

millet

RESTAURACJA

breakfasts [MON-FRI 9:00-13:00, SAT-SUN 10:00 - 13:00]

scrambled eggs	27,-
AVOCADO SPREAD • SOURDOUGH WHEAT-RYE TOAST • TOMATO • CHIVES	
omelette with additions (choose 3)	29,-
SOURDOUGH WHEAT-RYE BREAD • BUTTER • MIXED SALAD	
panko chicken brioche	37,-
FRIED EGG • TOMATO • ROMAINE LETTUCE • BACON • CAESAR DRESSING PECORINO • BALSAMIC GLAZE	
sous-vide roast beef brioche	41,-
POACHED EGG • WHOLEGRAIN MUSTARD • SUN-DRIED TOMATO • ARUGULA • BASIL PESTO • PECORINO • BALSAMIC GLAZE	
french toast brioche	33,-
HAM • TOMATO • PICKLED CUCUMBER • SPINACH • DIJON MUSTARD • BECHAMEL SAUCE • LEMON OLIVE OIL	
chef's breakfast	39,-
TWO FRIED EGGS • GRILLED FRANKFURTERS • BUTTERED CORN • GRILLED MUSHROOM BACON • SOURDOUGH BREAD • BUTTER • ROMAINE LETTUCE WITH LEEK OIL	
bacon pancakes	35,-
POACHED EGG • MAPLE SYRUP • ARUGULA • CHERRY TOMATOES	
gravlax salmon pancakes	37,-
POACHED EGG • ARUGULA • CHERRY TOMATOES • KUMQUAT • DILL PHILADELPHIA CREAM CHEESE	
pancakes with hazelnut-chocolate cream	31,-
SEASONAL FRUIT • VANILLA ICE CREAM • CARAMEL SAUCE	

breakfast add-ons

TOMATO / ONION / MUSHROOMS / SPINACH / PICKLED CUCUMBER / CHERRY TOMATOES / CORN / CHIVES	3,-
BACON / HAM / FRANKFURTER / FRIED EGG / POACHED EGG / BUTTER / BRIOCHE / SOURDOUGH BREAD / MIXED SALAD	5,-
GRAVLAX SALMON	9,-

coffee

EESPRESSO / DOPPIO / MACCHIATO – 10/12/13,-
AMERICANO / FLAT WHITE – 15 / 17,-
CAPPUCCINO – 16,-
LATTE – 17,-
SALTED CARAMEL ICED LATTE – 23,-
ORANGE ESPRESSO – 26,-
ESPRESSO TONIC – 23,-
ESPRESSO LEMONADE – 27,-
EXTRA DAIRY OR PLANT MILK – 3,-
SYRUP – 2,-

hot drinks

RICHMONT TEA – 18,-
WINTER TEA – 25,-
PEAR & MINT INFUSION [0.7L] – 35,-
SEA BUCKTHORN & THYME INFUSION [0.7L] – 35,-
CRANBERRY & CINNAMON INFUSION [0.7L] – 35,-

matcha

MATCHA LATTE – 25,-
ICED MATCHA – 25,-
STRAWBERRY OAT ICED MATCHA – 29,-

cold drinks

COCA-COLA / COCA-COLA ZERO / SPRITE / FANTA / TONIC [0.25L] – 12,-
KROPLA BESKIDU WATER [0.33L / 0.75L] – 11 / 17,-
STILL OR SPARKLING WATER WITH LEMON & MINT [1L] – 10,-
CAPPY JUICE [0.25L] – 12,-
FRESHLY SQUEEZED ORANGE / GRAPEFRUIT / MIXED JUICE [0.3L] – 23,-
LEMONADE [0.4L / 1L] – 21 / 43,-
PEACH ICED TEA – 21,-

starters

corn velouté soup	27,-
CHILI • COCONUT MILK • POPCORN	
olive selection	33,-
GORDAL OLIVES • ANCHOVY-MARINATED OLIVES • CHIVES • PISTACHIOS	
PHILADELPHIA CREME CHEESE • SOURDOUGH BREAD	
grilled vegetables	39,-
BELL PEPPER • ZUCCHINI • EGGPLANT • MUSHROOMS • RED ONIONS • TOMATO	
FETA • VINAIGRETTE	
shrimp	49,- / 75,-
GREEN PEAS • CHERRY TOMATOES • CREAM SAUSE • GARLIC	
SOURDOUGH BREAD	
caesar salad	47,-
ROMAINE LETTUCE • CHICKEN BREAST • CHERRY TOMATOES • BACON	
SESAME QUAIL EGG • PECORINO • BRIOCHE CROUTONS	
beef tenderloin tartare	55,-
PICKLED CUCUMBER • CAPERS • CHIVES • PARMESAN SAUCE •	
SOURDOUGH BREAD • LEEK OIL	

