



## 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!**