

ATELIER KULINARNE SARMACJA

First courses

STEAK TARTARE, rare ground beef served with egg yolk, onion, pickled cucumber and mushrooms, mustard, regional bread 32 PLN **

PLASTRAMI, slices of pastrami (pastrami is made from beef brisket, brined 14 days, seasoned with herbs and spices, then smoked and steamed) and regional cheese, pickled cucumber, regional bread, mayonnaise sauce called russian sauce 20 PLN

Soups

Cold beet soup 12 PLN **

Soup of the day, most often Tomato soup 12 PLN

Sour traditional polish soup with egg 16 PLN

Sandwiches and salads

REUBEN, pastrami, pickled cucumber, sauerkraut, cheddar, russian sauce, regional bread 30 PLN

POLISH, pastrami, pickled cucumber, regional cheese, kale pesto, rucola, horseradish sauce, regional bread 30 PLN

BBQ, pastrami, caramelized red onion, cheddar, barbecue sauce, regional bread 30 PLN

ITALIAN, pastrami, tomatoes, rucola, mozzarella, tomato sauce, regional bread 30 PLN

(the content of pastrami in a sandwich is 200 grams)

ZIELONO ME, regional cheese, tomatoes, rucola, pickled cucumber, horseradish sauce, regional bread 26 PLN

PASTRAMI SALAD, pastrami, seasonal salad, rucola, tomatoes, russian sauce, toast 30 PLN

VEGAN SALAD, seasonal salad, rucola, tomatoes, baked beets, pickled cucumber, vinegret, toast 26 PLN

A'LA CAPRESE SALAD, mozzarella, rucola, tomatoes, vinegret, toast 26 PLN

Main courses

FRIED CHEESE, classical vegetarian dish of our neighbours from Czech Republic, seasonal salad, tartare sauce, french fries 28 PLN

PORK SCHNITZEL, traditional breaded pork chop, seasonal salad, french fries 28 PLN

BREADED CHICKED BREAST,
seasonal salad, french fries 28 PLN

HUNGARIAN BEEF GULASH, potato pancekes, onion, seasonal salad, pickled cucumber (a bit spicy) 30 PLN

FISH AND CHIPS, fish, tartare sauce, seasonal salad, french fries 24 PLN

NUGGETS, chicken nuggets, seasonal salad, french fries, ketchup 20 PLN

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ORANGE DUCK, grilled duck breast (sous-vide method preparation), demi glace based souce with orange, thymian, tarragon, served with carrots and sliced orange, seasonal salad, french fries 42 PLN **

GRILLED CHICKEN BREAST, boneless chicken with herbs, seasonal salad, french fries 32 PLN

GRILLED PORK CHOP T-BONE, pork chop with bone (sous-vide method preparation), demi glace based souce, seasonal salad, french fries 39 PLN **

BBQ RIBS, smoked and grilled pork ribs in a barbecue sauce, seasonal salsa, french fries 39 PLN **

RIB-EYE STEAK, grilled beef steak 300 g, seasonal salsa and salad, alcohol-flavored mustard, french fries 64 PLN

Dumplings, pancekes, side dishes

PIEROGI RUSKIE, traditional dumplings stuffed with potatoes and cottage cheese, served with fried onion and sourcream 16 PLN

PIEROGI WITH MEAT, dumplings stuffed with pork, served with fried onion and sourcream, 18 PLN

PIEROGI WITH FOREST BERRIES, dumplings stuffed with forest berries, served with whipped cream, 18 PLN **

POTATO PANCAKES, sour cream, 14 PLN

FRENCH FRIES 150 g., ketchup, 8 PLN

SWEET POTATOES FRIES 150 g., ketchup or bbq sauce, 14 PLN

SEASONAL SALAD, 5 PLN

Beverages

CZECH DRAFT BEER 11 KEG 0,3 l. 7 PLN, 0,5 l. 9 PLN

RASPBERRY BEER DRINK 11 KEG 0,3 l. 7 PLN, 0,5 l. 9 PLN

BOTTLED BEERS 0,5 l. bottled 9-26 PLN (craft beer menu)

NON ALCOHOLIC BEER, 0.5 l. 7 PLN

RASPBERRY LEMONADE KEG 0,3 l. 5 PLN, 0,5 l. 7 PLN

HOME MADE LEMONADE 0,4 l. 10 PLN

APPLE COLD PRESSED JUICE 0,25 l. 6 PLN

PEPSI SOFT DRINKS 0,2 l. 5 PLN, 0,5 l. 8 PLN

LOCAL MINERAL WATER 0,3 l. 5 PLN

GEORGIAN MINERAL WATER BORJOMI 0,5 l. 8 PLN

POT OF TEA 400 ml, 6 PLN

ESPRESSO 6 PLN

BLACK OR WHITE COFFEE 8 PLN

CAPUCCINO/ LATTE 10 PLN

- ** seasonal dish, ask the service
- an allergen card is available at the bar

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