main courses

grilled eggplant	45,-
MILLET MOUSSE • ARUGULA • SUN-DRIED TOMATO • CARAMELIZED GRAPES	
salmon	69,-
CARROT RISOTTO • WILD BROCCOLI • CIDER • BEURRE BLANC SAUCE	
grilled octopus	109,-
CORN PUREE • WILD BROCCOLI • DEMI GLACE	
seafood lemon risotto	85,-
SHRIMP • HUMBOLDT SQUID • OCTOPUS • GREEN PEAS	
chicken liver in honey	49,-
HORSERADISH MASHED POTATOES • APPLE • BACON • GARLIC	
sous-vide chicken roll	57,-
MASHED POTATOES • RADISH • GREEN PEAS	
sous-vide duck breast	69,-
SILESIA DUMPLINGS • CARAMELIZED YOUNG CABBAGE • DEMI GLACE	
sous-vide pork tenderloin	65,-
YOUNG POTATOES • GREEN PEAS PUREE • PICKLED ONION •	
DEMI GLACE • CARROT	
beef tenderloin steak	135,-
BACKED POTATOES WITH COTTAGE CHEESE • WILD BROCCOLI • DEMI GLACE	

sides

FPARMESAN FRIES / YOUNG POTATOES WITH DILL / SWEET POTATO FRIES •	15,-
LIGHTLY PICKLED CUCUMBERS / ROMAINE LETTUCE WITH OLIVE OIL	

desserts

baked apples with cinnamon	35,-
PUFF PASTRY • VANILLA ICE CREAM • SEASONAL FRUIT	
chocolate foundant	33,-
CREME ANGLAISE • CHERRIES	
ice cream dessert	27,-
THREE SCOOPS OF ICE CREAM • SEASONAL FRUIT • CARMEL	

sparkling



Borgo Gritti Prosecco Extra Dry

27,- / 129,-

VENETO, ITALY | GLERA

Il-Lusio Cava Brut (vege)

119,-

PENEDES, SPAIN | MACABEO, XAREL-LO, PARELLADA

Grande Reserve Brut 1er Cru NV

499,-

CHAMPAGNE, FRANCE | CHARDONNAY, PINOT NOIR, PINOT MEUNIER

white

Nr.6 Fossiles

137,-

LOIRE, FRANCE | SAUVIGNON BLANC

Pinot Grigio delle Venezie

29,- / 137,-

VENETO, ITALY | PINOT GRIGIO

Picton Bay Sauvignon Blanc

33,- / 159,-

MALBOROUGH, NEW ZEALAND | SAUVIGNON BLANC

Bardos Verdejo (vege)

155,-

RUEDA, SPAIN | VERDEJO

Magnolia Pecorino

137,-

ABRUZZA, ITALY | PECORINO

Grande Selection Chardonnay

29,- / 145,-

FRANCE | CHARDONNAY

Gewurztraminer Ried Holzbreite (vegan)

153,-

BURGENLAND, AUSTRIA | GEWURZTRAMINER

Gruner Veltliner Ried Hundsberg (vegan)

145,-

KAMPTAL, AUSTRIA | GRUNER VELTLINER

Riesling Halbtrochen (vegan)

31,- / 149,-

GERMANY | RIESLING

Terra Malvasia Bianca del Salento

139,-

APULIA, ITALY | MALVASIA BIANCA

Tricon Chablis

229,-

CHABLIS, BURGUNDY, FRANCE | CHARDONNAY

rose

Montepulciano Cerasuolo d'Abruzzo Rose (vegan)

143,-

ABRUZZA, ITALY | MONTEPULCIANO

red

Terra Primitivo del Salento

31,- / 139,-

APULIA, ITALY | PRIMITIVO

Grande Selection Pinot Noir

29,- / 133,-

FRANCE | PINOT NOIR

Chateau Vieux Moulin AOC Lussac Saint-Emilion

165,-

BORDEAUX, FRANCE | MERLOT, CABERNET FRANC

Appassimento Piemonte Rosso

33,- / 153,-

PIEMONTE, ITALY | BARBERA, DOLCETTO

Acinatico Valpolicella Ripasso Classico Superiore

269,-

VENETO, ITALY | CORVINA, RONDINELLA, MOLINARA

Lopez de Haro Crianca (vege)

