

Breakfast

Set - 39zł - 2 drinks and 1 meal(1 hot drink, 1 cold drink)

Polish Breakfast

Two fried eggs served with grilled, white sausage and salad, butter, bread, champignons, tomatoes.

Scrambled eggs

Made with three eggs, bacon and onion, served with salad and honey-mustard dressing, bread and butter.

Fit breakfast

Salmon and two poached eggs served with rice and salad with honey-mustard dressing

Omelette

Made with three eggs, served with fresh spinach, tomatoes, mozzarella cheese, Parma ham and honey-mustard dressing.

Sandwich with Salmon

Two poached eggs on a toasted, dark bread with avocado paste and salmon.

Sweet breakfast

Crapes with milky banana filling, served with oatmeal and fruits.

Soups:

Tomato Cream

Served with white mozzarella cheese and basil pesto.

Chicken Soup

Served with noodles, boiled chicken meat and parsley.

Tomato Cream VEGE

Served with vegan cheese and basil pesto.

Starters:

Beef Tartare

Chopped beef served with quail's egg yolk, onion, gherkin and capers.

Salmon Tartare

Chopped salmon served with avocado paste.

Shrimps 10pc.

Shrimps prepared with olive oil and garlic butter, chilli and fresh parsley.

Beef Carpaccio

Served with truffle sauce, capers and rocket and parmesan cheese.

Sandwich with Salmon

Two poached eggs on a toasted, dark bread with avocado paste and salmon.

Pastas:

Carbonara

Spaghetti with a sauce based on a pan-fried Guanciale and egg yolks with a touch of black pepper and pecorino cheese.

Aglia Olio

Spaghetti with 5 shrimps and a sauce based on butter and olive oil with garlic, chilli and fresh parsley.

Salmon Con La Pasta

Fusilli pasta with salmon and green beans, a sauce based on olive oil and soy sauce, onion, dried tomatoes, fresh spinach and Philadelphia cheese.

Nduja Picante

Tortellini pasta with Nduja and grilled pepper with a tomato sauce, onion, rocket and Mascarpone cheese.

Aglia Olio VEGE

Spaghetti with cherry tomatoes and a sauce based on olive oil with garlic, chilli and fresh parsley.

Salads:

Greek Salad

Cucumber, tomatoes, pepper and Feta type cheese, olives and red onion with Italian olive oil and vinegar dressing.

Cezar Salad

Baked chicken with cherry tomatoes and toasts, served on lettuce leaves, dressing based on mayonnaise and anchovies.

Salad with shrimps

Six pan-fried shrimps on a spicy olive oil and butter, garlic, cherry tomatoes, toasts. Everything served with a mayonnaise based sauce on lettuce

leaves and rocket, sprinkled with Gran Padano Cheese.

Grilled beef with teriyaki sauce, Halloumi cheese, cucumber, cherry tomatoes and dried tomatoes. Served on lettuce leaves with cherry sweet and sour style sauce.

Greek Salad VEGE

Cucumber, tomatoes, tofu, pepper, olives, red onion and dressing with Italian olive oil and vinegar.

Main Courses:

Steak

Grilled striploin\ fillet steak served with potato puree made with heavy cream and butter, cheese sauce, leek, garlic and cherry tomatoes.

Salmon Steak

Grilled salmon with asparagus served with an orange based sauce, avocado paste and Philadelphia cheese.

Filetto di Maile

Grilled pork, tomato, potato puree made with heavy cream and butter. Everything served on authorial sweet and sour style mango sauce.

Ravioli

Italian dumplings with a filling made by craft method.

Ask the staff about availability of different types of fillings which are served today.

Desserts and Additions

Desserts

Every day (12:00-16:00), if you buy a dessert, you can order coffee for FREE!

Tiramisu

Delicious, tiramisu served with a lot of cocoa.

Cheesecake

Authorial recipe, served with vanilla ice-cream.

Crapes

With milky banana filling.

Additions:

Fries

Rice

Salad

Potato puree

Drinks

Lemonade (lemon, maracuja, rose)

Carafe of water

Apple juice

Orange juice

Still water

Sparkling water

