

Menu

Piwnica Indygo

STARTER

ROYAL TARTARE || 39

from beef sirloin, with cornichons, capers, ginger, onion and mustard, served with quail egg yolk

CAESAR SALAD || 31

romaine lettuce, egg yolk and anchovy sauce, croutons, parmesan, from a 1924 recipe by Caesar Cardini

VARIATION ON CAESAR SALAD || 37

romaine lettuce, egg yolk and anchovy sauce, croutons, chicken, tomatoes and parmesan

ORANGE DUCK SALAD || 39

sous vide duck with orange filets, lettuce, parma ham chips, orange-mustard sauce, seasonal fruit and pecans

CELERY STEAK || 31

breaded in panko and fried, served with a cheese sauce and a bouquet of lettuce.

LIVER PIEROGI || 27

filled with a liver mousse, served with a red wine reduction and wild cherries

TAPAS

OLIWE MIX || 15

COLD CUTS BOARD || 35

BAKED CAMEMBERT || 27

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SOUPS

RYE SOUP WITH RIBS || 23

on sourdough, with baked ribs, poached eggs, mashed potatoes, and bacon chips

ONION SOUP || 21

a french classic, onion soup baked with baguette slices, topped with parmesan

BOGRACZ | 25

spicy goulash soup with lots, and lots of peppers

MAIN COURSES

PULLED DUCK BURGER || 43

black burger bun, pulled duck, cheese sauce, demi-glace, pear chutney, salad mix, parsley mayonnaise

CHICKEN SUPREME || 41

chicken breast, black lentils, beluga, peas, grilled romaine lettuce, herbal olive

DUCK BREAST || 45

duck breast with celery puree, carrots caramelized in honey, cherry demi-glace, spinach

RIBS || 43/73

our specialty, our pride and joy, prepared in a long process, using our chef's original recipe, ribs served with two sauces

RIB EXTRAS

STEAK FRIES || 13

thick, crispy, well seasoned

SWEET POTATO FRIES || 15

hot, crispy, slightly sweet

SMASHED POTATOES || 13

jacket potatoes baked with herbs

GRILLED VEGGIES || 15

seasonal veggies with olive oil and herbs

CHEF'S PICKLES || 15

sauerkraut, crunchy carrots with an asian note and other pickled things

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FOR THE KIDS

Dishes following the rule - "no greens,
no screams"

KOPYTKA || 17

potato dumplings with a cream and cheese
sauce

PANCAKES || 21

with vanilla cream cheese and fresh fruit

SHISH KEBAB || 23

with chicken, puree and fresh veggies

DESSERTS

FONDANT - LAVA CAKE || 25

decadent chocolate fondant, served hot
with a milky crumble and ice cream

PAVLOVA || 23

a classic meringue dessert with vanilla cream and
fruits

CAKE OF THE DAY || 19

ask the waiter what we have in store
today!

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COLD DRINKS

GINGERADE | 1L || 18

100% healthy, pressed ginger juice, lemon juice, water

COMPOTE | 0,5L || 13

grandma would be proud - we make it like she taught us

JUICE | 0,2L || 8

orange, blackcurrant, grapefruit, apple

COKE/TONIK/SPRITE | 0,5L | 12

HOT DRINKS

COFFEE || 12 || 8

americano, cappuccino, latte espresso

TEA 0,2/9 || 0,4/15 || 0,7/20

a mix of magic leaf tea with Clitoria Ternatea flower / green / fruit / anti-stress / winter

SEASONAL TEA || 15

craft tea with seasonal notes

ALCOHOL

OUR CRAFT TINCTURES || 29

four different drinks prepared using our special recipe

HOMEMADE WINE | 0,5L || 35

red, white dry

GIN/WHISKY/RUM | 40 ML || 18

MARTINI/VODKA | 40ML || 15

BEER | 0,5L || 15 || 17

craft beer of your choice (wheat, lager, dark)