



KUCHNIA I WINO

*Szum  
i Rosa*

In our cuisine, we focus on original dish compositions where every ingredient plays a key role in creating a harmonious whole. We rely on local products, working closely with trusted farmers and drawing from the richness of seasonal ingredients. Each of our dishes tells a unique story, where freshness, quality and passion come together in a cohesive culinary creation. We invite you to discover flavors inspired by nature and tradition — presented with a modern twist.



*Please note that for reservations of more than 8 people, a 10% service fee is added to the invoice.*

## STARTERS

**BAKED CAMEMBERT** 🍷  
cranberry / pickled pumpkin /  
apple chutney / homemade bread 400g / 125g | **48pln**

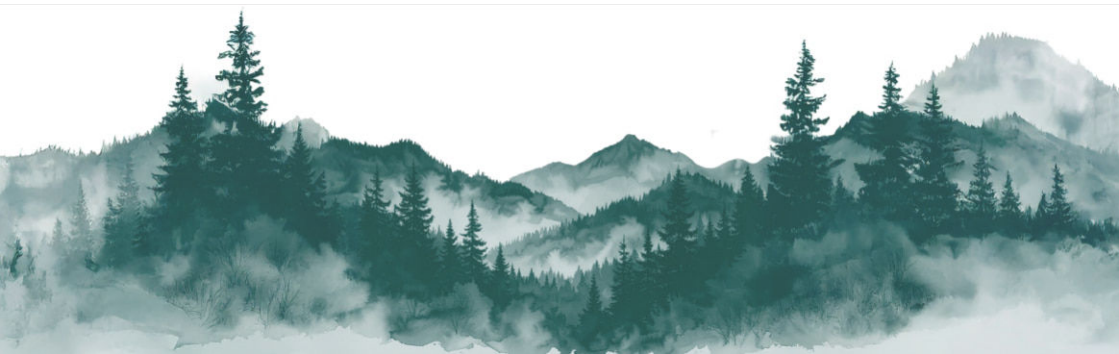
**HERRING OUR WAY** 🍷🍷🍷🍷  
polish potato cake / cream cheese / sour cream /  
pickled chanterelles / creamy yolk /  
lovage mayonnaise 400g / 100g | **48pln**

**STUFFED BAKED POTATO** 🍷🍷🍷🍷  
black pudding / cheddar / sour cream /  
cranberry / apple chutney / walnuts 400g / 120g | **48pln**

**PATE EN CROUT** 🍷🍷🍷🍷  
veal / pork / liver / bacon / lovage mayonnaise /  
balsamico onion / pickled wild mushrooms /  
choux pastry 400g / 200g | **54pln**

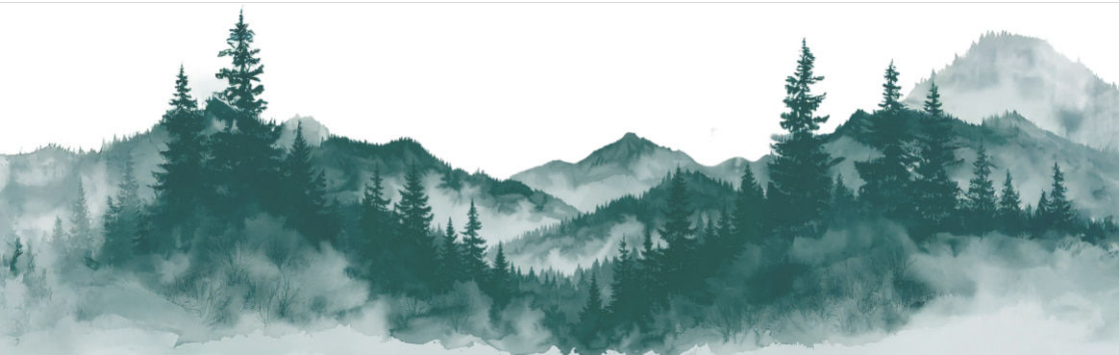
**TRUFFLE BEEF TARTARE** 🍷🍷🍷🍷🍷🍷  
coarsely chopped beef tenderloin / fresh truffle /  
parmesan / potato crisp / truffle mayonnaise /  
capars / cucumber / onion / french mustard / homemade bread 400g / 110g | **74pln**

































