

APPETIZERS

BEEF SIRLOIN TARTARE _____	33,00 ZŁ
SERVED WITH BREAD AND BUTTER	
CHOPPED SALMON TARTARE _____	36,00 ZŁ
WITH MARINATED GINGER PETALS, CAPERS AND FRESH HORSERADISH, SERVED WITH BREAD	
GRILLED SHEEP CHEESE WITH CRANBERRIES _____	28,00 ZŁ
BLIN WITH GRAVLAX _____	22,00 ZŁ
SERVED WITH BLOT OF DENSE COTTAGE CREAM	
BLIN WITH RED CAVIAR AND COTTAGE CREAM _____	24,00 ZŁ
GOAT CHEESE IN FRENCH PASTRY _____	24,00 ZŁ
WITH CRANBERRIES	

SALADS

ALL SALADS SHALL BE SERVED WITH CRUNCHY BAGUETTE

SALAD WITH GRAVLAX _____	28,90 ZŁ
SALAD WITH MARINATED BEEF _____	28,90 ZŁ
SALAD WITH GOAT CHEESE AND CRANBERRY DRESSING _____	27,00 ZŁ
SALAD WITH CHICKEN _____	25,90 ZŁ

SOUPS

PURE RED BORSCH _____	8,00 ZŁ
IS A QUEEN OF POLISH SOUPS, PREPARED WITH MARINATED BEETROOTS WITH ADDITION OF GENUINE MUSHROOMS AND GARLIC	
RED BORSCH SERVED WITH DUMPLINGS WITH GENUINE MUSHROOMS _____	18,00 ZŁ
BROTH MADE OF COTTAGE HEN AND BEEF WITH HOME-MADE NOODLES _____	16,00 ZŁ
SHALL BE SERVED ON SUNDAY	
POTATO CREAM _____	16,00 ZŁ
CHEF'S CREAM _____	17,00 ZŁ
TODAY'S PROPOSITION	
PARADE OF FOUR SOUPS _____	18,00 ZŁ
FOUR KINDS OF SOUPS SERVED IN SMALL BOWLS, THE DISH IS DEDICATED TO ONE PERSON	

POLISH SEASONED BEEF SIRLOIN

CLASSIC BEEF SIRLOIN STEAK _____	59,90 ZŁ
BURGUNDY STEAK _____	69,90 ZŁ
BEEF SIRLOIN SERVED IN AUTHOR'S RED WINE SAUCE, CLARIFIED BUTTER AND BROWN SUGAR	
JACK DANIEL'S STEAK _____	69,90 ZŁ
BEEF SIRLOIN SERVED IN SAUCE WITH A HINT OF JACK DANIEL'S	
BENEDICTINE STEAK _____	69,90 ZŁ
BEEF SIRLOIN SERVED WITH EGG AND GRILLED BACON	
STEAK À LA PARMA _____	72,90 ZŁ
GRILLED BEEF SIRLOIN SERVED WITH SLICE OF SEASONED PARMA HAM, TOMATO SALSA AND CHILI PEPPER	
STRAWBERRY STEAK _____	69,90 ZŁ
GRILLED BEEF SIRLOIN SPRINKLED WITH BLACK PIEDMONTSE ACETO, SERVED WITH SWEET STRAWBERRIES, ROCKET SALAD AND HOT PEPPERS	
„BRASILIANA” STEAK _____	69,90 ZŁ
BEEF SIRLOIN SERVED WITH GRILLED PINEAPPLE	
ROSTBEEF STEAK _____	44,90 ZŁ
BOILED BEEF _____	49,90 ZŁ
SPECIALLY SELECTED PIECE OF BEEF BOILED FOR MANY HOURS IN VEGETABLES, SERVED WITH HORSERADISH SAUCE, POTATOES AND HOT BEETROOTS	
BEEF CHEEKS WITH BURGUNDY SAUCE _____	49,90 ZŁ
SERVED WITH MASHED POTATOES	

OUR FAMOUS RIBS

RIBS IN HONEY AND HOT PEPPER _____	49,00 ZŁ
HONEST PORTION OF ROASTED RIBS CANDIED WITH HONEY AND POURED WITH HOT PEPPER AND GARLIC, SERVED WITH HOME-MADE MUSTARD	
JACK DANIEL'S RIBS _____	49,00 ZŁ
ROASTED RIBS PICKLED EARLIER IN GRAVY WITH ADDITION OF JACK DANIEL'S, SERVED WITH HOME-MADE MUSTARD	

LAMB

MILKY LAMB _____	85,00 ZŁ
PREPARED IN GENUINE MUSHROOMS AND SERVED WITH ROSEMARY POTATOES	
LAMB STEAK _____	65,00 ZŁ
IN THYME AND ROSEMARY, SERVED WITH BAKED POTATO WITH GARLIC SAUCE	
LAMB RAGOÛT _____	49,00 ZŁ
SERVED WITH BUCKWHEAT WITH CRANBERRIES, NUTS AND CHEESE	

