



cold dishes

1. **bread**, butter, Maldon salt 13 zł
2. **matias herring** in sour cream from Strzałkowo with apple, pickled shallots, potato and dill 29 zł
4. **faux gras** with śliwowica (Polish plum brandy), buttered toast and apricot-gooseberry jam 33 zł
3. **classic beef tenderloin tartare** with pickles, french mustard, parsley, shallots, hollandaise sauce, crispy buckwheat, red sorrel and a slice of bread 52 zł
4. **smoked mackerel and cottage cheese paste from Strzałkowo** with black cumin, caramelised onion, buttered croutons and dill 32 zł
5. **grilled romaine lettuce**, dill and cottage cheese cream from Strzałkowo, roasted almond flakes in lemon and herbs with fried capers and dill 34 zł
6. **roasted radishes**, beetroot leaf sauce with kefir, dill and chives, buttered breadcrumbs, dill oil 32 zł

hot dishes

1. **tomato cream soup like grandma's**, homemade noodles, sour cream from Strzałkowo, chives 27 zł
2. **pyzy (round potato dumplings) filled with slow-braised beef**, topped with herb butter and lemon zest, parsley 43 zł
3. **veal and pork cabbage rolls** in young cabbage leaves, tomato sauce and dill 42 zł
4. **butter-glazed carrots**, gzik (fresh curd cheese) with horseradish, fried chives and sorrel 36 zł
5. **half rotisserie-style corn-fed chicken**, caramelised onion sauce with thyme and vodka 49 zł
6. **mackerel fillet**, creamy sauce with roasted pepper and shallots, parsley oil and chicory 46 zł
7. **fried dumplings Ukrainian style** with peas, mint and cottage cheese from Strzałkowo, sour cream with aged cheese, chives and parsley oil 39 zł
8. **roasted tomatoes**, kohlrabi braised in cream, feta cheese, mint 34 zł
9. **kopytka (Polish potato dumplings)** in bryndza cheese sauce with chives and dill 34 zł
10. **pork chop in golden breadcrumbs** served with a cold slice of verde butter 44 zł



side dishes

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|----|---|-------|
| 1. | braised young cabbage in dill sauce | 15 zł |
| 2. | young potatoes with butter and dill | 15 zł |
| 3. | mizeria (cucumber salad) with dill and whipped cream | 15 zł |
| 4. | mixed salad leaves with herbs and light lemon dressing | 18 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 | 33 zł |
| 2. | chocolate block with dried fruits and nuts, whipped cream and raspberry | 34 zł |
| 3. | „lazy” dumplings fried in butter with sugar, cinnamon and pieces of juicy pear, sour cream from Strzałkowo | 32 zł |

For groups of 6 or more people, a 10% service charge will be added.
Bill cannot be split for groups over 6 people.

A list of allergens is available upon request



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 Cuvee 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 |

MASŁO

masłane



kieliszek butelka
125 ml 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 |

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 |

MASŁO

masłane



glass
125 ml

bottle
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 |
|----|---|-------|--------|

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 |

MASŁO

masłane



drinks

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|--|-------------|
| BEER (400ml) | |
| Żywiec Jasne (lager) | 14 zł |
| Żywiec Białe (wheat) | 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 / pepsi 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 |
| RedBull (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) | 22 zł |
| orange-ginger | |

MASŁO

masłane



COCKTAILS

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

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 |

MASLO

masłane



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 12 zł 14 zł

latte 18 zł

flat white 17 zł

cappuccino 16 zł

iced coffee 18 zł