**SOUP OF THE DAY** 350g / 400g  
ask our staff about the details

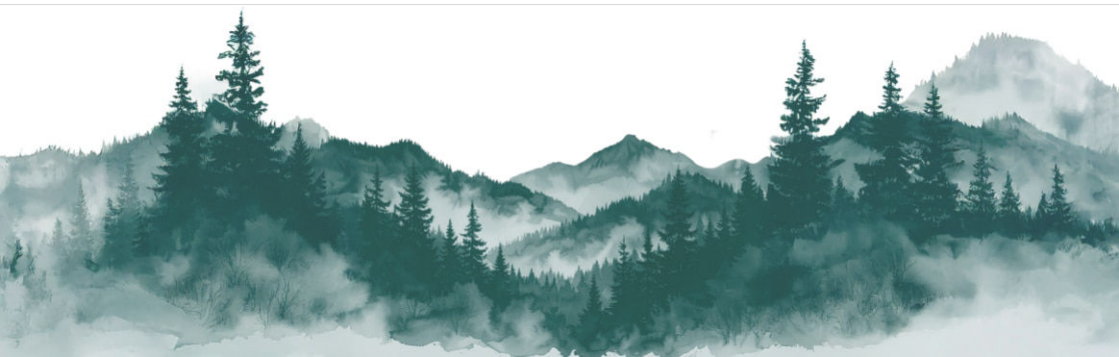


## MAIN COURSE

- PANKO AUBERGINE** 🌿🍄🌶️🥑 450g / 300g | **52pln**  
chipotle mayonnaise / parmesan / panko /  
lovage / cucumber / coriander
- FRIED CHEESE** 🌿🍄🥑 550g / 350g | **58pln**  
edam cheese / cherry-rhubarb chutney /  
white cabbage / cucumbers from our pantry /  
honey-mustard vinegret sauce / chips
- DUCK STUFFED DUMPLINGS** 🍄🥑🌿🦆 500g / 300g | **66pln**  
confit duck leg / red cabbage /  
sour cream / demi glace
- CHICKEN SUPREME** 🌿🍄🥑🍄🥑🦆 450g / 200g | **68pln**  
oyster mushrooms / chanterelles / sour cream /  
dumplings / spinach / rocket salad / vinegret
- PORK LOIN ON THE BONE** 🍄🌿🥑🥑 650g / 350g | **72pln**  
fried egg / winter polish style cucumber salad  
with sour cream / potatoes
- ROSTBEEF SANDWICH** 🐖🌿🌶️🥑🥑 600g / 120g | **72pln**  
herb sauce / cheddar / pickled cucumber /  
caramelised onion / homemade bread /  
sweet potato chips



- PORK TENDERLOIN A'LA WELLINGTON**      
    
- truffle mayonnaise / buttery puff pastry /  
 wild mushrooms / bacon / mustard /  
 pickled pumpkin / confit beetroot
- 600g / 150g | **72pln**
- SALMON**    
- chipotle mayonnaise / avocado / tomato /  
 red pepper / sweet potato chips
- 550g / 180g | **72pln**
- DUCK FILLET**     
- citrus pear / red cabbage / dumplings /  
 demi glace / balsamico onion
- 600g / 200g | **82pln**
- LOCALLY GROWN TROUT**    
- creme fraiche / tomato / red onion /  
 chives / salsa verde / chips
- 540g / 330g | **82pln**
- BEEF ROULADES**     
- stuffing with bacon and onion / red cabbage /  
 polish potato cake / sour cream /  
 rowan berry / demi glace
- 600g / 250g | **84pln**
- LONG COOKED PORK KNUCKLE**     
- signature plum glaze / cucumber salad/chips /  
 horseradish / mustard / chives
- 1200g / 800g | **86pln**



**WILD MUSHROOMS RISOTTO**      
fresh truffle / porcini mushroom /  
chanterelle mushroom / creamy yolk / parmesan /  
mascarpone

