

## BREAKFAST

### Omelettes

with tomatoes, mozzarella cheese and basil 9,50

à la sponge cake with seasonal fruits and  
whipped cream 9,50

Fried eggs on bacon 12,50  
with tomatoes, salad, croutons and garlic butter

### Scrambled eggs

plain, on butter 7,00

with ham 7,50

with bacon 7,50

with mushrooms 7,50

with chive 7,50

with a mix of all ingredients listed above 9,50

Boiled Frankfurt sausages 9,00  
with horseradish and mustard

Grilled white sausages from local butcher, 10,50  
with horseradish sauce

Plate of traditional smoked polish meats, 15,00  
fresh vegetables

Plate of cheese 15,00  
(cottage cheese, radish, chive, goat's cheese,  
cheese, blue cheese), fresh vegetables

Bread and butter are included in the price of scrambled eggs and sausages.  
Scrambled eggs are served all day long.

## APPETIZERS AND SALADS

Amizolki - grilled prunes wrapped in bacon slices with lamb's lettuce and horseradish sauce	7,50
Plate of traditional polish smoked meats pork tenderloin, gammon, lard, ham, bacon, homely sausage, brawn, bread (500 g)	29,00
Salad with grilled pork tenderloin marinated in ajika sauce, egg, tomato, pickled cucumber, crisphead lettuce, sprouts with chives & garlic sauce	16,50
Salad with goat's cheese, walnuts, grapes, crisphead lettuce, radicchio, arugula with vinegrette sauce	16,50

## SOUPS

Beetroot soup with dumplings	7,50
Tomato soup with noodles	5,50
Wild mushrooms soup	7,50
Green pea and carrot soup with croutons	5,50
Żurek – a traditional, Polish fermented sour soup	
with egg	6,00
with sausage	9,50
Soup of the day - served from Monday to Friday	4,50
Chicken soup with noodles (on Sunday)	6,50

## FRESH TROUT FROM THE VALLEY KLUCZWODY

Fried Trout served with herbal butter and fried potatoes	27,00
Trout steamed with vegetables served with rice	26,50
Trout baked with rosemary and lime, served with fried potatoes with garlic butter	28,50

## MAIN DISH

Zrazy - traditional Polish beef roulade in its own sauce, silesian-style dumplings, red cabbage salad with apple and onion	27,00
Boiled beef in a horseradish sauce, buckwheat, stewed beetroot	25,50
Breaded pork chop fried on lard, potatoes, stewed cabbage	19,50
Roasted pork ribs, marinated with honey and rosemary, kopytka (polish gnocchi), celery with nuts and sour cream	26,00
Knuckle of pork with horseradish sauce and mustard unpeeled fried potatoes with garlic butter, pickled cucumber	29,50
Pork tenderloin and bacon roulade (roll-up) in boletus (wild mushrooms) sauce, unpeeled fried potatoes with garlic butter, mix of lettuce with tomatoes, sprouts and vinegrette sauce	27,00
Quarter of duck baked with apple, with plum & boletus (wild mushrooms) sauce, silesian-style dumplings, mixed vegetables salad	28,00
Breaded chicken fillet, french fries, carrot with apple	19,50
Chicken breast with spinach and blue cheese sauce unpeeled fried potatoes with garlic butter, mix of lettuce with tomatoes, sprouts and vinegrette sauce	26,00
Turkey breast with cranberry and orange sauce, rice, mixed vegetables salad	25,50
Pieces of chicken breast in sesame seeds french fries, spinach	24,00

You can replace accompaniments to dishes.  
Carrots and peas for main dishes - 1zł ☺

## POTATO PANCAKES

Topped with sour cream	4 pcs	12,50
	2 pcs	8,00
With pork stew	4 pcs	18,50
	2 pcs	11,00
With mushrooms sauce	4 pcs	16,50
	2 pcs	10,00

## PASTA

Tagiatelle with chicken, pear, roasted almonds and cream		17,50
Spaghetti with spinach, pork tenderloin, bacon, blue cheese and parmesan		18,50

## GOŁĄBKI - STUFFED CABBAGE ROLLS

Own style – with carrot, green pea, buckwheat porridge and tomato & paprika sauce (380/130 g)		15,00
Classic – stuffed with rice and meat with mushrooms sauce (450/130 g)		16,50

## PANCAKES

With cream cheese and cherry jam (250 g)		12,50
Ukrainian style - with cottage cheese, mashed potatoes and smoked bacon, served with sour cream (320 g)		14,00

## RACUCHY - sweet apple crumpet

with apples, cinnamon and powdered sugar		12,50
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## CEPELINY, Kartacze

Meat stuffed dumplings		15,50
Traditional dish from the region of north-eastern Poland and Lithuania, topped with bacon greaves and sour cream (320g)		

