



cold dishes

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| 1. | bread , butter, Maldon salt | 12 zł |
| 2. | selection of Polish cheeses , seasonal chutney | 39 zł |
| 3. | matjes herring in Kashubian style, chives | 28 zł |
| 4. | classic beef tenderloin tartare with pickles, french mustard, parsley, shallots, hollandaise sauce, crispy buckwheat, red sorrel and a slice of bread | 49 zł |
| 5. | roasted beets in a sweet and sour glaze , tofu bryndza cheese, parsley and basil pesto, mint | 32 zł |
| 6. | buttery toast with roasted mushroom pâté , black garlic, and chickpeas, mushroom mayonnaise, marjoram | 29 zł |
| 7. | roasted pumpkin , yogurt sauce with roasted hazelnut butter, dill and chives, walnuts, tarragon | 32 zł |

hot dishes

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|-----|---|-------|
| 1. | tomato cream soup like grandma's , homemade noodles, sour cream from Strzałkowo, chives | 26 zł |
| 2. | pyzy (round potato dumplings) filled with slow-braised beef , topped with herb butter and lemon zest, parsley | 42 zł |
| 3. | ground beef cutlet , braised onion with apple and marjoram | 39 zł |
| 4. | potato „babka” with bacon , mushroom sauce, sour cream from Strzałkowo | 34 zł |
| 5. | warming traditional broth with „kolduny” (stuffed dumplings), carrot, parsley | 32 zł |
| 6. | vegan „kartacz” (stuffed potato dumpling) with lentils and herbs, mustard sauce, panko with crispy onions, and chives. | 34 zł |
| 7. | wild broccoli in roasted garlic and sour rye starter sauce, breadcrumbs | 37 zł |
| 8. | trout fillet , dill sauce, herbs | 46 zł |
| 9. | fried dumplings Ukrainian style with mashed pumpkin and cheese from Strzałkowo, sour cream with aged cheese, chives, parsley oil | 39 zł |
| 10. | baked parsley root glazed in miso butter, marjoram, chives | 32 zł |



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| 11. | pork chop in golden breadcrumbs served with a cold slice of verde butter | 42 zł |
| 12. | beef roulade with smoked bacon, pickled cucumber, bell pepper and onion in green pepper sauce | 49 zł |
| 13. | „grey” noodles with sauerkraut , onion, parsley, quark cheese from Strzałkowo | 34 zł |

side dishes

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|----|---|-------|
| 1. | grated baked beets with apple, onion, and dill | 14 zł |
| 2. | pickled cucumbers with dill | 14 zł |
| 3. | salad leaves with herbs, light lemon dressing | 18 zł |
| 4. | pan-fried potatoes | 15 zł |

desserts

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|----|---|-------|
| 1. | Polish cheesecake made with Strzałkowo cheese , baked Basque style with a crispy burnt butter crust, cherry-orange sauce | 32 zł |
| 2. | caramel-baked apples with karpátka cream and crunchy topping | 29 zł |
| 3. | „lazy” dumplings fried in butter with sugar, cinnamon and pieces of juicy pear, sour cream from Strzałkowo | 29 zł |

For groups of more than 6 people, we add a 10% service fee.
Bill cannot be split for groups over 6 people.