500g / 100g | **64pln**

**PASTA WITH GOAT CHEESE**     
regional blue goat cheese / seasonal vegetables /  
pistachios

410g / 100g | **62pln**

**BEEF PASTA**      
marinated beef / creamy mascarpone sauce /  
ginger / garlic / sesame / red onion / coriander

400g / 100g | **68pln**

**CACIO E PEPE PASTA**     
spaghetti / fresh truffle / black pepper /  
parmesan/butter

450g / 100g | **68pln**

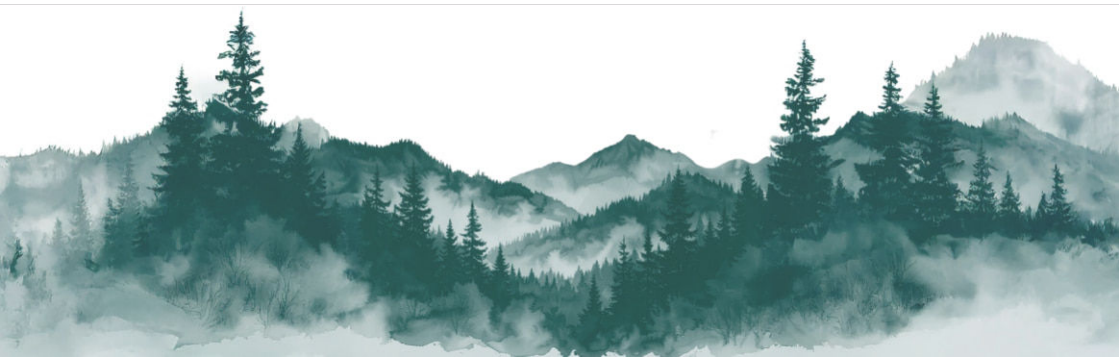
## SALADS

**WITH POULTRY LIVER**         
cherry liqueur / mustard vinegar / cherry tomato /  
bacon / red onion / pickled cucumber /  
homemade bread

510g / 200g | **64pln**

**WITH GOAT CHEESE**      
salad mix / caramelized apricot / confit beetroot /  
pickled pumpkin / honey and lemon vinegar /  
sunflower seeds / homemade bread / sea buckthorn

490g / 100g | **66pln**



## SWEET SOMETHING

STRUDEL    

vanilla ice cream / apples / dates /  
cinnamon / cardamom / almonds

400g | **40pln**

CHOCOLATE FONDANT    

seasonal fruit / almond crumble /  
caramel ice cream / maldon salt

350g | **40pln**

HOMEMADE ROASTED PLAIT   

mascarpone cream / seasonal fruit / cocoa /  
coffee / bailey's sauce

400g | **40pln**



## PIZZA 30 cm

Pizza dough is a complex recipe prepared 48h before it's baked.  
Our pizza is baked at 400 C degrees which makes it both delicate and crunchy.  
We use the highest quality ingredients imported from Italy.

### MARGHERITA

San Marzano DOP tomato sauce /  
mozzarella Fior di Latte/ basil

34pln

### COTTO

San Marzano DOP tomato sauce /  
mozzarella Fior di Latte / prosciutto cotto /  
mushrooms / basil

44pln

### SALAME MILANO

San Marzano DOP tomato sauce / mozzarella Fior di Latte /  
salame milano / garlic / red onion

46pln

### PATATA

cream sauce / mozzarella Fior di Latte /  
confit potato / pickled cucumber / peperoncino

46pln

### SPIANATA

San Marzano DOP tomato sauce / mozzarella Fior di Latte /  
salame spianata picante / riviera pink olives /  
chilli / basil

48pln

### MOUNTAIN PIZZA

cream sauce / mozzarella Fior di Latte /  
oscypek (traditional polish smoked sheep's cheese) /  
bacon / red onion / cranberry

52pln



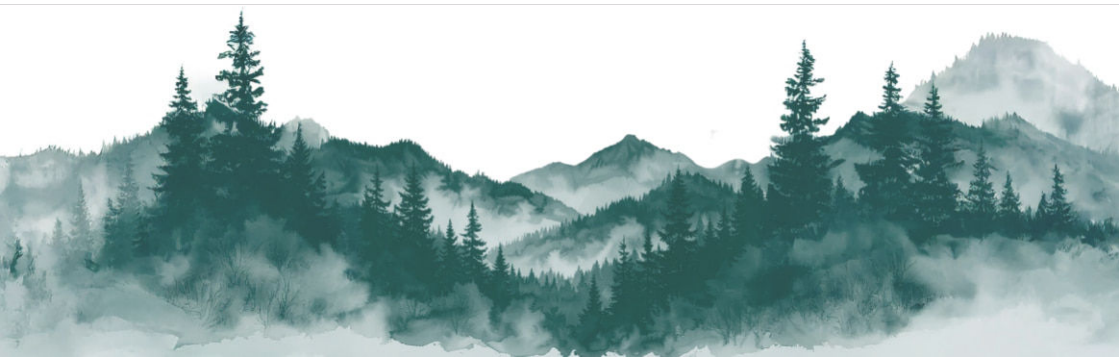
**QUATTRO FORMAGGI** 🌿🍄🌿 52pln  
cream sauce / mozzarella Fior di Latte / grana padano /  
taleggio DOP / gorgonzola DOP