## **DUMPLINGS** (10 pcs)

With baked goose and pear	18,50
With spinach and sheep's milk cheese topped with blue cheese sauce	15,50
"Ruskie" with cottage cheese, potatoes and onion	14,00
With meat (mixed pork and beef)	14,50
With sauerkraut nad mushrooms	14,00
With sweet cheese and cream sauce	13,50
With strawberries, sweet cream sauce and strawberry mousse	14,00
Mix of dumplings (20 pcs) with goose, spinach, ruskie, sauerkraut nad mushrooms	29,00

## **NOODLE WITH PLUM**

Topped with butter and bread-crumbs	13,50
Topped with cream sauce	14,50

## **KOPYTKA – Polish gnocchi, made from wheat flour, eggs and potatoes**

Topped with butter and bread-crumbs (230 g)	11,50
With pork stew (230 g/350 g)	17,50

## **ACCOMPANIMENTS**

all accompaniments	4,50
kopytka – polish gnocci, silesian-style dumplings, unpeeled fried potatoes with garlic butter, boiled potatoes, french fries, buckwheat, rice stewed cabbage, spinach, carrot and green pea, stewed beetroot celery with nuts and sour cream, carrot with apple, beetroot with horseradish, pickled cucumber, mixed vegetables salad mix of lettuce with tomatoes and vinegrette sauce,	

## DESSERT

Apple pie with vanilla ice cream	10,50
Carrot cake glazed with white chocolate and lime juice	7,50
Cheese cake with chocolate	8,00
Chocolate mousse with cherry jam and whipped cream	11,50

## HOT CHOCOLATE

With whipped cream	7,50
With nuts & whipped cream	8,50

## TEAS- loose tea leaves served in a tea-pot

small (450ml)	7,50	large (900ml)	13,00
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### Assam TGFOP 1 - black

Indian classical black tea with an intensive flavor

### Earl Grey Royal - black

Ceylon premium black tea with the essence of bergamot and fragrant jasmine flowers

### Chun Me - green

Chinese tea with a delicate flower fragrant, a bit sweet, brightly infused

### Jasmine - green

Classical Vietnamese tea, with yasmine petals

### Yamamoto - green

Japanese sencha with lemon grass

### Red Orange - fruit

Composed of hawthorn, hibiscus, apple and dried citrus peal

### Fruit Garden - fruit

Composed of cherry, blackberry, blueberry, raisin and rose petals

### Fire in the Hearth - fruit

Composed of apple, cinnamons tic, almonds, hawthorn and hibiscus, perfect tea for a chilly day

### Pai Mu Tam - white

Tea made of young tea leaves, very delicate

## WARMING TEAS ON COLD DAYS

Lemon & ginger	8,50
Black tea, lemon juice, fresh ginger, honey	
Mint & honey	8,50
Mint leaves, lime, honey and fresh ginger	

## COFFEE

With honey & cinnamon	9,50
Latte macchiato	9,00
Latte mokka	9,50
Black coffee or espresso	6,00
Coffee with milk	6,50
Cappuccino	7,00

## MINERAL WATER

Wysowianka - sparkling (bottle 330ml)	4,50
Wysowianka – still (300 ml)	4,50
Cisowianka Classic still (bottle 700ml)	9,50
Cisowianka Perlage (bottle 700ml) naturally carbonated	9,50

## KWAS CHLEBOWY

Traditional East-Slavic, soft drink of live fermentation  
made according to ancient recipes, exclusively out of natural ingredients,  
on the basis of rye and barley malt.

Regular - Obolon (300 ml)	5,50
Dark - Rycerski (300 ml)	6,50

## SOFT DRINKS

Pepsi Cola, Mirinda, 7UP, Pepsi Light (bottle 200 ml)	5,00
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## LEMONADES

Classic	5,50
with freshly squeezed lemon juice and lime (350 ml)	
Mint	8,00
fresh mint leaves, sugar sirup, fresh ginger and crushed ice (350 ml)	
Pink	9,00
freshly squeezed grapefruit juice and classic lemonade	

## FRESHLY SQUEEZED JUICES

Apple (300 ml)	7,00
Carrot (300 ml)	6,50
Mix of carrot and apple (300 ml)	7,00
Mix of carrot and celery (300 ml)	8,50
Mix carrot and orange (300 ml)	9,50
Orange (300 ml)	10,50
Grapefruit (300 ml)	10,50

## JUICES

Orange, Blackcurrant, Apple, Banana, Grapefruit (300 ml)	4,50
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## DAIRY COCKTAILS

With strawberries (300 ml)	7,50
With blueberries (300 ml)	8,00
With raspberries (300 ml)	7,50

## KOMPOT – boiled fruit drink,

Made from seasonal fruit (250 ml)	2,50
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## **BRACKIE draft beer**

Brewed in the Browar Zamkowy (Castle Brewery) in Cieszyn. One of the few beers produced using traditional recipes. Beer with "character", with an intense flavour, amber colour and beautiful foam.

