

SETKI
powodów

MENU

CLASSICS OF POLISH CUISINE

BEEF TARTARE | 51 ZŁ

chopped beef tenderloin / pickled cucumber / shallot / capers / marinated mushrooms / Tabasco / Worcestershire sauce / lovage oil / toasted wheat bread

PORK JELLY WITH HORSERADISH MOUSSE | 29 ZŁ

pulled pork knuckle / carrot / pork jelly / marjoram / horseradish mousse / apple vinegar / toasted wheat bread

HERRING WITH POTATO CASSEROLE | 29 ZŁ

herring / potato casserole / sour cream / fermented red onion

„MOSKOL” WITH „GZIK” | 28 ZŁ

potato pancakes / cottage cheese with radish / chives / lovage oil 

CHICKEN SOUP | 22 ZŁ

chicken broth / egg noodles / pulled chicken / carrot / parsley


BONE-IN PORK CHOP | 48 ZŁ

bone-in pork chop / potatoes / herb butter / cucumber salad

FISH & CHIPS | 46 ZŁ

cod fillet / French fries / sauerkraut salad / tartar sauce / apple vinegar

POTATO CAKE WITH VEGETABLE RAGOUT | 36 ZŁ


potato cake / red paprika / zucchini / eggplant / Panicz Naturalny cheese 

FOODPAIRING WITH POLISH VODKA

TRADITIONAL – SET FOR TWO | 119 ZŁ (3,8 AU)


beef tartare / pork jelly with horseradish mousse / herring with potatoe casserole
Wyborowa rye 2 x 20 ml / Luksusowa potato 2 x 20ml / Ostoya wheat 2 x 20 ml

VEGETARIAN – SET FOR TWO | 107 ZŁ (3,8 AU)

tomato tartare with burrata / "Moskol" with "Gzik" / bean lard with apple 
Wyborowa rye 2 x 20 ml / Luksusowa potato 2 x 20 ml / Ostoya wheat 2 x 20 ml

DESSERTS

CHOCOLATE CAKE | 22 ZŁ

chocolate cake with crackers and hazelnuts / black currant jam / whipped cream 

CHEESECAKE WITH WHITE CHOCOLATE | 25 ZŁ

cheesecake / white chocolate sauce / fresh fruits / whipped cream 



MENU

OPENING HOURS

Tuesday – Wednesday 12:00–22:00

Thursday 12:00–00:00


Friday – Saturday 12:00–01:00

Sunday 12:00–21:00

CHEF RECOMMENDS

HOUSE SPECIALS

TOMATO TARTARE WITH BURRATA | 41 ZŁ

tomato San Marzano / sundried tomatoes / burrata / capers / black olives / shallots / truffle oil / toasted sourdough bread 

HORSERADISH CREAM SOUP | 26 ZŁ

horseradish / boiled egg / lovage oil / Jerusalem artichoke crisps 

HALLOUMI SALAD | 38 ZŁ

grilled halloumi / marinated beetroot / spinach / carrot crisps / toasted sunflower seeds / sundried tomatoes / quinoa / cherry tomatoes / mustard dressing 

EXCELLENT TO SHARE

LARD WITH APPLES | 22 ZŁ

pork lard with apples / bread / pickled cucumbers

VEGAN LARD WITH APPLES | 22 ZŁ

vegan bean lard with apples / bread / pickled cucumbers 

WHITE BITES WITH TARTARE SAUCE | 24 ZŁ

deep fried white bites / tartare sauce / lemon wedge

CHEESE BOARD | 55 ZŁ

Panicz Naturalny cheese from Sandomierz region / goat cheese / oscypek cheese / camembert 

COLD CUTS BOARD | 58 ZŁ

goose pate with cranberries / black pudding / Drohicka ham / Carska sausage

ŚWIĘTOKRZYSKIE SNACKS | 23 ZŁ

deep-fried wheat crisps / herb sauce 

BARTENDER RECOMMENDS

SEASONAL COCKTAILS

ROSE ESPRESSO | 35 ZŁ (1,3 AU)