**CALZONE** 🍄🌿🍄 52pln  
San Marzano DOP tomato sauce /  
mozzarella Fior di Latte / prosciutto cotto /  
salame milano / mascarpone / red onion / mushrooms / basil

**CRUDO** 🍄🌿🍄 54pln  
San Marzano DOP tomato sauce /  
mozzarella Fior di Latte / rocket salad /  
prosciutto crudo / cherry tomatoes / grana padano

**MORTADELLA CANO PISTACCHIO** 🍄🌿🍄 56pln  
San Marzano DOP tomato sauce /  
mozzarella Fior di Latte / mortadella pistacchio /  
pistachio cream / pistachios / basil

**HOMEMADE BREAD STICKS** 🌿🌿 6szt. | 28pln  
sea salt / black bepper / herbs



## FRESH JUICE 330 ml

lemonade	24pln
beetroot leaven with chilli	28pln
orange	28pln
grapefruit	28pln
orange/grapefruit	28pln

## SOFT DRINKS 200 ml

coca-cola	13pln
coca-cola zero	13pln
fanta	13pln
sprite	13pln
kinley tonic	13pln
cappy apple juice	13pln
cappy orange juice	13pln
red bull	22pln

## WATER 300 ml / 650 ml / 1150 ml

sparkling / still	10pln / 16pln / 26pln
<i>free water refill</i>	



## COFFEE

### SIMPLO - TAKE FIVE

espresso	14pln
espresso doppio	18pln
americano	18pln
latte	18pln
cappuccino	20pln
flat white	20pln
matcha latte hot/iced	24pln
matcha latte hot/iced with seasonal twist	28pln
hot chocolate	22pln
we offer plant milk and lactose-free milk	2 pln

## TEA 400 ml

### ALTHAUS

Earl Grey / Assam Meleng / Sencha Senpai / Jasmine /  
Rooibush Sweet Orang / Grun Matinne / Palm Beach / Jasmine / Red Fruit

21pln

### Compose your own ideal tea:

sea buckthorn preserves / cardamon	9pln
wild rose and apple preserves / honey	9pln
quince preserves / ginger	9pln

### VITAMIN INFUSION 350 ml

lemon and lime juice / ginger / honey / raspberry /  
sea buckthorn preserves / wild rose / rosemary

28pln



## **DRAUGHT BEER SVIJANY** 300 ml / 500 ml

svijany vozka non-alcohol  
svijany maz lager (11% ekst.)  
svijany knezna dark (13,5% ekst.)  
svijany rzezane ½ maz/ ½ knezna

**16pln/18pln**  
**18pln/20pln**  
**18pln/20pln**  
**20pln**

## **BOTTLED BEER** 330 ml / 500 ml

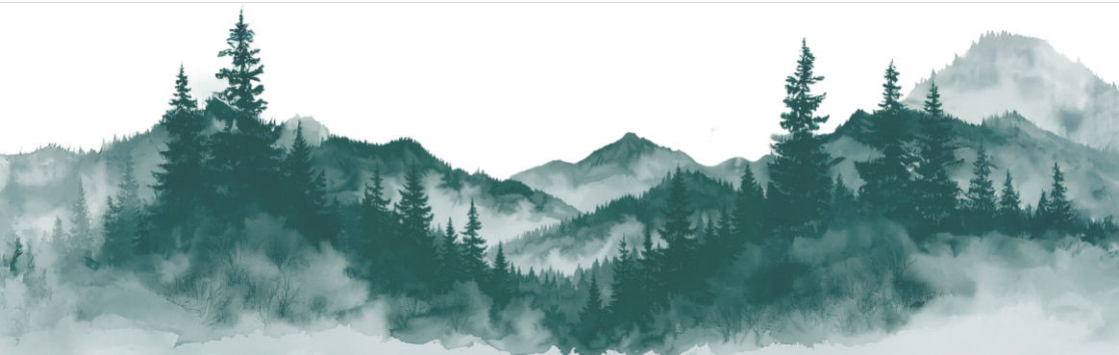
Bud Budweiser Lager 5%  
Corona Extra Lager 4,5%  
Peroni Nastro Azzurro 5%  
Paulaner Weissbier 5,5%