POLISH CUISINE CLASSICS

POLISH CLASSIC SOUR BORSCH _____	18,00 ZŁ
SERVED IN BREAD WITH EGG AND WHITE SAUSAGE	
POLISH BIGOS IN BREAD _____	28,00 ZŁ
DISH MADE OF SAUERKRAUT, 5 KINDS OF MEAT, GENUINE MUSHROOMS AND RED WINE SERVED IN BREAD	
POLISH PORK CHOP _____	32,00 ZŁ
SERVED WITH FRIED CABBAGE	
HOT BEEF GOULASH _____	34,00 ZŁ
SERVED IN BREAD	
POLISH PLATE _____	54,00 ZŁ
WHERE YOU CAN FIND A COMPOSITION OF OUR MINI DELICACIES LIKE: POTATO PANCAKES WITH GOULASH, DUMPLINGS, PORK CHOP, RIBS, KRUPNIOK, POLISH BIGOS, WHITE SAUSAGE AND BAKED POTATO. THE DISH IS RECOMMENDED FOR ONE PERSON.	

OTHER MEAT DISHES

JUICY MEATS TRIO _____	42,00 ZŁ
BEEF SIRLOIN, PORK SIRLOIN, SMOKED BACON PREPARED IN GARLIC BUTTER, MUSHROOMS AND ONION, SERVED WITH POTATOES OR FRENCH FRIES AND HOME-MADE MUSTARD	
PORK KNUCKLE ROASTED IN HONEY AND GARLIC _____	7,50 ZŁ
SERVED WITH HOME-MADE MUSTARD AND HORSERADISH /100 G	
WIENERSCHNITZEL _____	52,00 ZŁ
CLASSIC VEAL CHOP SERVED WITH FRIED EGG AND POTATO SALAD WITH PICKLED CUCUMBER	
DUCK IN CHERRIES _____	46,00 ZŁ
GRILLED DUCK FILLET SERVED IN CHERRY SAUCE WITH ADDITION OF LIGHT DUMPLINGS AND RED CABBAGE	
CHICKEN BREAST UNDER PEAR AND SPINACH _____	36,00 ZŁ
CHICKEN BREAST WITH GRILLED PINEAPPLE _____	29,90 ZŁ

DUMPLINGS

DUMPLINGS WITH DUCK _____	29,00 ZŁ
AND CHERRY DIP	
DUMPLINGS WITH MEAT _____	23,00 ZŁ
PREPARED WITH BEEF AND PORK STUFFING	
DUMPLINGS WITH SAUERKRAUT _____	23,00 ZŁ
AND GENUINE MUSHROOMS STUFFING	
RUSSIAN DUMPLINGS _____	23,00 ZŁ
WITH COTTAGE CHEESE, POTATOES AND SMOKED GREAVES	
DUMPLINGS WITH SPINACH _____	23,00 ZŁ
VEGETARIAN WITH SPINACH, SERVED WITH GARLIC SAUCE AND PARMESAN	
ESPECIALLY RECOMMENDED DISH IS PIEROGI BOWL _____	23,00 ZŁ
THREE KINDS OF OUR DUMPLINGS SERVED IN ONE BOWL	



ADDITIONS

BAKED POTATO	9,50 ZŁ
POTATO THALERS	9,50 ZŁ
ROSEMARY THALERS	12,50 ZŁ
HOME-MADE FRENCH FRIES	12,50 ZŁ
FRENCH FRIES	9,50 ZŁ
BATATAS	12,50 ZŁ
MASHED POTATOES	9,50 ZŁ
BUCKWHEAT	15,00 ZŁ
PREPARED WITH NUTS, CRANBERRIES AND CHEESE	
SAUCES	9,50 ZŁ

VEGETABLE ADDITIONS

SALADS BOUQUET WITH TOMATO, CUCUMBER AND VINAIGRETTE SAUCE	11,50 ZŁ
PICKLED CUCUMBERS FROM BARREL	9,50 ZŁ
GRILLED VEGETABLES WITH PARMESAN	15,00 ZŁ
RED CABBAGE WITH CRANBERRY	9,50 ZŁ
FRIED CABBAGE WITH MUSHROOMS	9,50 ZŁ
POTATO SALAD	9,50 ZŁ
WITH PICKLED CUCUMBER AND ONION	

BEVERAGES

PEPSI / PEPSI LIGHT / MIRINDA / 7UP / TONIC (0.2L)	7,00 ZŁ
JUICE	7,00 ZŁ
APPLE / GRAPEFRUIT / BLACK CURRANT / ORANGE / TOMATO	
PRESSED APPLE JUICE	9,00 ZŁ
WATER	7,00 ZŁ
SPARKLING / STILL	
JUG OF WATER (1.0L)	18,00 ZŁ
TEA	9,00 ZŁ
ESPRESSO	8,00 ZŁ
BLACK COFFEE	8,00 ZŁ
WHITE COFFEE	9,00 ZŁ
CAPPUCCINO	9,00 ZŁ
CAFE LATTE	10,00 ZŁ
IRISH COFFEE	18,00 ZŁ
LEMONADE (0.3L)	9,00 ZŁ
JUICE MADE OF FRESH FRUITS (0.3L)	12,00 ZŁ