145,-

RIOJA, SPAIN | TEMPRANILLO

Escorihuela Gascon 1884 Malbec

35,- / 165,-

MENDOZA, ARGENTINA | MALBEC

Rowan's Ridge Cabernet Sauvignon Merlot

143,-

AUSTRALIA | CABERNET SAUVIGNON, MERLOT

Camden Park Shiraz (vegan)

133,-

AUSTRALIA | SHIRAZ

Maison Virginie Cabernet Sauvignon

129,-

FRANCE | CABERNET SAUVIGNON

cocktails

Aperol Spritz	37,-
APEROL • SPARKLING WINE • ORANGE JUICE • ORANGE SLICE	
Hugo Spritz	35,-
ELDERFLOWER SYRUP • SPARKLING WINE • LIME • MINT	
Passion Spritz	37,-
APEROL • PASSION FRUIT PURÉE • SPARKLING WINE	
Mojito	31,-
BACARDI CARTA BLANCA • LIME • MINT	
Cuba Libre	27,-
BACARDI CARTA NEGRA • LIME • COCA-COLA	
Gin&Tonic	27,-
BEEFEATER GIN • TONIC WATER • LIME	
Pornstar Martini	39,-
VANILLA VODKA • PASSION FRUIT PURÉE • SPARKLING WINE	
Negroni	33,-
BEEFEATER GIN • VERMOUTH • CAMPARI	
Campari Orange	29,-
CAMPARI • ORANGE JUICE	
Campari Spritz	31,-
CAMPARI • SPARKLING WINE • SODA WATER	
Sangria	39,-
RED WINE • SEASONAL FRUIT • ORANGE JUICE	
Aperol Spritz 0.0%	37,-
APEROL 0.0% • ALCOHOL-FREE SPARKLING WINE • ORANGE SLICE	
Hugo Spritz 0.0%	35,-
ALCOHOL-FREE SPARKLING WINE • ELDERFLOWER SYRUP • LIME • MINT	
Mojito 0.0%	31,-
LIME • MINT • SUGAR SYRUP • SODA WATER	
Pornstar Martini 0.0%	39,-
VANILLA SYRUP • PASSION FRUIT PURÉE • ALCOHOL-FREE SPARKLING WINE	
Sangria 0.0%	39,-
ALCOHOL-FREE RED WINE • SEASONAL FRUIT • ORANGE JUICE	

porto

Taylor's Fine White Porto

DOURO, PORTUGAL

Taylor's Fine Tawny Porto

DOURO, PORTUGAL



31,- / 169,-

31,- / 169,-

alkohol-free

Serena 0.0 Dealkoholized Demi-Sec

VENETO, ITALY / GLERA

35,-

Darling Cellars DC Dealkoholized Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA | SAUVIGNON BLANC

27,- / 99,-

Darling Cellars DC Dealkoholized Shiraz

WESTERN CAPE, SOUTH AFRICA | SHIRAZ

27,- / 99,-

browar cztery ściany

Trzebnica Pils

GERMAN PILSNER | 4.7% ALC.

21,-

Trzebnica Pszeniczne

HEFEWEIZEN | 5.0% ALC.

21,-

Kamper

WEST COAST IPA | 6.2% ALC.

27,-

Klisza

OATMEAL STOUT | 5.8% ALC.

25,-

Bez

IPA | MAX 0.5% ALC.

19,-

spirits

Ostoya

POLAND

18,- / 139,-

Baczewski

POLAND

19,- / 159,-

Belvedere

POLAND

25,- / 309,-

Grey Goose

FRANCE

29,- / 459,-

Jameson

IRISH WHISKEY | IRELAND

19,- / 161,-

Jack Daniel's

TENNESSEE WHISKEY | USA

21,- / 179,-

Chivas Regal Extra 13 YO

BLENDED SCOTCH WHISKY | SKOTLAND

25,- / 365,-

Ballantine's Finest

BLENDED SCOTCH WHISKY | SKOTLAND

21,- / 129,-

Bacardi Carta Blanca

BIALY RUM | PORTO RICO

17,- / 141,-

Bacardi Carta Negra

CIEMNY RUM | PORTO RICO

19,- / 159,-

Beefeater London Dry Gin

ENGLAND

19,- / 173,-

Bombay Sapphire

ENGLAND

21,- / 279,-