

Śniadania / breakfast

🕒 07:00 - 12:00

JAJECZNICA

3 jajka, szczypior, masło, pieczone pomidorki cherry, tosty z domowej chałki, mix liści (250 g) – 19 zł

Dodatki:

boczek – 4 szt. (55 g) + 9 zł

chorizo – 4 szt. (55 g) + 12 zł

mule w muszli – 10 szt. (~150 g) + 12 zł

SCRAMBLED EGGS

3 eggs, chives, butter, roasted cherry tomatoes, leaf mix, homemade challah toasts (250 g) – 19 PLN

Extra:

bacon – 4 pcs (55 g) + 9 PLN

chorizo – 4 pcs (55 g) + 12 PLN

shell mussels – 10 pcs (~150 g) + 12 PLN

TOST Z WĘDZONYM ŁOSOSIEM

tosty z domowej chałki, jajecznica z 2 jajek, wędzony łosoś, awokado, pieczone pomidorki cherry, serek śmietankowy (350 g) – 46 zł

SMOKED SALMON TOAST

homemade challah toasts, scrambled eggs, smoked salmon, avocado, roasted cherry tomatoes, cream cheese (350 g) – 46 PLN

TOST AWOKADO

tosty z domowej chałki, 2 jajka poszete, marynowany w chili i kolendrze ser sałatkowy, awokado, pieczone pomidorki cherry, świeża bazylia (350 g) – 41 zł

AVOCADO TOAST

homemade challah toasts, 2 poached eggs, salad cheese marinated in chili and cilantro, avocado, roasted cherry tomatoes, basil leaves (350 g) – 41 PLN



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BABY OŚMIORNICZKI

tosty z domowej chałki, 2 jajka sadzone, baby ośmiorniczki w sosie winno-maślanym z chili i czosnkiem, mix liści (320 g) – 45 zł

BABY OCTOPUS

homemade challah toasts, 2 fried eggs, baby octopus in butter sauce based on wine, garlic and chili, leaf mix (320 g) – 45 PLN

Bestseller Restaurant Week!

SZAKSZUKA

3 jajka poszete, aromatyczny sos pomidorowy, warzywa, marynowany w chili i kolendrze ser sałatkowy, oliwki, kolendra, domowa chałka (450 g) – 49 zł

SHAKSHUKA

3 poached eggs, aromatic tomato sauce, vegetables, chili and coriander-marinated salad cheese, olives, coriander, homemade challah (450 g) – 49 PLN

BAJGIEL

domowy bajgiel, jajecznica z 2 jajek, bekon, sos serowy cheddar, pieczone pomidorki cherry (330 g) – 46 zł

BAGEL

homemade bagel, scrambled eggs, bacon, cheddar sauce, roasted cherry tomatoes (330 g) – 46 PLN

TOST FRANCUSKI

tosty z domowej chałki w jajku, mascarpone, mus z białej czekolady i wanilii, owoce sezonowe (300 g) – 46 zł

FRENCH TOAST

homemade challah toasts fried in eggs, white chocolate and vanilla mousse, seasonal fruit (300 g) – 46 PLN

PANKEJKI

domowe pankejki (3 szt.), karmelizowane banany, borówki amerykańskie, syrop klonowy (250 g) – 37 zł

PANCAKES

homemade pancakes (3 pcs), caramelized bananas, blueberries, maple syrup (250 g) – 37 PLN

Dodatki: boczek – 4 szt. (55 g) + 9 zł | Extra: 4 pcs (55 g) + 9 PLN

MEAT LOVER

tosty z domowej chałki, 2 jajka sadzone, grillowane kietbaski chorizo, bekon, hiszpańska kaszanka morcilla, awokado, pieczone pomidorki cherry, serek śmietankowy (280 g) – 43 zł

MEAT LOVER

homemade challah toasts, 2 fried eggs, grilled chorizo sausages, bacon, Spanish black pudding morcilla, avocado, roasted cherry tomatoes, cream cheese (280 g) – 43 PLN

OWSIANKA

płatki owsiane, mleko owsiane, chia, banan, owoce sezonowe, prażone migdały, miód (350 g) – 34 zł

PORRIDGE

oat flakes, oat milk, chia seeds, banana, seasonal fruits, roasted almonds, honey (350g) – 34 PLN



Bufet – 89 zł / Buffet – 89 PLN

🕒 07:00 - 10:00

Waga produktów podana po obróbce termicznej. Do grup od 6 osób doliczana jest 12,5% opłata serwisowa. Lista alergenów dostępna u obsługi.

Weight of products given after heat treatment. A 12.5% service charge is added to groups of 6 or more. Allergen list available from the staff.



DESER NA DOBRY POCZĄTEK DNIA

Proszę pytać obsługę

DESSERT FOR A GOOD START OF THE DAY

Please inquire with our staff

Niniejsza oferta nie stanowi oferty handlowej w rozumieniu przepisów prawa cywilnego. Ma ona charakter informacyjny.
This offer does not constitute a commercial offer under civil law. It is for informational purposes only.

oysters

OYSTER FINE SAINT KERBER – 22 PLN

OYSTER CADORET FINE – 26 PLN

OYSTER CADORET SPECIAL – 31 PLN

lime, shallot, sherry vinegar



the most common choice of our Guests

SET OF 3 OYSTERS
69 PLN

soups

FISH SOUP **BESTSELLER**

shrimp, seafood, tomatoes, cream (200 ml) – 45 PLN

PUMPKIN CREAM SOUP

coconut milk, pickled pumpkin, pomegranate, goat cheese mousse (200 ml) – 39 PLN

starters

GRAVLAX

salmon, beetroot, crème fraîche with chives, brioche, horseradish mousse, raspberry, alyssum, trout caviar (100 g) – 58 PLN

