



Lunch Menu

Starters

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| Cheese board for 2 people
aged cheeses, olives, nuts, grissini | 49,00 |
| Cheese & Cold Cuts Board for 2 people
aged cheeses, smoked cold cuts from Manufaktoria Wędlin,
olives, nuts, grissini | 55,00 |

Soup

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| Coconut Corn Cream Soup with Chilli and Crispy Corn on the Cob 
velvety corn cream soup with coconut milk,
a hint of chilli and crispy, seasoned corn on the cob | 25,00 |
| Chilled Beet Greens Soup 
made with buttermilk, cucumber, radish and dill. Served with an egg. | 25,00 |

Salads

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| Chicken Caesar Salad
grilled chicken breast, bacon, romaine lettuce, cherry tomatoes,
anchovy Caesar dressing, grilled bread
<small>*You can swap the chicken for breaded, fried oyster mushrooms</small> | 39,00 |
| Grilled Entrecôte Salad
grilled entrecôte, grilled pepper and zucchini, mixed greens,
sunflower seeds, honey mustard dressing, grilled bread | 45,00 |
|  Grilled halloumi with strawberries and pistachios
grilled halloumi cheese, salad mix, cherry tomatoes, strawberries,
pistachios, parsley dressing, grilled bread | 39,00 |

Main Courses

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| Grilled Entrecôte
served with gratin-style potatoes, green salad with vinaigrette
and chimichurri sauce | 75,00 |
| BBQ Ribs
slow-roasted, glazed with our signature Baltic porter BBQ sauce,
served with grilled vegetables and fries | 64,00 |
| Grilled Chicken with Asparagus, Aromatic Purée and Hollandaise Foam
juicy grilled chicken served on a delicate aromatic purée,
with seasonal asparagus and a light hollandaise foam | 47,00 |
| Fish and Chips
beer-battered cod, fries, coleslaw, mild mayonnaise-based sauce | 54,00 |

Desserts

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| Tiramisu | 24,00 |
| Creme brulee | 24,00 |