**330 ml / 22pln**  
**330 ml / 22pln**  
**330 ml / 22pln**  
**500 ml / 24pln**

## **REGIONAL BOTTLED BEER** 500 ml

Karkonosz pils 4,8%  
Karkonosz honey 4,2%

**22pln**  
**24pln**



## SIGNATURE COCKTAILS

<b>QUINCE PUNCH</b> ( <i>sweet / sour</i> ) ostoya / quince preserve / sugar syrup / lemon juice	<b>36pIn</b>
<b>PLUM MARTINI</b> ( <i>sweet</i> ) rum / plum puree / lemon juice / dried flowers	<b>36pIn</b>
<b>ROSA GIN</b> ( <i>dry / delicate</i> ) gordon's pink / chambord / lemon juice / sugar syrup / rosemary / sparkling water top up	<b>38pIn</b>
<b>SOUR BY MONKEY</b> ( <i>dry</i> ) monkey shoulder / lemon juice / sugar syrup / vegg white / angostura / orange bitterss	<b>38pIn</b>
<b>SZUM</b> ( <i>sweet and sour</i> ) cointreau / galliano vanilla / passion fruit puree / lime juice / vegg white / kaffir syrup	<b>40pIn</b>
<b>PEAR SOUR</b> ( <i>sweet and sour</i> ) Heritage magnolia gin / pear puree / lemon juice / elder flower syrup / orange bitters / vegg white	<b>40pIn</b>
<b>TWIST ON SEA BUCKTHORN</b> ( <i>sour / refreshing</i> ) buckthorn preserve / olmeca silver / passion fruit puree / hibiscus tonic	<b>40pIn</b>
<b>WOODFORD</b> ( <i>sweet and sour</i> ) woodford / apple syrup / lemon juice / angostura / calvados / vegg white	<b>42pIn</b>

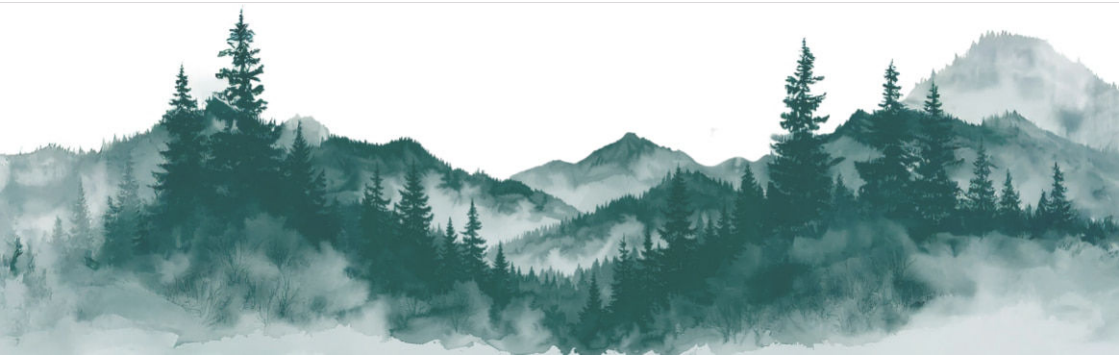


## COCKTAILS

<b>MANIFEST YOUR MOJITO</b> ( <i>delicate / refreshing</i> )	<b>38pln</b>
Jägermaster manifest / lime juice / sugar syrup / strawberry puree / mint / sparkling water top up	
<b>MOJITO</b> ( <i>refreshing</i> )	<b>38pln</b>
havana club / sugar syrup / lime / mint / sparkling water	
<b>PORNSTAR MARTINI</b> ( <i>intensive / tropical</i> )	<b>40pln</b>
vanilla vodka / passoa / passion fruit puree / lime juice / sugar syrup / frizzante	
<b>HUGO</b> ( <i>sweet / delicate</i> )	<b>40pln</b>
frizzante / seasonal fruit / elder flower syrup / lime / mint	
<b>APEROL SPRITZ</b> ( <i>delikatny / wytrawny</i> )	<b>40pln</b>
aperol / frizzante / pomarańcz / top up woda gazowana	
<b>WHITE NEGRONI</b> ( <i>dry</i> )	<b>40pln</b>
bombay gin / lillet blanc / suze liqueur	