A list of allergens is available from the staff



wine

		glass 125 ml	bottle 750 ml
	WHITE		
1.	Dom Charbielin x Masło Maślane / POLAND Pleasant and fruity on the nose, with a refreshing, crisp palate and citrusy notes	27 zł	135 zł
2.	Dom Charbielin Sauvignier Gris / POLAND Intensely citrusy and fruity, with a tropical and herbal note on the finish	30 zł	149 zł
3.	Dom Charbielin Solaris / POLAND Characteristic tropical fruits, pear, and grapefruit aromas. The noticeable sweetness balanced by vibrant acidity makes for a very refreshing wine	30 zł	149 zł
4.	Dom Charbielin Muscaris / POLAND Intensely aromatic, with notes of peach, apricot, lime zest, and floral undertones	30 zł	149 zł
5.	Dom Charbielin Seyval Blanc / POLAND Biscuit-like aromas alongside ripe peach and oak. Rich and full-bodied on the palate, it finishes with a complex, creamy texture	30 zł	149 zł
6.	Kazimierskie Wzgórza Cuvée Blanc / POLAND Creamy in texture, with notes of peach, sweet pear, apricot, and a touch of citrus	32 zł	159 zł
7.	Kazimierskie Wzgórza Riesling & Roter Riesling / POLAND Apple-driven aromas enriched with hints of flowers, herbs, and beeswax, all presented in a refreshing style		185 zł
8.	Kamil Barcentewicz Chardonnay Beton / POLAND Aromas of juicy orchard apples, white flowers, and the sweetness of ripe peaches. Its mineral core is softened by beeswax notes and balanced by seamlessly integrated acidity	38 zł	189 zł
9.	Kamil Barcentewicz Pinot Blanc / POLAND Cool and refreshing, revealing distinct aromas of green apple, pear, ripe lemon, and fresh lemon balm. Chalky texture with a crunchy acidity balanced by the sweetness of ripe fruit	35 zł	175 zł
10.	Vinho Verde Grande Escolha / PORTUGAL Citrus-colored appearance and an intense floral bouquet enhanced by fresh citrus hints	28 zł	139 zł
11.	Villiera Jasmine Gewurtztraminer Riesling Muscat Jasmine / SOUTH AFRICA A floral wine with delicate spicy aromas. On the nose, it displays a pronounced and vibrant character	28 zł	139 zł
12.	Austo Chardonnay Oak / ITALY Aromas of papaya and mango, enriched with nectarine, citrus fruits, and a hint of vanilla	29 zł	145 zł



kieliszek
125 ml

butelka
750 ml

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|-----|---|-------|--------|
| 13. | Dr. Josef Kohr Riesling Hombach / GERMANY
A harmonious balance of sweetness and acidity.
On the palate, juicy citrus aromas of lemon and lime unfold | 29 zł | 145 zł |
| 14. | The Founder Sauvignon Blanc / NEW ZEALAND
Aromas of sweet passion fruit and ripe peaches, complemented by fresh herbal notes | 30 zł | 149 zł |
| 15. | Grand Reserve White Ixsir / LEBANON
An enticing aroma of white flowers, sweet orchard fruits, and refreshing citrus. | | 245 zł |

ORANGE

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|----|--|-------|--------|
| 1. | Dom Charbielin Pomarańcza / POLAND
Lightly tannic, yet confidently structured and a bit feisty.
On the nose: tea, quince, elderberry, and mirabelle plum | 33 zł | 165 zł |
| 2. | Vento d'estate / ITALY
Citrus aromas enriched by notes of honey, white flowers, and herbs. Noticeable salinity and minerality.
The finish is soft, full, and fresh | 39 zł | 199 zł |
| 3. | Paradoxe Pet Nat / FRANCE
Noticeable floral notes and hints of bread crust. Excellent balance of acidity, alcohol, and residual sugar.
Made without added yeast, sugar, or sulfur- unfiltered | 39 zł | 199 zł |

SPARKLING

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|----|--|-------|--------|
| 1. | Kazimierskie Wzgórza Preludium / POLAND
Aromas of buttery cookies and brioche, complemented by citrus and apple notes | | 229 zł |
| 2. | Cabert Prosecco Extra Dry / ITALY
Fruity candy with tangy jelly notes. Creamy, frothy, and relaxing | 27 zł | 135 zł |
| 3. | Cabert Prosecco Rose Extra Dry / ITALY
Fresh and fruit-forward with floral notes and summery accents | | 149 zł |
| 4. | Josep Masachs Cava Brut Mas Fi / SPAIN
A wealth of tropical and yellow fruits, nuts, noble florals, and dried autumn orchard fruits | | 135 zł |
| 5. | Fines Bulles Blanc Vintese nonalco / BELGIUM
Intense and clean aroma, fruity and floral, with notes of peach, apricot, and elderflower.
The palate features a slight bitterness balanced by full fruitiness | 27 zł | 135 zł |
| 6. | Taittinger Brut Réserve Champagne
An elegant, classic champagne from one of the oldest family-owned wineries in Champagne.
Grape varieties: Chardonnay, Pinot Noir, and Pinot Meunier. | | 350 zł |



	glass	bottle
	125 ml	750 ml

ROSÉ

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|----|---|-------|--------|
| 1. | Nobilis Roselit Diva / POLAND
Prominent aromas of strawberries and wild strawberries.
It offers a hint of fruity sweetness while maintaining a lively and refreshing character | 30 zł | 149 zł |
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RED

