

# POLISH PIEROGI (DUMPLINGS)

## HOMEMADE PIEROGI (5/8 PIECES)

### MEAT PIEROGI FEAST (9 PCS) 52

3 types of pierogi: with Kashubian beef and wild mushrooms; with pork; with duck and dried cranberries; fried sauerkraut

### VEGETARIAN PIEROGI FEAST (9 PCS) 48

3 types of pierogi: with potatoes, cottage cheese and golden fried onion; with cabbage and wild mushrooms fried in butter; with spinach, feta cheese and dried tomatoes ; spring salad

### WITH KASHUBIAN BEEF AND WILD MUSHROOMS 35/46

fried sauerkraut

### WITH POTATOES, COTTAGE CHEESE FROM STRZAŁKOWO AND GOLDEN FRIED ONION 32/42

spring salad

### WITH DUCK ON CRANBERRY SAUCE 37/48

fried beets

### WITH CABBAGE AND WILD MUSHROOMS FRIED IN BUTTER 32/42

spring salad

### WITH PORK, SMOKED BACON AND WILD GARLIC 34/44

fried sauerkraut

### SWEET WITH COTTAGE CHEESE FROM STRZAŁKOWO AND VANILLA SAUCE 34/44

marinated pear

### WITH SPINACH, FETA CHEESE AND DRIED TOMATOES 34/44

spring salad

## DISHES FROM CHILDHOOD - GEMS OF BYGONE ERA

### MINCED PORK CUTLET WITH MUSHROOM SAUCE 43

potatoes, fried beets

### KASHUBIAN ROULADE 43

chopped pork wrapped with bacon and pickled cucumber, roasted potatoes, fried beets

### CHICKEN BREAST ON CHANTERELLE SAUCE 47

potatoes, coleslaw salad

### BRAISED PORK NECK 43

roasted potatoes, fried sauerkraut

## KIDS MENU

### BREADED CHICKEN BREAST BITS SERVED WITH FRENCH FRIES 29

### PIEROGI (4 PCS) 25

at choice: with Kashubian beef, with potatoes, cottage cheese and golden fried onion

### SWEET PIEROGI (4 PCS) 25

with cottage cheese from Strzałkowo and vanilla sauce



FOR GROUPS OF 6 OR MORE PEOPLE, A 10% SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL.

IF YOU NEED TO SPLIT THE BILL, PLEASE INFORM THE WAITER BEFORE PLACING YOUR ORDER. WE CAN SPLIT THE BILL INTO A MAXIMUM OF 4 PARTS.

## SOUPS

### ZUR (SOUR RYE SOUP) 29/39

a classic on homemade leaven with Żywiecka and white sausage, with potatoes and egg

### BROTH 22/29

made with free-range chicken, duck and beef, served with homemade noodles

### FISH SOUP 30/42

cooked according to an old polish recipe for 8 hours, served with pieces of salmon and roasted vegetables

### COLD BEETROOT SOUP (seasonal) 29/39

with young beet greens, fresh cucumber and radish

## STARTERS

### BEEF STEAK TARTARE 36/49

served with a pickled cucumber, red onion confit, french mustard, assorted marinated vegetables, herbal olive oil, bread

### SPICY KING PRAWNS (6 PCS) 45

pan-fried prawns with chilli pepper, garlic, parsley and rosemary, served with bread

### GOLDEN CRISPY POTATO SLICES AND 2 HOMEMADE SAUCES 25



### SLICE OF BREAD WITH LARD 27

slice of artisan bread served with our homemade lard and pickled cucumber

### SLICE OF BREAD WITH HERRING 35

slice of artisan bread served with delicate Baltic herring marinated in aromatic linseed oil, with onion, pickled cucumber and pepper

## SALADS

### CAESAR SALAD WITH GRILLED CHICKEN 47

romaine lettuce, cherry tomatoes, cucumber, homemade caesar dressing, parmesan

### CAESAR SALAD WITH KING PRAWNS (6 PCS) 55

romaine lettuce, cherry tomatoes, cucumber, olives, caesar dressing

## FISH DISHES

### FISH & CHIPS 62

breaded crispy cod bites and french fries, garlic sauce, coleslaw salad

### HALIBUT STEAK 67

served on braised cabbage, with horseradish sauce and boiled potatoes

### GRILLED SALMON FILLET 69

served with lime and basil sauce, crispy potato slices, and fresh green asparagus

# MEAT DISHES

## POLISH CUISINE IN A NUTSHELL 85

3 types of meat: beef roulade stuffed with bacon, mushrooms and pickled cucumber, pork tenderloin on chanterelle sauce; roasted deer neck; fried beets, potato dumplings

## ZRAZY MADE OF KASHUBIAN BEEF 54/69

beef roulade stuffed with bacon, mushrooms and pickled cucumber, potato dumplings and fried beets

## PORK TENDERLOIN ON CHANTERELLE SAUCE 49/57

baked potatoes with bacon, spring salad

## OUR LEGENDARY, HUGE PORK CHOP IN A CRISPY COATING 49/57

Kashubian pork, roasted potatoes, cucumber salad (with sour cream dressing), homemade garlic sauce

## ROYAL CHOP 65

pork tenderloin, in crispy coating, fried in clarified butter, 2 fried eggs, golden crispy potato slices, fresh green asparagus