## NON-ALCOHOLIC DRINKS

<b>VIRGIN SPRITZ</b> ( <i>delicate / dry</i> )	<b>35pln</b>
Myspritz zero / frizzante zero / orange / sparkling water top up	
<b>NOJITO</b> ( <i>refreshing</i> )	<b>35pln</b>
captain morgan zero / sugar syrup / lime / mint / sparkling water	



## WÓDKI 40 ml

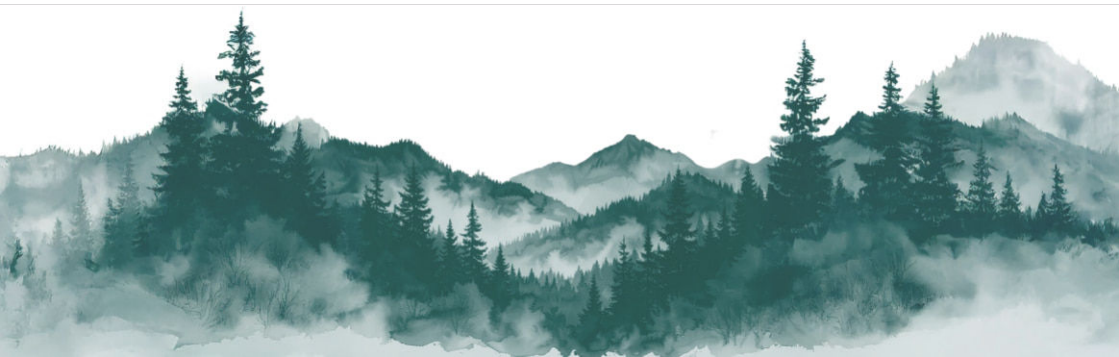
Bocian	18pln
Ostoya	22pln
Ostoya Black	26pln
Belvedere	36pln
Miodula 40 %	24pln
Wiśniówka	24pln
Śliwowica 72%	26pln
Stroch 80	26pln
Okowita 43%	34pln
barley / wheat / potato / rye	
Deska degustacyjna barley / wheat / potato / rye	4 x 20 ml 80pln

## RUM 40 ml

Capitan Morgan "0"	18pln
Capitan Morgan Spiced Gold	20pln
Havana Club Anejo 3yo	20pln
Kraken Spiced Black	26pln
Bumbu	32pln
Dictador 12yo	36pln

## WHISKY / WHISKEY 40 ml

Bushmills	22pln
Monkey Shoulder	26pln
Chivas Regal 12yo	28pln
Johnnie Walker Black Label	26pln
Johnnie Walker Green	40pln
Glenmorangie	34pln
Glenfiddich 12yo	40pln
Glenfiddich 15yo	46pln
Sexton	30pln
Woodford Reserve	32pln
Jameson	22pln
Jack Daniels	24pln
Jack Daniels Fire	24pln
Jack Daniels Honey	24pln
Jim Beam Apple	22pln
Jim Beam Red Stag	22pln

