

SAVORY BREAKFAST/LUNCH

TostBLT	34 PLN
bacon, tomato, iceberg lettuce, fried eggs	
Tost Tuna Melt creamy tuna paste with cheddar	32 PLN
Salsiccio & Pancakes Italian sausage, fried eggs, bacon, two pancakes with maple syrup, mustard	39 PLN
Eggs Benedict two eggs on toast with hollandaise sauce and bacon	32 PLN
Eggs in brown butter two yogurt-based poached eggs, browned butter, spinach, croutons	28 PLN
Poached eggs on toast with avocado two poached eggs, toast with guacamole, cherry tomatoes, arugula	34 PLN
Frankfurters two frankfurters, two fried eggs, baguette with butter, bacon, mayonnaise, mustard, avocado, cherry tomatoes	38 PLN
Classic shakshuka/with sausage tomato and pepper sauce, two eggs, feta cheese, coriander	33/35 PLN
Bruschetta baked tomatoes with burrata on toast, rocket, fresh basil	35 PLN
Croissant with smoked salmon butter croissant with Philadelphia cheese, smoked salmon, spinach, posche egg	36 PLN
Scrambled eggs with butter/bacon or ham three eggs, baguettes with butter, vegetables	23/26 PLN
Savory omelette with mozzarella two-egg omelette, rocket, cherry tomatoes, mozzarella	24 PLN
Cottage cheese with fresh vegetables soft cottage cheese, radish, cucumber, chives, baguette with butter	24 PLN
Croissant persevered	24 PLN

buttered croissant, Parma ham, rocket



SWEET BREAKFAST/LUNCH

French toast

challah toast with butter, ricotta with orange, seasonal fruit

28 PLN

Pancakes

four pancakes with maple syrup, seasonal fruit, whipped cream

29 PLN

Sweet pancakes with cottage cheese and fruit

24 PLN

two pancakes, sweet cheese, fresh fruit

Extras:

 Bacon slices (4 slices) 	7 PLN
 Frankfurters (2 pieces) 	8 PLN
 Smoked salmon 	8 PLN
• 1/2 avocado	6 PLN
• Tomato	5 PLN
 Bread: foccacia/baguette 	7 PLN

"With the comfort and satisfaction of our guests in mind, we offer the option of modifying the ingredients in each dish to suit individual preferences or dietary needs. Upon request, we also offer the option of preparing a dish not listed on the menu – after prior consultation with our chef, who will be happy to create something unique, tailored to your taste."

DISCOUNTS %

*Student discount -15% on everything - upon presentation of student ID *Wheel discount -15% on everything - for cyclists



DINNERS/LUNCHES

FOCACCIA

A type of Italian bread with the addition of rosemary, characterized by a pleasantly crispy crust and an exceptionally soft interior.

Parma ham, rocket, mozzarella, tomato jam	34/18 PLN
Straciatella, cotto, caramelized onion, fresh herbs	32/17 PLN
Pesto, tomato, mozzarella, arugula	32/17 PLN
Baked eggplant, zucchini, tomato	32/17 PLN
Beef, pickles, mustard	36/19 PLN
Salmon, Philadelphia cheese, lettuce	36/19 PLN
Halloumi, fried egg, avocado, radish sprouts	32/17 PLN
Salame piccante, guacamole, cheddar	36/19 PLN
PRIMI	
Caesar (romaine lettuce, chicken, bacon, croutons, Caesar dressing, Parmesan cheese)	36 PLN
Caponata (eggplant, zucchini, tomatoes, celery, capers, olives, raisins)	36 PLN
Roasted Sweet Potato, Feta, and Pomegranate Salad (arugula, baby spinach, red onion, cherry tomatoes, sweet potato, pomegranate, feta, vinaigrette dressing)	36 PLN
Smoked Salmon Salad (smoked salmon, mixed greens, radish sprouts, green olives, red onion, cherry tomatoes, fresh cucumber, vinaigrette dressing)	36 PLN
Caprese Salad (arugula, cherry tomatoes, mozzarella, avocado, sun-dried tomatoes, balsamic dressing, basil, pine nuts)	42 PLN
Tomato cream with pesto and ricotta	24 PLN



PASTA	
Carbonara	42 PLN
(spaghetti pasta, 3 egg yolks, pecorino, Guanciale)	
Spaghetti Bolognese	42 PLN
(spaghetti, beef in red wine with celery, carrots, and onions, Parmesan cheese, parsley)	
Paccheri with green pesto / with chicken	39/43 PLN
(Paccheri pasta, homemade basil pesto, Parmesan cheese, cherry tomatoes / herb-marinated chicken)	
Aglio e Olio	36 PLN
(Spaghetti, Sansa olive oil, garlic, chili flakes, parsley, Parmesan cheese)	
Lemon Pasta Salmon	45 PLN
(Tagliatelle pasta, fresh salmon, sweet cream, garlic, onion, and Parmesan sauce, with lemon)	
Black Tagliatelle with Shrimp in a Wine and Pesto Sauce	46 PLN
(Tagliatelle pasta, shrimp sautéed in white wine and garlic, basil pesto, Parmesan)	
RISOTTO	
Beef Tenderloin Risotto (Arborio rice, slow-cooked beef tenderloin in soy sauce, grilled zucchini,	45 PLN
cherry tomatoes, Parmesan cheese, parsley)	
Saffron Risotto with Shrimp	46 PLN
(Arborio rice, saffron, shrimp sautéed in olive oil with garlic, Parmesan cheese, parsley, and sugar snap peas)	
GNOCCHI	

38 PLN

Gnocchi with Tomato Passata

(Potato gnocchi, tomato passata, burrata, olive oil, garlic, basil)