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|-----|---|-------|--------|
| 1. | Dom Charbielin Saint Laurent / POLAND
Aromas of cherry, sour cherry, and currant. A light and pleasant wine with a smooth finish | 30 zł | 149 zł |
| 2. | Słońce i Wiatr Janko / POLAND
Light and delicate with a pleasant, gentle acidity. Aromas of forest fruits, plum, vanilla, and spicy notes | 30 zł | 149 zł |
| 3. | Villiera Pinotage / SOUTH AFRICA
Aromas of coffee, chocolate, and vanilla, with subtle oak and hints of smoked plum on the nose | | 159 zł |
| 4. | Primitivo di Manduria La Pruina / ITALY
A richness of red and black fruits, homemade jam, and vanilla, with a hint of delicious espresso and a pleasant natural sweetness | 38 zł | 189 zł |
| 5. | Bio Leco Punk Rioja / SPAIN
Medium-intensity aromas of red forest fruits, raspberries, strawberries, and subtle herbal notes. On the palate, it is fresh and fruit-driven, finishing with a long, persistent finish | 26 zł | 129 zł |
| 6. | Bread and Butter Pinot Noir / USA
Aromas of cherry and raspberry with a hint of black currant. Delicate notes of cedar and bay leaf balance the fruit sweetness, creating a lasting bouquet | | 219 zł |
| 7. | Grande Reserve Red Ixsir / LEBANON
Round, dense, velvety, and well-structured. A wealth of oriental aromas with a touch of sweetness | | 265 zł |
| 8. | Austo Merlot Rubicone / ITALY
Intense, fruity and floral aroma with spicy notes of black currant, vanilla, and pepper. Soft on the palate with well-balanced acidity | 29 zł | 145 zł |
| 10. | Passe Temps Pech Del Cell / FRANCE
Intense aromas of ripe red fruits, tobacco, and oak. A natural wine with a full-bodied, mature, and long-lasting taste | 38 zł | 189 zł |



drinks

BEER

Żywiec Jasne (400 ml)

14 zł

Żywiec Białe (400 ml)

16 zł

bottle

IPA / APA (500 ml)

18 zł

Żywiec Jasne / Białe / Ciemne (500 ml)

17 zł

Żywiec 0% / Białe 0% / Miętaż-bergamotka 0% / Lipa z pigwą 0% (500 ml)

17 zł

COLD DRINKS

homemade lemonade (350 ml)

17 zł

pepsi / peps max / 7up / juice (200 ml)

12 zł

fresh squeezed juice (300 ml)

22 zł

water still / sparkling (750 ml)

12 zł

water Ostromecko still / sparkling (700 ml)

22 zł

Fever Tree tonic Mediterranean / Premium Indian / Raspberry & Rhubarb / Elderflower

14 zł

Red Bull (250 ml) energy drink / sugar free / tropical

14 zł

CAFE

americano

14 zł

espresso / doppio

12 zł 14 zł

latte

18 zł

flat white

17 zł

cappuccino

15 zł

iced coffee

18 zł

TEA (250 ml)

16 zł

earl grey / green / jasmine / mint / rooibos vanilla / hibiscus with rose / chamomile

HOMEMADE BREW (300 ml)