Large 0,5 l	8,00
Small 0,3 l	6,50
Mulled beer with honey and fresh ginger 0,5 l	9,50
Mulled beer with honey and fresh ginger 0,3 l	8,00

## **POLSH LOCAL BREWERIES bottled beers**

Wyborne (bottle 0,5 l) – Ciechan Brewery	9,50
Light beer of bottom fermentation in lager style. Non-preserved. The flavor is slightly malt with a perceptible hint of aromatic hop without intense bitterness.	
Pszeniczne (Ciechan Wheat) (bottle 0,5 l) – Ciechan Brewery	9,50
Unfiltered beer of upper fermentation. Impressive cloudy and golden color. Natural yeast precipitate can be seen. Clearly concise in taste, bread, perceptible wheat, clove and banana.	
Miodowe (Ciechan Honey) (bottle 0,5 l) - Ciechan Brewery	9,50
Light beer of bottom fermentation in lager style. In the taste clear natural honey – the dominant profile of beer. Perfect sweetness of the liquor affects, that the power of alcohol is practically not perceptible. Unfiltered, only with natural honey.	
Miodne (bottle 0,5 l) – Kormoran Brewery	9,50
Dark beer with natural honey added. Coffee and chocolate flavour and delicate hop accompanied by the delicacy and sweetness of multiflorous honey.	
Orkiszowe (bottle 0,5 l)- Kormoran Brewery	9,50
Spelt beer from Warmia. Well balanced flavour, fresh and mild, without intense bitterness.	
Fortuna Mirabelka (bottle 0,5 l)- Fortuna Brewery	9,50
Light, tasty and refreshing beer with mirabelle plum juice added. Exceptionally rich flavour and great composition.	
Lwówek Ratuszowe (bottle 0,5 l)- Lwówek Brewery	9,50
Unfiltered, non-preserved lager style beer.	

## UKRAINIAN BEERS

Svyturys Baltas (bottle 0,5 l)	11,00
Unfiltered, wheat and barley beer, harmonious and slightly fruity taste	
Obolon Pshenitschne (bottle 0,5 l)	9,50
Light, wheat, unfiltered.	
Obolon Magnat (bottle 0,5 l)	9,50
Lager type, light, premium beer. Rich malty taste, harmoniously combined with expressive hop bitterness.	
Obolon Oksamytove (bottle 0,5 l)	9,50
A "velvety" red beer, with caramel taste	
Lviv's Porter (bottle 0,5 l)	10,50
A strong, dark beer, with a harmonious and velvety taste. 8% vol	

## CIDERS

Cydr Miłosławki – apple cider (bottle 0,5 l)	9,50
Perry Miłosławki – pear cider (bottle 0,5 l)	9,50

## HOUSE WINE

Egri Cabernet Franc – red	100 ml	6,00
Hungary	500 ml	26,00
Ágneskert Cuvée – white	100 ml	6,00
Hungary	500 ml	26,00

## WINES FROM GEORGIA

Rkatsiteli - Kakheti	100 ml	9,00
Georgia	bottle 750 ml	63,00
Saperavi - Kakheti	100 ml	9,00
Georgia	bottle 750 ml	63,00

## HEATED WINE

Hungarian wine heated with spices, nuts, almonds, honey and orange	9,50
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## VODKA

Nemiroff Wheat – Ukrainian, wheat	40 ml	5,50
Żytnia Extra	40 ml	4,50
Wyborowa	40 ml	5,00
Soplica	40 ml	5,50

## FLAVOURED VODKA

Pieprzówka – pepper vodka	40 ml	6,50
Przepalanka - caramelized vodka	40 ml	6,50
Czarny bez - black lilac	40 ml	6,50
Jeżynówka –J.A. Baczewski - blackberry vodka	40 ml	8,00
Pomarańczówka – J.A. Baczewski – orange vodka	40 ml	8,00
Nemiroff – chilli and honey	40 ml	7,00
Żubrówka	40 ml	5,50
Żołądkowa Gorzka (bitter)	40 ml	5,50
Żołądkowa Gorzka z mietą (bitter with mint)	40 ml	5,50
Soplica Wiśniowa (cherry)	40 ml	5,50
Soplica Orzech Laskowy (hazelnut)	40 ml	5,50
Soplica Czarna Porzeczka (black currant)	40 ml	5,50
Stumbras Pigwa – Lithuanian, with quince juice	40 ml	6,00
Stumbras Cranberry – with cranberry juice	40 ml	6,00

## LIQUEUR

Herba Devynia – Lithuanian, herbs	40 ml	6,50
Amaretto	40 ml	8,00
Advocaat	40 ml	5,50
Becherowka	40 ml	7,50
Krupnik– Polish, honey	40 ml	6,00

## BRANDY

Pliska VSOP Reserve	40 ml	7,50
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