
Latte Chopin	24,00 PLN

## LEAF TEAS IN THE POT

Classic black	18,00 PLN
Earl grey	18,00 PLN
Black with orange, mango, strawberry and calendula	18,00 PLN
Green SENCHA	18,00 PLN
Green SENCHA with pineapple, coconut, papaya and rosebuds	18,00 PLN
Fruity with raspberry, strawberry and rose	18,00 PLN
Butterfly tea with jasmine and yuzu served with pineapple and physalis	24,00 PLN
Earl grey-butterfly iced tea with thyme and forest fruits and cherry blossom 500 ml	26,00 PLN

## BEER:

PINTA from the barrel 500 ml PILS / WEIZEN 18,00 PLN

PINTA bottle 500 ml alcohol-free mini maxi/  
mini maxi tropicale 19,00 PLN

PNTA bottle 500 ml 20,00 PLN

## COLD DRINKS:

Carafe of water with lemon sparkling or still 1000 ml	19,00 PLN
San Pellegrino naturally sparkling mineral water 250 ml	13,00 PLN
Acqua Panna still water 250 ml	13,00 PLN
Author's seasonal lemonade 1000 ml	29 PLN
Freshly squeezed juice 300 ml	26 PLN
Sparkling drinks 200 ml	9,00 PLN
pepsi/ pepsi max / schweppes / mirinda / 7 up	
Juices 200 ml orange / apple / currant	9,00 PLN
Ice matcha latte rose / raspberry / maple syrup	26,00 PLN
Ice Rooibos with thyme and raspberry	29,00 PLN
Ice passion fruit sencha with citrus fruits	29,00 PLN

Pineapple MOHITO  
Malibu/lime/mint PLN 29

Apple Sour whiskey Jack Daniels Apple/  
bergamot/lemon PLN 32

Old Fashioned Woodford Reseve /  
Cointreau / zest / angostura PLN 39

Mimosa, fresh orange juice/prosecco PLN 29

Bellini white peach puree/prosecco PLN 29

Sweet Peach PLN 29  
Pineapple/peach/prosecco truth

Aperol spritz aperol/prosecco/orange PLN 29

Hugo prosecco/lilac flower/lime/mint PLN 29

Lavender vodka/prosecco/lavender syrup PLN 29

Rosario vodka/prosecco/rose syrup PLN 29

Free % bubbles  
passion fruit/orange/prosecco 0%/mint PLN 32

Orange spritz 0%  
orange/tonic/orange syrup PLN 28

HUGO 0% elderflower/mint/lime/7-up PLN 28