

## OPENING HOURS

Tuesday – Wednesday 12:00–22:00

Thursday 12:00–00:00

Friday – Saturday 12:00–01:00

Sunday 12:00–21:00

## 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 