



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)	31/39
a classic on homemade leaven with Żywiecka and white sausage, with potatoes and egg	
BROTH	23/29
made with free-range chicken, duck and beef, served with homemade noodles	
FISH SOUP 	33/42
cooked according to an old polish recipe for 8 hours, served with pieces of salmon and roasted vegetables	
BEETROOT SOUP  	19
made with wine, vegetables and fruit	
SMALL MEAT DUMPLINGS IN BEETROOT SOUP	31/39
homemade beef dumplings	
SMALL MEAT DUMPLINGS IN BROTH	31/39
homemade beef dumplings	

STARTERS

BEEF STEAK TARTARE	38/49
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 MARINATED SALMON	35
slice of artisan bread served with delicate marinated salmon and olives	
POTATO PANCAKES WITH MARINATED SALMON (2 PCS)	35
potato pancake made from freshly grated potatoes, with marinated salmon and sour cream	

FISH DISHES

FISH & CHIPS	65
breaded crispy cod bites and french fries, garlic sauce, coleslaw salad	
GRILLED SALMON FILLET 	69
served with lime and basil sauce, crispy potato slices, green asparagus and autumn salad	

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 with bacon	
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 ; autumn salad	
WITH KASHUBIAN BEEF AND WILD MUSHROOMS	38/48
fried sauerkraut with bacon	
WITH POTATOES, COTTAGE CHEESE FROM STRZAŁKOWO AND GOLDEN FRIED ONION 	34/44
autumn salad	
WITH DUCK ON CRANBERRY SAUCE	39/49
fried beets	
WITH CABBAGE AND WILD MUSHROOMS FRIED IN BUTTER 	34/44
autumn salad	
WITH PORK, SMOKED BACON AND WILD GARLIC	36/46
fried sauerkraut with bacon	
SWEET WITH COTTAGE CHEESE FROM STRZAŁKOWO AND VANILLA SAUCE 	36/46
marinated pear	
WITH SPINACH, FETA CHEESE AND DRIED TOMATOES 	36/46
autumn salad	

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, autumn salad, homemade garlic sauce	
BANDIT PANCAKE VEGE 	47
potato pancake, vegetable goulash with oyster mushrooms, coleslaw salad, homemade garlic sauce	

POTATO PANCAKES (4 PCS)

WITH GRILLED CHICKEN BREAST, COLESLAW SALAD, HOMEMADE GARLIC SAUCE	49
WITH WILD MUSHROOM SAUCE AND COLESLAW SALAD 	39
WITH HEAVY, COUNTRY SOUR CREAM AND COLESLAW SALAD 	30

MEAT DISHES

POLISH CUISINE IN A NUTSHELL 89

3 types of meat: beef roulade stuffed with bacon, wild mushrooms and pickled cucumber; confit duck breast on cranberry 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, autumn salad

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

Kashubian pork, roasted potatoes, fried sauerkraut with bacon, homemade garlic sauce

ROYAL CHOP 65

pork tenderloin, in crispy coating, fried in clarified butter, 2 fried eggs, golden crispy potato slices, and 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, autumn salad, homemade garlic sauce

BANDIT PANCAKE VEGE 47

potato pancake made from freshly grated potatoes, vegetable goulash with oyster mushrooms, coleslaw salad, homemade garlic sauce

WILD BOAR GOULASH WITH WILD MUSHROOMS 65

potato dumplings, fried sauerkraut with bacon and marinated pear

CONFIT DUCK BREAST ON CRANBERRY SAUCE 69

potato dumplings, sauteed beetroot

ROASTED DEER NECK 65

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

DE VOLAILLE 55

breaded, crispy chicken breast roulade stuffed with chopped parsley and butter, french fries, autumn salad, homemade garlic sauce

GRILLED MEAT BOARD 65

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

PORK KNUCKLE (MIN. 600g) 69

marinated in beer and baked, roasted potatoes, fried sauerkraut with bacon, horseradish and mustard

MINCED PORK CUTLET WITH MUSHROOM SAUCE 45

potatoes, fried beets

KASHUBIAN ROULADE 48

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

PIECES OF CHICKEN BREAST IN CRISPY BREADING 39/49

french fries, coleslaw salad, homemade garlic sauce

POTATO PANCAKES (4 PCS) WITH GRILLED CHICKEN BREAST 49

potato pancakes made from freshly grated potatoes, coleslaw salad, homemade garlic sauce

KIDS MENU

BREADED CHICKEN BREAST BITS SERVED WITH FRENCH FRIES 29

PIEROGI (4 PCS) 25

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

SWEET PIEROGI (4 PCS) 25

with cottage cheese from Strzałkowo and vanilla sauce

SIDES

COLD SAUCES 8

homemade garlic sauce / homemade barbecue sauce

WARM SAUCES 12

chanterelle sauce / wild mushroom sauce

FRIED BEETS 10

FRIED SAURKRAUT WITH BACON 10

AUTUMN SALAD 10

pickled cucumber, cherry tomatoes, onion

COLESLAW SALAD 8

POTATO DUMPLINGS 14

FRENCH FRIES 14

ROASTED POTATOES 14

POTATOES 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
SEA BUCKTHORN LEMONADE	22	29	52
WARM LEMONADE	22	-	-
COMPOTE	15	19	35

JUICES AND NECTARS 0,2L

ORANGE	10
APPLE	10
BLACKCURRANT	10

WATER 0,5L

NAŁĘCZÓW ZDRÓJ STILL	12
NAŁĘCZÓW ZDRÓJ SPARKLING	12

BEVERAGES 0,2L / 0,85L

PEPSI	12 / 27
PEPSI MAX	12 / 27
7UP ZERO	12 / -
SCHWEPPE'S TONIC	12 / -
MIRINDA	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

TEA

CLASSIC 0,3L	14
black / earl grey / green / mint / fruity	
WINTER 0,4L	22
black tea, honey, cloves, cinnamon, star anise, raspberry syrup, citrus	

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

INFUSIONS

CITRUS AND GINGER	22
orange, lemon, ginger, mint, honey	
RASPBERRY	22
raspberries, lemon, lime, mint, rosemary, raspberry syrup	



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