20 zł

orange-ginger

COCKTAILS 0%

1. Aperitivo

27 zł

Crodino, sparkling water, orange

2. Tymiankowy Fizz

26 zł

thyme cordial, Fever Tree Indian Tonic Water

3. Masło 75

28 zł

Gordon's 0%, prosecco 0%, elderflower syrup, lemon juice

4. Negroni 0%

29 zł

Gordon's 0%, Giffard Ruby Grape, Giffard Aperitif Bitter, raspberries cordial



COCKTAILS

1. **Jabłko** 34 zł
Johnnie Walker Blond, Giffard sour apple liqueur, pressed apple juice, homemade mint syrup, lime juice, sparkling water
2. **Brzoskwinia** 34 zł
Captain Morgan Spiced, Giffard peach liqueur, homemade vanilla syrup, peach cordial, lemon juice
3. **Ogórek** 33 zł
Tanqueray, cucumber cordial, elderflower syrup, egg white, lime juice
4. **Malina** 32 zł
Johnnie Walker Black, Dolin Rouge vermouth, raspberry cordial, lime juice
5. **Rokitnikowa Margarita** 39 zł
Jose Cuervo Reposado, sea buckthorn cordial, agave syrup, lime juice, orange bitter
6. **Bałycki Sour** 39 zł
Bushmills Original, Janko red wine, lemon juice, egg white, sugar syrup, plum bitter
7. **Bez** 34 zł
Gordon's London Dry, Giffard elderflower liqueur, elderflower syrup, lime juice, frizzante
8. **Maślane Negroni** 46 zł
Gunpowder California Orange, Amaro Montenegro, Campari, Habersfeld Cherry Liqueur, cherry in liqueur
9. **Porzeczka** 35 zł
Kraken Black Spiced, Giffard blackcurrant liqueur, redcurrant cordial, rosemary, lime
10. **Spicy Mojito** 32 zł
Żubrówka Czarna, Krupnik Spiced Honey, mint cordial, lime juice, sparkling water, fresh mint
11. **Truskawka** 39 zł
Planteray Stiggins Fancy Pineapple, strawberry cordial, passion fruit purée, lime juice, frizzante
12. **Rubin** 39 zł
Johnnie Walker Black Ruby, Campari, Luxardo Maraschino, Sarti, lemon juice
- SPRITZ**
1. **Aperol Spritz** 35 zł
Aperol, frizzante, sparkling water, orange
2. **Campari Spritz** 35 zł
Campari, frizzante, sparkling water, orange
3. **Sarti Spritz** 35 zł
Sarti, frizzante, sparkling water, orange
4. **Cynar Spritz** 35 zł
Cynar, frizzante, sparkling water, orange

MASŁO

masłane



VODKA 40 ml

Żubrówka Biała 40%	13 zł	Mikrogorzelnia Czysta Żytnia 40%	25 zł
Żubrówka Czarna 40%	14 zł	Passover Śliwowica 70%	25 zł
Żubrówka Bison Grass 37,5%	14 zł	Haberfeld Żyto 40%	25 zł
Krupnik smakowy 30%	13 zł	Haberfeld Ziemniak 50%	27 zł
Ketel One 40%	23 zł	Ciroc 40%	27 zł

OKOWITA 40 ml

Gorzelnia Długie z gruszek 43%	38 zł	Gorzelnia Długie z jabłek 40%	38 zł
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GIN 40 ml

Gordons 0%	16 zł	Gunpowder Original 43%	34 zł
Gordon`s London Dry 37,5%	18 zł	Gunpowder California Orange 43%	34 zł
Gordon`s Pink 38%	18 zł	Gunpowder Sardinian Citrus 43%	34 zł
Tanqueray 0%	20 zł	Gin No. 3 46%	34 zł
Tanqueray London Dry 43,1%	22 zł	Mikrogorzelnia Gin 40%	34 zł
Tanqueray No.Ten 47,3%	30 zł	Gorzelnia Długie Gin 43%	38 zł

TEQUILA 40 ml

Jose Cuervo Silver / Reposado 38%	20 zł	Don Julio Blanco 38%	38 zł
1800 Silver / Reposado 38%	26 zł	Don Julio Reposado 38%	40 zł
1800 Anejo 38%	30 zł		

RUM 40ml

Captain Morgan 0%	16 zł	Planteray 3 stars / Dark 41,2%	21 zł
Captain Morgan White 37,5%	18 zł	Planteray Stiggins Pineapple 40%	27 zł
Captain Morgan Dark 40%	18 zł	Planteray Cut&Dry Coconut 40%	27 zł
Captain Morgan Spiced 35%	18 zł	Dictador 12yo / 20yo 40%	32 / 40 zł
Cachaca Ipanema 38%	20 zł	Brugal 1888 40%	35 zł
Kraken Black Spiced / Coffee 40%	22 zł	Zacapa 23yo 40%	40 zł

VERMOUTH 100 ml

Dolin Blanc 16%	24 zł	Dragma Extra Dry 17%	39 zł
Dolin Rouge 16%	24 zł	Dragma Red 17%	39 zł
Dolin Dry 16%	24 zł	Martini Vibranto 0%	25 zł