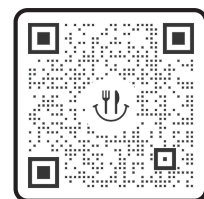
Wyborowa rose-wild strawberry / Kahlua / espresso

SOUR CHERRY | 35 ZŁ (1,1 AU)

Ararat cherry / lemon / cherry tincture

MARACZUCZU | 20 ZŁ (non-alko)

passion fruit / lemon / infusion „Pirates of the caribbean”



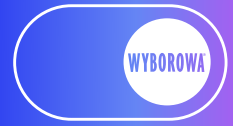
**MENU photos
and allergens**

WATER IS ALWAYS ON THE HOUSE!

10% service fee is added to more than 5 people groups |  vegetarian dish



MENU



WELCOME TO THE BAR

COCKTAILS

ALCO | 28 ZŁ

ROOIBOS SOUL GROOVE (1,6 AU)

Jameson Whiskey Orange with peach and rooibos infusion

STRAWBERRY FUNKY FIESTA (1,6 AU)

Beefeater Strawberry Pink Gin with Yerba Mate and hibiscus

JASMINE SERENADE (1,6 AU)

Olmecca Silver Tequila with jasmine infusion

LAVENDER POPWAVE (1,6 AU)

Wyborowa Vodka with homemade rose-lavender soda

BETON BEAT BREAK (1,6 AU)

Becherovka with homemade tonic

NON ALCO | 15 ZŁ

BASSLINE BREW

Espresso tonic with passion fruit

BLUESBERRY MELLOW

Jasmine tea with blueberry and lemon

SOULFUL GREEN

Green tea with black elderflower and lime

WINE

	125 ml	500 ml	750 ml
JACOB'S CREEK SAUVIGNON BLANC white semi-dry (1,5 AU per 125 ml)	17 zł	48 zł	75 zł
JACOB'S CREEK CHARDONNAY white dry (1,5 AU per 125 ml)	17 zł	48 zł	75 zł
CAMPO VIEJO TEMPRANILLO red dry (1,6 AU per 125 ml)	18 zł	54 zł	90 zł
JACOB'S CREEK DOUBLE BARREL SHIRAZ red dry (1,7 AU per 125 ml)	24 zł	72 zł	120 zł
JACOB'S CREEK MOSCATO ROSE pink sweet (1 AU per 125 ml)	16 zł	48 zł	70 zł
JACOB'S CREEK CHARDONNAY PINOT NOIR white dry sparkling (1,5 AU per 125 ml)	18 zł	54 zł	90 zł

VODKAS AND LIQUEURS

POLISH VODKA 40 ml (1,2 AU)

WYBOROWA rye | 10 zł

WYBOROWA potato | 10 zł

WYBOROWA wheat | 10 zł

OSTOYA wheat from Bieszczady region | 14 zł

OSTOYA CHARCOAL FILTERED

wheat from Bieszczady region | 16 zł

LUKSUSOWA potato | 10 zł

OTHER VODKAS 40 ml (1,2 AU)

PAN TADEUSZ | 10 zł

PAN TADEUSZ chokeberry | 10 zł

SIWUCHA blackthorn | 10 zł

LIQUEURS 40 ml (0,9 AU)

PANI ZOSIA salted caramel | 10 zł

WYBOROWA various flavors | 10 zł



other
alcohols

BARISTA RECOMMENDS

ESPRESSO / DOPPIO | 8 / 12 zł

AMERICANO | 12 zł

CAPPUCCINO | 12 zł

CAFFÈ LATTE | 14 zł

FLAT WHITE | 14 zł

ICED LATTE | 17 zł

TEA

various flavors | 14 zł

PRASKA
KAWY PALARNIA

AU – alcohol unit – standard portion of alcohol equal to 10 g of pure ethyl alcohol
Use alcohol responsibly. Find out more at www.wise-drinking.com