FEAST DISHES

„LAST RESORT” 90,00 ZŁ

POLISH BOARD AND ON IT:

RIBS PORTIONS, ROASTED PORK KNUCKLE, DARK AND WHITE SAUSAGE, PORK CHOP AND BAKED POTATOES SERVED WITH PICKLED CUCUMBER. THE DISH IS RECOMMENDED FOR TWO PERSONS.

MR. JAN'S FEAST 200,00 ZŁ

DISH IS RECOMMENDED FOR MINIMUM 4 PERSONS AND CONSISTS OF: ROSTED PORK KNUCKLE, RIBS, ROASTED SAUSAGES, KRUPNIOK, DUMPLINGS, POTATO PANCAKES, GRILLED SHEEP CHEESE, BAKED POTATOES. THIS PROPOSITION CAN BE MODIFIED ACCORDING TO YOUR WISH.

MR. JAN'S FEAST 300,00 ZŁ

DISH IS RECOMMENDED FOR MINIMUM 6 PERSONS AND CONSISTS OF: ROSTED PORK KNUCKLE, RIBS, ROASTED SAUSAGES, KRUPNIOK, DUMPLINGS, POTATO PANCAKES, GRILLED SHEEP CHEESE, BAKED POTATOES. THIS PROPOSITION CAN BE MODIFIED ACCORDING TO YOUR WISH.

DISHES ON SPECIAL REQUEST

ROASTED PIGLET

ROASTED HAM WITH THE BONE

ROASTED DUCK

ROASTED GOOSE

ROASTED LAMB (SEASONAL DISH)



TAG YOURSELF ON OUR RESTAURANT'S
FACEBOOK PAGE!

TELL THE STAFF AND GET A SURPRISE FROM US!



GROSS PRICES, VAT INCLUDED

THE LIST OF ALLERGENS CAN BE FOUND IN SEPARATE CARD

THE EXACT GRAMMAGE OF THE DISHES
ARE AVAILABLE IN MANAGER'S OFFICE

BEER

OKOCIM	7,50 ZŁ	9,00 ZŁ
DRAUGHT 0.3L / 0.5L		
KASZTELAN NIEPASTERYZOWANE	7,50 ZŁ	9,00 ZŁ
DRAUGHT 0.3L / 0.5L		
PSZENICZNAK		11,00 ZŁ
BOTTLED 0.5L		
ZŁOTE LWY		11,00 ZŁ
BOTTLED 0.5L		
KOŹLAK		11,00 ZŁ
BOTTLED 0.5L		
LOCAL BEERS		14,00 ZŁ
BOTTLED 0.5L		
CIDER		9,00 ZŁ
BOTTLED 0.3L		

VODKAS

WÓDKA J.A. BACZEWSKI (40ML)	10,00 ZŁ
WÓDKA J.A. BACZEWSKI SMAKOWA (40ML)	12,00 ZŁ
WORMWOOD / CHERRY / ORANGE / APRICOT / BLACKBERRY	
REPRESENTATION OF J.A. BACZEWSKI VODKAS (4x 20ML)	25,00 ZŁ
J.A. BACZEWSKI LIQUEUR (40ML)	12,00 ZŁ
OVOVIT	
WÓDKA WYBOROWA (40ML)	8,00 ZŁ
WÓDKA CHOPIN (40ML)	11,00 ZŁ
ŻUBRÓWKA (40ML)	9,00 ZŁ
ŚLIWOWICA PASCHALNA (40ML)	14,00 ZŁ
ŻOŁĄDKOWA GORZKA (40ML)	9,00 ZŁ
HOME-MADE LIQUEUR (40ML)	9,00 ZŁ
REPRESENTATION OF POLISH VODKAS (4x 20ML)	19,00 ZŁ

OTHER LIQUORS

GIN SEAGRAMS (40ML)	10,00 ZŁ
RUM BACARDI SUPERIOR (40ML)	10,00 ZŁ
RUM BACARDI BLACK (40ML)	12,00 ZŁ
TEQUILA OLMECA SILVER (40ML)	12,00 ZŁ
TEQUILA OLMECA GOLD (40ML)	14,00 ZŁ
JÄGERMEISTER (40ML)	13,00 ZŁ
CHIVAS (12 YEARS OLD) (40ML)	15,00 ZŁ
JACK DANIEL'S (40ML)	12,00 ZŁ
JAMESON (40ML)	12,00 ZŁ
BRANDY STOCK 84 (40ML)	12,00 ZŁ
COGNAC HENNESSY (40ML)	20,00 ZŁ