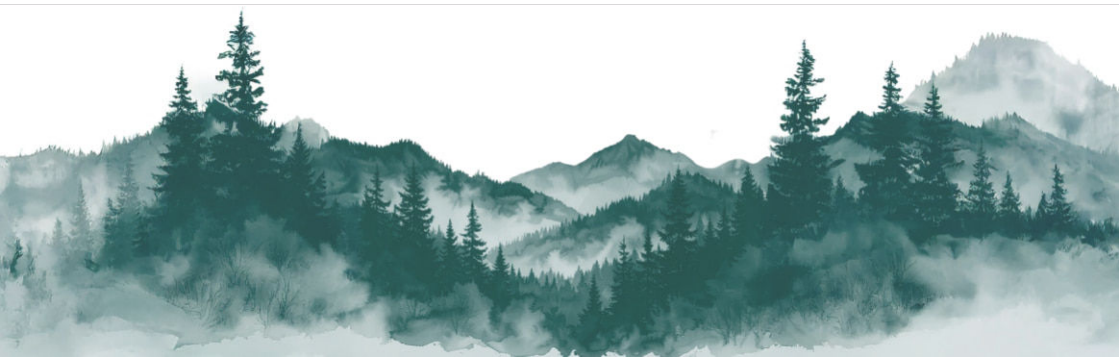


## **GIN 40 ml**

Gordon's pink	<b>22pln</b>
Malfy Rosa Grapefruit	<b>24pln</b>
Bombay	<b>24pln</b>
Hendrick's	<b>26pln</b>
Albert Michler Green	<b>30pln</b>
Ambrosia Day	<b>30pln</b>
Ambrosia Sicily	<b>30pln</b>
Tanqueray no10	<b>30pln</b>
Whitley Neill Small	<b>32pln</b>
Cubical Mango	<b>34pln</b>
Heritage Magnolia	<b>36pln</b>
Jonston Polish Dry Gin	<b>26pln</b>
Jonston Hibiscus Gin	<b>26pln</b>
Jonston Harmony 0% Gin	<b>24pln</b>

## **TEQUILA 40 ml**

Olmecca Silver	<b>22pln</b>
Olmecca Gold	<b>24pln</b>
Cazadores Blanco	<b>30pln</b>
Cazadores Reposado	<b>30pln</b>
Herradura Reposado	<b>36pln</b>
Herradura Anejo	<b>42pln</b>



## LIKIERY 40 ml

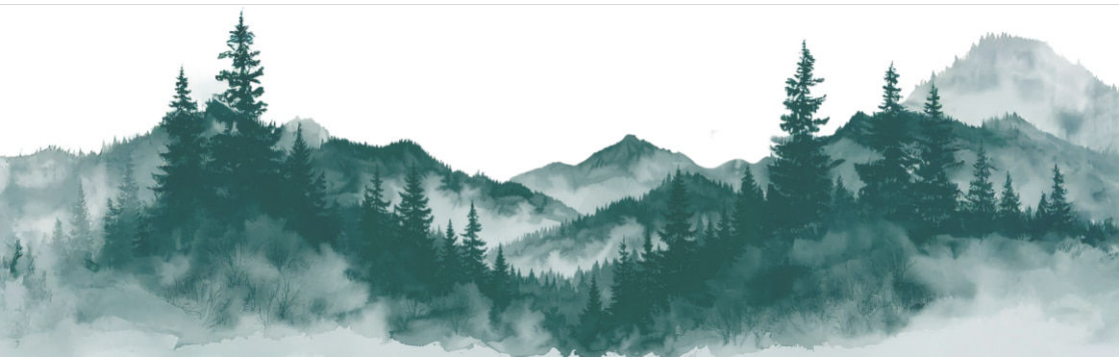
Amaretto	16pln
Aperol / Aperol "0"	18pln
Archers	18pln
Bailey's	18pln
Becherovka	20pln
Cachaca	20pln
Chambord	26pln
Cointreau	20pln
Galliano Vanilla	26pln
Grand mariner	26pln
Jägermeister	22pln
Jägermeister Manifest	30pln
Jägermeister Cold Brew	30pln
Sambuca	22pln
Passoa	16pln
Limoncello	18pln
Kahlua	18pln

## VERMUT 100 ml

Martini Bianco	24pln
Martini Rosso	24pln
Martini Fiero	24pln
Campari	18pln
Lillet Blanc	18pln

## BRANDY / KONIAK 40 ml

Metaxa 5*	22pln
Metaxa 7*	24pln
Calvados	28pln
Hennessy VS	38pln
Remy Martin VS	44pln
Calvados	26pln



# Did it taste good?

LEAVE YOUR OPINION

INSTAGRAM



GOOGLE



## ALLERGENS LIST



chilli



mustard



cacao



seafood



garlic



mushrooms



dairy / lactose



soya



cinnamon



ginger



nuts / sesame



vege



poultry



lamb



fish



pork



gluten



duck



celery



beef