## KASHUBIAN CHOP 65

our legendary pork chop with wild mushroom sauce, roasted potatoes, mozzarella cheese, pepper and pickles

## WOODCUTTER'S CHOP 65

our legendary pork chop with french fries, grilled bacon, and camembert cheese with cranberry sauce

## BANDIT PANCAKE 62

potato pancake made from freshly grated potatoes, Kashubian pork goulash with wild mushrooms, cucumber salad (in sour cream), homemade garlic sauce

## BANDIT PANCAKE VEGE 47

potato pancake, vegetable goulash with oyster mushrooms, spring salad, homemade garlic sauce

## POTATO PANCAKES (4 PCS) 47

WITH GRILLED CHICKEN BREAST  
coleslaw salad, homemade garlic sauce

## ROASTED DEER NECK 65

in its own sauce, marinated in wild garlic and wine, baked potatoes with bacon, fried sauerkraut

## DE VOLAILLE 55

breaded, crispy chicken breast roulade stuffed with chopped parsley and butter, french fries, cucumber salad (in sour cream) homemade garlic sauce

## BREADED CRISPY CHICKEN BREAST 39/49

french fries, coleslaw salad, homemade garlic sauce

## GRILLED MEAT BOARD 62

Three types of grilled meats: chicken breast, pork tenderloin, pork neck, french fries, coleslaw salad, homemade sauces

## PORK KNUCKLE (MIN. 600g) 69

marinated in beer, roasted potatoes, fried sauerkraut, horseradish and mustard

# POTATO DISHES

## POTATO PANCAKES MADE OF GRATED POTATOES, HOMEMADE (4PCS)

## BANDIT PANCAKE 62

potato pancake made from freshly grated potatoes, Kashubian pork goulash with wild mushrooms, cucumber salad (in sour cream), homemade garlic sauce

## BANDIT PANCAKE VEGE 47

potato pancake, vegetable goulash with oyster mushrooms, spring salad, homemade garlic sauce

## POTATO PANCAKES (4 PCS)

### WITH GRILLED CHICKEN BREAST, SALAD, HOMEMADE GARLIC SAUCE 47

### WITH WILD MUSHROOM SAUCE AND SALAD 39

### WITH HEAVY, COUNTRY SOUR CREAM AND SALAD 30

# SIDES

## COLD SAUCES 8

homemade garlic sauce / homemade barbecue sauce

## WARM SAUCES 12

chanterelle sauce / wild mushroom sauce

## FRIED BEETS 10

## FRIED SAURKRAUT 10

## SPRING SALAD 10

## COLESLAW SALAD 8

## POTATO DUMPLINGS 14

## FRENCH FRIES 14

## ROASTED POTATOES 14

## POTATOES 10

## CUCUMBER SALAD (IN SOUR CREAM) 10

## MULTIGRAIN BREAD 5

# DESSERTS

## VANILLA ICE CREAM WITH RASPBERRY SAUCE 29

## HOMEMADE CAKE 25

## CREME BRULEE 25

with addition of orange liqueur and lime zest

# BEVERAGES

## OUR HOME-MADE DRINKS

\* LEMONADE FROM FRESHLY SQUEEZED CITRUS

0.35L / 0,5L / 1L

CRAFT CITRUS LEMONADE *	22	/	29	/	52
RASPBERRY LEMONADE *	22	/	29	/	52
MANGO LEMONADE *	22	/	29	/	52
SPARKLING LEMONADE	17	/	22	/	42
COMPOTE	15	/	19	/	35

## JUICES AND NECTARS 0,2L

ORANGE	10
APPLE	10
BLACKCURRANT	10

## WATER

SAN PELLEGRINO SPARKLING (0.75L)	22
SAN PELLEGRINO STILL (0.75L)	22
KRYSTALICZNE ŹRÓDŁO (0.3L) SPARKLING / STILL	10

## BEVERAGES 0,2L / 1L

PEPSI	12	/	27
PEPSI MAX	12	/	27
7UP ZERO	12	/	-
SCHWEPES TONIC	12	/	-
MIRINDA	12	/	-
ICE TEA lemon / peach	12	/	-

## COFFEE

COFFEE FROM A POLISH CRAFT ROASTERY BLUE ORCA COFFEE

\* CHOICE OF COW'S MILK, PLANT BASED MILK, OR LACTOSE-FREE MILK

ESPRESSO / DOPPIO	12	/	14
ESPRESSO MACCHIATO *	14		
BLACK COFFEE	14		
COFFEE WITH MILK *	14		
CAPPUCINO *	16		
FLAT WHITE *	19		
LATTE MACCHIATO *	19		
ICED COFFEE * espresso doppio, milk, whipped cream	22		

## TEA 0,3L

CLASSIC	14
black / earl gray / green / mint / fruity	

## NON-ALCOHOLIC DRINKS

LICHI VANILLA SPRITZ	29
Prosecco 0%, lychee syrup, vanilla syrup, sparkling water	
MOJITO 0%	29
classic / raspberry / mango / lychee / apricot	
HUGO SPRITZ 0%	29
APEROL SPRITZ 0%	29

## NON-ALCOHOLIC BEER (0,5L) 20

AMBER IPA 0% / AMBER ZANZI 0% / BAŁTYCKI DZIAD 0%  
/ JURAJSKA POMARAŃCZA 0%



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