

## BREAKFAST

Fritters with cottage cheese, strawberry mousse, fresh seasonal fruits and whipped cream (300g)	13,50
Omelette with tomatoes, mozzarella cheese and fresh basil (280g)	11,50
Fried eggs on bacon with lettuce with tomatoes and vinegrette sauce, croutons with garlic and herbs butter (300g)	14,50
Scrambled eggs	
plain, on butter (140 g)	7,00
with ham (170 g)	7,50
with bacon (170 g)	7,50
with mushrooms (170 g)	7,50
with chive (150 g)	7,50
with a mix of all ingredients listed above (170 g)	9,50
Grilled white sausages from local butcher, with fried egg, horseradish sauce, mustard, lettuce with tomatoes and vinegrette sauce (300g)	16,50
Plate of cheese cottage cheese with radish, chive and cream, goat's cheese, blue cheese, mozzarella, tomatoes, cucumber, mix of lettuce vinegrette sauce, croutons and garlic butter (300g)	16,50

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 (100/50 g)	7,50
Salad with grilled pork tenderloin marinated in ajika sauce, egg, tomato, pickled cucumber, crisphead lettuce, sprouts with chives & garlic sauce (350 g)	18,50
Salad with goat's cheese, walnuts, grapes, crisphead lettuce, radicchio, arugula with vinegrette sauce (350 g)	17,50

## SOUPS

Beetroot soup with dumplings (320 g)	8,50
Tomato soup with noodles (320 g)	6,50
Wild mushrooms soup (320 g)	8,50
Green pea and carrot soup with croutons (320 g)	5,50
Żurek – a traditional, Polish fermented sour soup with egg (320 g)	6,50
with sausage (280 /60 g)	9,50
Chicken soup with noodle (320 g)	6,50
Soup of the day - served from Monday to Friday (320 g)	4,50

## FRESH TROUT FROM THE VALLEY KLUCZWODY

Trout steamed with vegetables, served with rice (230 /120g)	28,50
Trout baked with rosemary and lime, served with fried potatoes with garlic butter, mix of lettuce with tomatoes and vinegrette sauce (230 /120g)	29,50

## MAIN DISH

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

Accompaniments to dishes you can replace.

Carrots and peas for main dishes - 1zł ☺

## POTATO PANCAKES

Topped with sour cream	4 pcs	13,50
	2 pcs	8,50
With pork stew	4 pcs	19,50
	2 pcs	12,00
With mushrooms sauce	4 pcs	17,50
	2 pcs	11,00
Platter of potato pancakes with sour cream, pork stew and mushrooms sauce	6 pcs	29,50

## PASTA

Tagiatelle with chicken, pear, roasted almonds and cream (500 g)		18,50
Spaghetti with spinach, pork tenderloin, bacon, blue cheese and parmesan (500 g)		18,50

## GOŁĄBKI - STUFFED CABBAGE ROLLS

Own style – with carrot, green pea, buckwheat porridge and tomato & paprika sauce (380/130 g)		15,50
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)		14,50

## RACUCHY - sweet apple crumpet

With apples, cinnamon and powdered sugar (320 g)		12,50
--	--	-------

## CEPELINY, KARTACZE – “zeppelins”

Meat stuffed dumplings Traditional dish from the region of north-eastern Poland and Lithuania, topped with bacon greaves and sour cream (320g)		16,50
---	--	-------

### **PIEROGI – POLISH 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	14,50
With meat (mixed pork and beef)	15,50
With sauerkraut nad mushrooms	15,00
With sweet cheese and cream sauce	14,00
With strawberries, sweet cream sauce and strawberry mousse	14,50
Mix of dumplings (20 pcs) with goose, spinach, "ruskie", sauerkraut nad mushrooms	29,50

### **NOODLE WITH PLUM**

Topped with butter and bread-crumbs	14,50
Topped with cream sauce	15,00

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

Topped with butter and bread-crumbs (230 g)	12,00
With pork stew (230 g/350 g)	18,50

### **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,  
pickled cucumber, mixed vegetables salad,  
mix of lettuce with tomatoes and vinegrette sauce,



## WARMING TEAS ON COLD DAYS

Lemon & ginger black tea, lemon juice, fresh ginger, honey (450 ml)	9,50
Mint & honey mint leaves, lime, honey and fresh ginger (450 ml)	9,50

## COFFEE

With honey and cinnamon	9,50
Latte macchiatto	9,00
Black coffee or espresso	6,50
Double espresso	9,50
Coffee with milk	7,00
Cappuccino	7,50

## MINERAL WATER

Wysowianka - sparkling (bottle 330ml)	5,00
Wysowianka – still (300 ml)	5,00
Cisowianka Classic still (bottle 700ml)	10,50
Cisowianka Perlage (bottle 700ml) naturally carbonated	10,50

