

GREEN ZONE

BAKED CAMEMBERT
/ salad mix / rhubarb / strawberry /
/ almonds / vinaigrette / **43 pln**

COMPRESSED WATERMELON WITH FETA
/ salad mix / feta / grape / watermelon /
/ gooseberry / **41 pln**

FOR CHILDREN

WARM BELLY
/ tomato / pasta / **16 pln**

CLOSED TAPS
/ nuggets / fries / carrot salad / **26 pln**

UFO
/ pancakes 2 pcs. / seasonal fruit /
/ nutella / whipped cream / **25 pln**

POTATO STICKS
/ fries / **12 pln**

MAIN DISHES

SCHNITZEL
/ veal / German salad /
/ lemon / **61 pln**

HALIBUT STEAK
/ mashed potato /
/ seasonal vegetables / saffron sauce / **59 pln**

PORK TENDERLOIN
/ herb coating / carrot puree /
/ gnocchi / seasonal vegetables /
/ sage sauce / **54 pln**

SUPREME CHICKEN
/ purple sweet potato /
/ seasonal vegetables /
/ sweet potato chip / rhubarb sauce / **51 pln**

GRILLED PORK LOIN WITH BONE
/ mashed potato /
/ salad of colorful tomatoes and cucumber / **48 pln**

BEEF BURGER WITH FRIES
/ hand made roll / homemade cucumber /
/ tomato / pickled onion / lettuce /
/ cheddar cheese / pepper relish / **46 pln**

BAKED CALIFLOWER
/ carrot puree /
/ black olive powder / spinach / **41 pln**

FLOUR DISHES

DUCK DUMPLINGS (5 PCS.)
/ apple chutney /
/ rhubarb sauce / **49 pln**

RIGATONI
/ shrimp / chili /
/ parmesan / truffle sauce / **46 pln**

BUTTERFLIES
/ chicken / zucchini / cherry tomatoes /
/ parmesan / walnut /
/ arugula / leek sauce / **42 pln**

DESSERTS

STRAWBERRY CAKE
/ sponge cake / mascarpone /
/ white chocolate / **26 pln**

PANNA COTTA
/ mascarpone / watermelon / gooseberry /
/ forest fruits / **25 pln**

**ICE CREAM DESSERT - REGIONAL
ARTISAN ICE CREAM**
/ ask the staff about the taste /
/ seasonal fruit / whipped cream / **25 pln**

CAKE OF THE DAY
/ ask the staff / **16 pln**

The list of allergens is available from the staff.

HOT DRINKS

American	10 pln
Coffee with milk	11 pln
Espresso / Double espresso 10/14	pln
Cappuccino	15 pln
Coffee latte	15 pln
PIAG tea	16 pln
Matcha latte	18 pln

SOFT DRINKS

Ostromecko water 0.3 l	8 pln
Ostromecko water 0.7 l	15 pln
Toma juice 0.2 l (orange / apple / currant / tomato)	10 pln
Sparkling drinks 0.2 l (Pepsi / 7UP / Mirinda / Schweppes)	10 pln

SEASONAL DRINKS

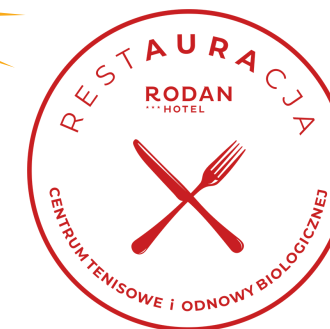
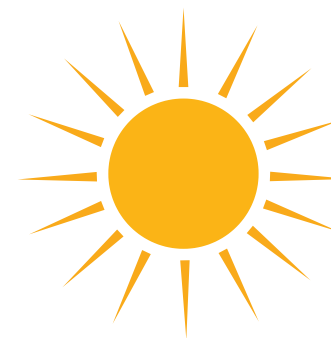
Iced coffee with ice cream and whipped cream	25 pln
Ice coffee	15 pln
Iced fruit tea	18 pln
Lemonade with white elderberry	16 pln
Lemon lemonade	16 pln
Cucumber lemonade	16 pln

FRESHLY SPRESSED JUICES 250 ML

Orange / grapefruit / mix /	22 pln
Green juice (apple / pear / parsley)	22 pln

COCKTAILS 300 ML

Watermelon and mint cocktail	25 pln
Strawberry coctail	25 pln




STARTERS

MULE / French mustard / tomato / cream /	55 pln
TATAR / beef / capers / / marinated red onion and shimiejki / / SV yolk / soy tapioca caviar / / mayo-parmesan /	46 pln
BREADED TOFU / nori / rice noodle chips / / wasabi / sweet and sour sauce /	38 pln

We serve bread with each appetizer.

SOUPS

GAZPACHO VEGE  / soy caviar / pepper / tomato / cucumber / / olive powder /	25 pln
CAULIFLOWER CREAM / olive powder / flavored olive oil / / marinated cauliflower / baked cauliflower / / buyer /	23 pln
THE SOUP OF THE DAY / ask the staff /	16 pln