

CHOOSE
ON-LINE MENU



SCAN ME

SAFE

MODERN

ECO

prices
in PLN with tax

If you require information about food allergens,
please ask the restaurant manager for advice.

STARTERS

Tortellacci with ricotta and spinach sun-dried tomato emulsion / Parmesan cheese	28
Dumplings with duck and buckwheat red onion jam / smoked apple mousse / demi-glace sauce	28
Marinated herring wakame algae / cucumber / sesame oil	24
Raw beef marinated mushrooms / onion / pickled cucumber / egg yolk / mustard	42

SOUPS

Forest mushrooms cream sour cream / puff	18
Chicken and beef broth with pasta	17
Soup of the day	17

SALADS

Salad with goat cheese quinoa / arugula / lamb's lettuce / marinated beetroot / walnuts / dried tomato / raspberry balsamic cream	28
Chicken salad mix of lettuces / pickled ginger / green cucumber / dried cherry tomato / ginger sauce	30

PASTA DISHES

Spaghetti Aglio e Olio garlic / peperoncino pepper / olive oil / Grana Padano cheese	28
Strozzapreti with rabbit saddle cream sauce / chanterelles / sage / Grana Padano cheese	35
Tagiatelle with truffles coppa / marinated artichoke / arugula / Grana Padano cheese	46

MAIN DISHES

Trout from "the Great Forest" fench fries / salad mix / herb butter	48
Pork loin breaded mashed potatoes / fried cabbage	38



Confit duck leg Potato gnocchi / glazed beetroots / demi-glace sauce / cranberry jam	47
Pork ribs french fries / red cabbage kimchi / mustard sauce	66
Slow roasted pork bacon baked potatoes / mushrooms / confit shallots / whiskey demi-glace sauce	48
Turkey loin wrapped inm bacon apple and parsnip purée / pumpkin gnocchi / pickled vegetables / boletus sauce	38
Risotto with beef tenderloin red wine / bay bolete / amber cheese / kale	54
Risotto with bolete mushrooms spinach / dried tomato	32
Wild boar roulade mashed potato / fried cabbage / own sauce	46
French corn chicken roulade pistachios / sweet mashed potato / roasted vegetables / chicken demi-glace sauce	38
Hereford Uruguay beef steak wedges / salad mix / cheese sauce	75
Beef tenderloin steak boletus purée / bonfire potato / pickled vegetables / rosemary butter / demi-glace sauce	110
DESSERTS	
Yoghurt meringue coconut cream / aperol jam / jelly / mango / fruit	22
Mille - Feuille (available on weekends) puff pastry / pâtissière vanilla / earl gray cream with orange / sea buckthorn gel	26
Basque cheesecake spicy bottom / caramelized plum / cigarillo cookie	24
Black Forest cake cream mousse / cherry jam / chocolate cream / shooting sugar	24
Monoportion dessert (available on weekends)	16

○ COFFEE ○

Espresso	7
Espresso Macchiato	8
Espresso Doppio	9
Americano	9
Cappuccino	9
Flat White	10
Latte Macchiato	12
Flavoured Latte Macchiato (ask the waiter)	14

○ TEA RONNEFELDT ○

Black: Assam Bari, Earl Grey	12
Green: Greenleaf, Morgentau Fruit	12
Fruit: Cream Orange, Sweet Berries	12
Mint: Refreshing Mint	12

○ DRINKS FOR COLD DAYS ○

Hot Molo 400 ml	14
Hot Chocolate 300 ml	18
Mulled Beer 500 ml	15
Mulled Red Wine 300 ml	15
Mulled White Wine 300 ml	15

○ WATER ○

Cisowianka Stil 300 ml	7
Cisowianka Sparkling 300 ml	7
Carafe 1l (stil / sparkling)	15
Aqua Panna / S.Pellegrino 250 ml	9
Aqua Panna / S.Pellegrino 750 ml	19

○ TYMBARK JUICE 200 ML ○

Orange	7
Apple	7
Black Currant	7
Grapefruit	7
Tomato	7

○ FRESH JUICE 350 ML ○

Orange	15
Grapefruit	15
Apple	15
Carrot	15

○ DRINKS ○

Pepsi 200 ml	7
Pepsi Max 200 ml	7
7up 200 ml	7
Mirinda 200 ml	7
Schweppes Tonic 200 ml	7
Lipton Ice Tea 200 ml	7
Red Bull 250 ml	10

○ LEMONADE ○

400 ml (ask the waiter)	14
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○ DRAFT BEER ○

Żywiec 300 ml	10
Żywiec 500 ml	12
Heineken 250 ml	10
Heineken 500 ml	12

○ BOTTLED BEER ○

Żywiec Alcohol Free 330 ml	10
Żywiec Porter 500 ml	14
Desperados 400 ml	12
Cieżyńskie 500 ml (Pszenciczne, Lager, Ipa)	14
Craft Beer 500 ml (ask the waiter)	16

○ REGIONAL ALCOHOL ○

Wiśniowa 40%	12
Warzonka 38%	14
Przepalanka 45%	14
Śliwowa 60%	16

○ ORIGINAL COCKTAILS BERRY GIN ○

Berry Gin gin / raspberry-blackberry syrup / cranberry juice / lemon juice	28
Apple Honey apple whisky / honey / lemon juice / egg white	23
Irish Flower whiskey / elderberry syrup / lemon juice / egg white	22
Charming Almonds whiskey / almond liqueur / sugar syrup / lemon juice / egg white	24
Crazy Combination aperol / lime vodka / sugar syrup / lemon juice / schweppes	24
Pineapple Pink strawberry gin / pineapple rum / strawberry syrup / lemon juice / prosecco	28
Autumn Euphoria aperitif / flavored vodka / sugar syrup / lemon juice / sparkling water	23
Fresh Mexico 🍷 tequila / honey / fresh orange juice / lemon juice / cinnamon	24
Hot Strawberry 🍷 rum / strawberry syrup / lemon juice	25

○ CLASSIC COCKTAILS ○

Aperol Spritz aperol / prosecco / sparkling water	22
Espresso Martini vodka / coffee liqueur / sugar syrup / coffee	22
Margarita tequila / orange liqueur / lime juice / sugar syrup	24
Cosmopolitan vodka / cranberry juice / liqueur / lime juice	24
Old Fashioned whiskey / sugar syrup / bitters	24

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○ **KIDS MENU** ○

Chicken and beef broth
noodles, vegetable 10

Tomato soup
with noodles 10

Chicken breasts
carrot salad, fries 15

Breaded cod loin
mashed potatoes, white cabbage salad 20

Bolognese pasta
with parmesan cheese 16

American pancakes
with cottage cheese and jam 16

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