

APPETIZERS:

Vegetable spring rolls with curry and coriander served with orient-mayo sauce and salad of pickled vegetables 38zł

Shrimps in wine-butter sauce with chili pepper, cherry tomatoes, Grana Padano cheese and toasted bread 53zł

Beef tartare with shallots and boletus and chives, lovage mayo, egg yolk gel, pickled red onion and pickled boletus, lovage crackers and ciabatta croutons 55zł

Crunchy sweet potato fries with set of sauces: BBQ-mayo and orient-mayo 32zł

Home-made potato chips baked with cheddar cheese, jalapeno and coriander, served with orient-mayo sauce 34zł

SOUPS:

Soup of the day with extras 29zł

Thai soup with coconut milk with cream, grilled shrimps, halibut, noodle, pak choi, peanuts and green beans 52zł

STREET FOOD:

100% HAND MADE BEEF BURGER – 200g of meat, home-made brioche, bacon, cheddar cheese, pickled cucumbers with chili, lettuce, tomatoes and original BBQ-mayo sauce, served with coarse-cut fries 55zł

FISH-DOG with cod in panko, parsley gremolata, pickled zucchini and tartar sauce, served with fries 49zł

Bao with shrimps in panko, kimchi cabbage, daikon radish, spicy-mayo sauce, roasted cashews, coriander 54zł

Bao with teriyaki chicken, marinated vegetables, mango-chili emulsion, daikon radish, peanuts and coriander 52zł

Bao with pulled duck bulgogi, Chinese cabbage, sesame sauce, mayo with lemongrass, peanuts and coriander 53zł

Udon in Korean sauce CHOICE OF beef tenderloin/shrimps/tofu, served with carrots, sugar snap peas, mini corn cobs, coriander and sesame 67zł

MAIN DISHES:

Salad with burrata cheese, grilled peach, cherry tomatoes, shallot, caramelized pecans and French vinaigrette (also available with grilled chicken breast or grilled shrimps) 55zł

Grilled feta marinated olive oil with rosemary and garlic, served with hot salad of grilled seasonal vegetables with Kalamata olives, chimichurri, popped quinoa and focaccia 53zł

Lasagne pasta sheets with wine sauce and pesto made of basil and oregano, served with shrimps, fresh zucchini, cherry tomatoes and Grana Padano cheese (also available with tuna loin, chicken breast or burrata cheese) 68zł

Halibut fillet fried in butter, served with fried Chicche dumplings with creamy lemon sauce, romaine lettuce, filleted citrus fruits, pine nuts, French vinaigrette, zucchini and shallot 69zł

Chicken fillet stuffed with basil pesto, wrapped in prosciutto, arancini breaded in panko, wine sauce and sugar snap peas under the herb crumble 63zł

BBQ ribs with grilled potatoes and romaine lettuce with sprouts, French vinaigrette and pickled onion 69zł

Beef cheek cooked in onion sauce with red wine and balsamico, served with puree made of potato and parsley, green beans with pancetta and herb panko crumbs 71zł

Duck breast cooked in butter with potato casserole, served with sweet potato puree with thyme, broccolini and cranberry demi-glace sauce 72zł

DESSERTS:

Cannoli with pistachio cream pâtissière with mascarpone, raspberry gel and chopped pistachios 29zł

Creme brûlée tart with grilled peach tartare with lime, peach gel and orange cookies 29zł

Awaiting time may be lengthen when our restaurant is full.

Thank you for your kind understanding!

List of allergens is available by the waiters.

COFFEE:

Espresso * 10 zł
Espresso doppio ** 15 zł
Espresso macchiato *13 zł
Americano * 14 zł
Flat white ** 16 zł
Cappucino * 17 zł
Cappucino grande ** 19 zł
Latte * 19 zł
Caffe affogato * 24 zł
Orange espresso * 19 zł
Tonic espresso* 19 zł
*a shot of espresso

TEA:

Rooibos ice tea with thyme 29 zł
Green ice tea with passion fruit 29 zł
Matcha latte rose/raspberry/maple syrup 29 zł
Roibos with clove and cinnamon,
served with oranges and honey 23 zł
Almond tea with florentine cookie 23 zł
Classic black 18 zł
Earl gray 18 zł
Black with orange, mango, strawberry and marigold 18 zł
Green sencha 18 zł
Green jasmine sencha 18 zł
Green sencha with pineapple, coconut, papaya and
rosebuds 18 zł
Fruity with raspberry, strawberry and roses 18 zł
Peach punch 18 zł

COLD DRINKS:

Carafe of water with lemon sparkling or still 1l 19 zł
San Pellegrino mineral water 250 ml 13 zł
Acqua Panna still water 250 ml 13 zł
Author's seasonal lemonade 1000 ml 29 zł
Freshly squeezed juice 300 ml 26 zł
Sparkling drinks 200 ml 9 zł
pepsi/ peps max/ Schweppes / mirinda / 7 up
Juices 200 ml orange / apple / currant 9 zł

BEER:

PINTA on tap 500 ml PILS/WEIZEN 19 zł
PINTA bottle 500 ml non-alcoholic MINI MAXI 19 zł

COCKTAILS AND DRINKS:

Pineapple Mojito
rum/Malibu/lime/mint/pineapple 29 zł
Passion fruit Sour
Jameson/passion fruit 32 zł
Old fashioned Woodford Reserve 39 zł
Mimosa, fresh orange juice/prosecco 29 zł
Bellini white peach puree/prosecco 29 zł
Aperol spritz aperol/prosecco/orange 29 zł
Hugo prosecco/lilac flower/lime/mint 29 zł
Lavender vodka/prosecco/lavender syrup 29 zł
Negroni gin Tesselis / wermut/ Campari 34 zł
Jager POWER Jägermeister / strawberry 29 zł
StrawberryMAX Havana/Prosecco/truskawka 29 zł
WHITE SANGRIA 0,5l white wine/ lavender/peach 29 zł

Orange spritz 0%

orange/tonic/orange syrup 29 zł

Free bubbles 0%

passion fruit/mint/orange/prosecco 0% 32 zł

Mimosa 0%

- freshly squeezed orange juice / prosecco 0% 29 zł

Bellini 0%

white peach puree / prosecco 0% 29 zł

Chopin Vodka	23 zł
Pravda Vodka	25 zł
Tessellis	35 zł
Śliwowica Podbeskidzka 72%	26 zł
Tanqueray No.10	20 zł
Tanqueray Sevilla	20 zł
Gin ROKU	29 zł
Gin Mare	33 zł
Olmeca Silver/Gold	22 zł
Jack Daniel's	22 zł
Maker's Mark	27 zł
Gentleman Jack	26 zł
Woodford Reserve	34 zł
Chivas 12YO	22 zł
Singleton 12YO	22 zł
Talisker 10YO	29 zł
Dictador 12	35 zł
Zacapa 23 YO	45 zł
BUMBU YO	32 zł
SET BENRIACH 3x 20ml	49 zł