TIGER PRAWNS

CLASSIC

wine-butter sauce, parsley, bread (5 pcs.) – 59 PLN

or:

ORIENTAL

mango, coconut milk, shallot, chili, cilantro, bread (5 pcs.) – 62 PLN

CRISPY CALAMARI

salad, aioli sauce (140 g) – 59 PLN

SMOKED BEEF TARTARE

pickled cucumber mayonnaise, Worcestershire sauce, pasteurized egg yolk, locally sourced forest mushrooms from the Tuchola Forest, nasturtium and mustard leaves, pickled onion (90 g) – 69 PLN

regional product

MARINATED BALTIC HERRING

spiced whisky brine, potato salad, smoked beetroot, honey-mustard sauce, trout caviar (75 g) – 46 PLN



WINE PAIRING

Ask the staff about the best wine selection for your dish. We will be happy to help!



OVER 100 LABELS FROM AROUND THE WORLD

Look at our wine list.

We offer wines by the glass and by the bottle and our waiters are available to help you make the best choice.



WINE STORE

Attractive prices when buying wine to go!



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FISH PLATTER



(to share for two people)

BESTSELLER

499 PLN

roasted sea bream (300–350 g), soft shell crab (65 g), prawns (6 pcs.), baby octopus (50 g), oysters (2 pcs.), mussels (150 g), clams (150 g), squid (150 g), smelt (150 g), white wine-butter emulsion, aioli sauce, citrus salad mix

main courses

FISH & CHIPS **BESTSELLER**

cod tenderloin in beer batter, minted peas, tartar sauce, chips (140 g + 150 g) – 75 PLN

MUSSELS & CLAMS

wine-butter sauce, bread (500 g) – 62 PLN

CRAB BURGER

soft shell crab, homemade brioche infused with squid ink, romaine lettuce, pickled onion, daikon, cucumber, aioli, avocado, spicy mayo, chips (80 g + 150 g + 80 g) – 77 PLN

ROASTED SEA BREAM (whole fish)

stuffed with fennel, lemon and wild garlic, mixed salad with celery and apple, seeds, gnocchi with sun-dried tomatoes and capers (300–350 g) – 123 PLN

HALIBUT

potatoes purée with buttermilk and chives, carrots caramelized in honey, wild garlic pesto (160 g) – 95 PLN

WILD BOAR KNUCKLE

potato-horseradish purée, roasted root vegetables, wild boar gravy with juniper (250 g) – 112 PLN

CONFIT DUCK LEG **TOP**

dumplings, beetroot purée, roasted plum, cherry demi glace (200 g) – 87 PLN

POLISH BEEF TENDERLOIN

sous vide potatoes, roasted cherry tomatoes, demi glace (200 g) – 134 PLN



SURF & TURF OPTION

2 tiger prawns + 27 PLN

CAULIFLOWER STEAK

caramelized carrot, wild broccoli, baby potatoes, cauliflower mousse with coconut milk, seeds, green oil, red sorrel (310 g) – 56 PLN

sides

CHIPS

(200 g) – 18 PLN

We additionally recommend: Parmesan and truffle butter + 6 PLN

SWEET POTATO FRIES

(200 g) – 22 PLN

We additionally recommend: Parmesan and truffle butter + 6 PLN

GRILLED VEGETABLES

(200 g) – 24 PLN

MIXED SALAD

(200 g) – 21 PLN

POTATO PURÉE

(200 g) – 18 PLN

POTATO-HORSERADISH PURÉE

(200 g) – 20 PLN

WILD BROCCOLI WITH GARLIC & CHILI

(120 g) – 23 PLN

sauces

AIOLI

(40 g) – 8 zł

TARTAR

(40 g) – 8 zł

SPICY MAYO

(40 g) – 8 zł

DEMI GLACE

(40 g) – 8 zł

PEPPERCORN

(40 g) – 8 zł



OLIVE OIL PREMIUM

An authentic extra virgin olive oil. Arbequina olive tree variety.

Order and taste: (20 ml) - 8 PLN



PREMIUM BEEF

Our suppliers are included in the list of the world's best beef producers. The competition evaluation takes into account such qualities as taste, tenderness and juiciness.

kids

CLEAR MEAT BROTH

noodles, vegetables (200 ml) – 21 PLN

CHICKEN NUGGETS

chips, grated carrot with apple / fresh cucumber (120 g) – 37 PLN

SPAGHETTI ALLA BOLOGNESE

tomato sauce, ground beef (120 g) – 36 PLN

ICE CREAM

fruits, whipped cream (2 scoops) – 24 PLN

desserts

MINI MERINGUE

hazelnut cream, forest berry coulis, fig, angel hair (150 g) – 28 PLN

MONIKA'S APPLE PIE **BESTSELLER**

crumble with aromatic spices, homemade salted caramel flavored ice cream (200 g) – 31 PLN

TRUFFLES WITH CHOCOLATE MOUSSE

forest berry coulis, seasonal fruit, nuts, pişmaniye – halva cotton candy (200 g) – 42 PLN

REGIONAL CHEESE BOARD

TASTING PORTION (for one person)

100 g cheeses + 50 g sides – 49 PLN

or:

SHARING CHEESE BOARD (for two people)

150 g cheeses + 100 g sides – 79 PLN



ARTISANAL CHEESE PRODUCER IN POMERANIA

100% natural ingredients, No flavor enhancers or preservatives, Natural herbs and spices

*Weight of products given after heat treatment.
A 12.5% service charge is added to groups of 6 or more.
Allergen list available from the staff.*



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