## 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)	6,00
Dark - Rycerski (300 ml)	9,50

## KOMPOT – boiled fruit drink,

Large (500 ml)	5,00
Small (250 ml)	2,50

## LEMONADES

Classic	6,00
with freshly squeezed lemon juice and lime (350 ml)	
Mint lemonade	8,00
fresh mint leaves, sugar sirup, fresh ginger and crushed ice (450 ml)	
Grapefruit lemonade	8,50
freshly squeezed grapefruit juice and classic lemonade (400 ml)	
Raspberry lemonade	8,50
mixed raspberries, mint, sugar syrup, crushed ice (400 ml)	

## FRESHLY SQUEEZED JUICES

Apple (300 ml)	6,50
Carrot (300 ml)	6,00
Mix of carrot and apple (300 ml)	6,50
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

## DAIRY COCKTAILS

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

## JUICES

Orange, Blackcurrant, Apple, Banana, Grapefruit (300 ml)	6,00
--	------

## SOFT DRINKS

Pepsi Cola, Mirinda, 7UP, Pepsi Light (bottle 200 ml)	6,00
---	------



## DRAFT BEER

Unpasteurized lager brewed in the local brewery in Tenczynek, produced using traditional recipes. Beer with "character", with an intense flavour, distinct taste and low bitterness.

Large 0,5 l	9,50
Small 0,3 l	7,50
Mulled beer with honey and fresh ginger 0,5l	10,50
Mulled beer with honey and fresh ginger 0,3l	8,00

## POLSH LOCAL BREWERIES bottled beers

<b>The first phase of the eclipse</b> (bottle 0,5 l) -Kraft Lab This beer is base on natural grapefruit juice extracted from fresh fruits, it has clear banana and grapefruit aroma. Refreshing, dry with a delicate sweetness and resinous, spicy bitterness and a delicate aftertaste of bread.	12,00
<b>Wyborne</b> (bottle 0,5 l) – Ciechan Brewery 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.	9,50
<b>Pszeniczne (Ciechan Wheat)</b> (bottle 0,5 l) – Ciechan Brewery 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.	9,50
<b>Miodowe (Ciechan Honey)</b> (bottle 0,5 l) - Ciechan Brewery 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.	9,50
<b>Miodne</b> (bottle 0,5 l) – Kormoran Brewery Dark beer with natural honey added. Coffee and chocolate flavour and delicate hop accompanied by the delicacy and sweetness of multiflorous honey.	9,50
<b>Fortuna Mirabelka</b> (bottle 0,5 l)- Fortuna Brewery Light, tasty and refreshing beer with mirabelle plum juice added. Exceptionally rich flavour and great composition.	9,50
<b>VEGEBE - Gluten-free Session IPA</b> (bottle 0,5 l)- Kraft Lab Strong aromas of citrus fruits and addition of lemongrass and finish with accents of pine and caramel. Beer brewed without a trace of gluten	14,50

## UKRAINIAN BEERS

Svyturys Baltas (bottle 0,5 l)	12,00
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)	11,50
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	24,00
Ágneskerti Cuvée – white	100 ml	6,00
Hungary	500 ml	24,00

## WINES FROM GEORGIA

Rkatsiteli – white, dry	100 ml	9,50
Kakheti, Georgia	bottle 750 ml	59,00
Saperavi – red, dry	100 ml	9,50
Kakheti, Georgia	bottle 750 ml	59,00
Pirosmani – red, semi-dry	100 ml	9,50
Kakheti, Georgia	bottle 750 ml	59,00

## HEATED WINE

Hungarian wine heated with spices, delicacies, honey, cinnamon and orange (150 ml)	9,50
---	------

## VODKA

Żytńia Extra	40 ml	6,00
Wyborowa	40 ml	6,00
Soplica	40 ml	6,00
Nemiroff Wheat – Ukrainian, wheat	40 ml	6,50

## FLAVOURED VODKA

Pieprzówka – pepper vodka	40 ml	6,00
Przepalanka – caramelized vodka	40 ml	6,00
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	6,50
Żubrówka	40 ml	6,00
Żołądkowa Gorzka (bitter)	40 ml	6,00
Żołądkowa Gorzka z mietą (bitter with mint)	40 ml	6,00
Soplica Wiśniowa (cherry)	40 ml	6,00
Soplica Orzech Laskowy (hazelnut)	40 ml	6,00
Soplica Czarna Porzeczka (black currant)	40 ml	6,00
Stumbras Pigwa – Lithuanian, with quince juice	40 ml	6,50
Stumbras Cranberry – with cranberry juice	40 ml	6,50

## LIQUEUR

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
---------------------	-------	------