BRANDY & COGNAC 40 ml

Soberano 5yo 36%	18 zł	Metaxa 12* 40%	29 zł
Metaxa 5* 38%	20 zł	Remy Martin VSOP 40%	40 zł



WHISKY / WHISKEY 40 ml

Johnnie Walker Blonde 40%	18 zł	Bushmills Original 40%	18 zł
Johnnie Walker Black 40%	24 zł	Bushmills Black Bush 8yo 40%	22 zł
Johnnie Walker Ruby Black 40%	25 zł	Nikka Days 40%	33 zł
Nikka From The Barrel 51,4%	35 zł	Nikka From The Barrel 51,4%	35 zł

BOURBON 40 ml

Bulliet Bourbon 45%	22 zł	Sazerac Rye 45%	24 zł
Jack Daniel's 40%	26 zł	Elijah Craig 47%	30 zł
Jack Daniel's Honey 45%	26 zł		

WHISKY SINGLE MALT 40 ml

Bushmills 10yo 40%	26 zł	Talisker 10yo 45,8%	35 zł
Bushmills 12yo 40%	30 zł	Singleton 12yo 40%	30 zł
Bushmills 14yo 40%	35 zł	Singleton 15yo 40%	35 zł
Highland Park 10yo 40%	29 zł	Singleton 18yo 40%	50 zł
The Macallan 12yo 40%	43 zł	The Macallan 15yo 43%	60 zł

APERITIVO 40 ml

Sarti Rosa Aperitivo 14%	14 zł	Aperol 11%	14 zł
Cynar 16,5%	14 zł	Campari 25%	19 zł

LIQUEUR 40 ml

Krupnik Old Liqueur 38%	14 zł	Bottega Limoncino 30%	14 zł
Krupnik Miód Malina / Habanero 38%	14 zł	Passoa 15%	14 zł
Jägermeister 35%	18 zł	Fireball Cinnamon & Whisky 33%	16 zł
Jägermeister Manifest 38%	23 zł	Amaro Montenegro 23%	18 zł
Bailey's 17%	16 zł	Kahlua 20%	18 zł
Amaro Averna 29%	17 zł	Amaretto Disaronno 28%	18 zł
Heering Cherry 24%	20 zł	Luxardo Maraschino 32%	21 zł
Cointreau 40%	20 zł	Elixir z żurawiną Wolf & Oak 34%	22 zł
Grand Marnier 40%	25 zł	Tarnina & Wiśnia Wolf & Oak 27%	22 zł
Haberfeld Wiśniówka 40%	25 zł	Fernet Branca 39%	23 zł
Haberfeld Orzech Włoski 36%	25 zł	Xante Cognac & Pear 35%	26 zł
Drambuie 40%	26 zł	Giffard 16-20%	18 zł



breakfast

1. **buttery toast** with mashed pumpkin, potatoes, dill, quark from Strzałkowo, tomatoes, Rubin cheese, mozzarella, a fried egg, chilli mayonnaise
2. **cottage cheese from Strzałkowo**, radish, pickled cucumber, red onion, dill, parsley, bread, butter, Maldon salt
3. **a slice of bread with mashed avocado**, butter, raspberry tomatoes, Maldon salt, mint, chives
4. **buttery toast with creamy scrambled eggs**, fried oyster mushrooms, shallot, chives
5. **buttery toast with ham**, mozzarella, Rubin cheese, béchamel sauce
6. **semolina with white chocolate**, citrus fruit salad with mint, spelt, cashew nuts
7. **“lazy” dumplings fried in browned butter**, toffee sauce, blueberries, sour cream from Strzałkowo

breakfast 29 zł

filter coffee / breakfast tea / frizzante 9 zł

COLD DRINKS

lemonade (350 ml) 17 zł

pepsi / pepsi max / 7up / schweppes / juice (200 ml) 12 zł

fresh squeezed juice (300 ml) 22 zł

water still / sparkling (750 ml) 12 zł

water Ostromecko still / sparkling (700 ml) 22 zł

CAFE

americano 14 zł

espresso / doppio 13 zł 14 zł

latte 18 zł

flat white 17 zł

cappuccino 16 zł

iced coffee 18 zł