

Menu

Cold starters and salads

Oyster **13,-**

Cheese board/cheese and charcuterie board
55/65,-

Hummus with artisan bread **28,- (v)**
Classic/with olives and chili-garlic infused olive oil

Tuna ceviche **42,-**
Coriander, onion, chili, lime, fish sauce, crackers

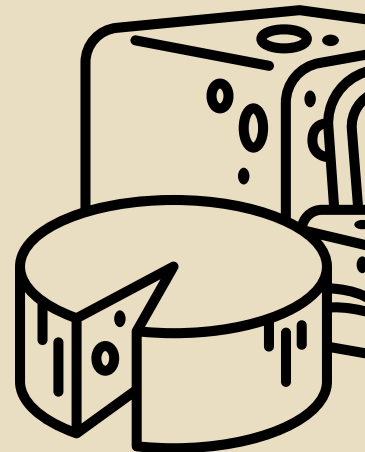
Labneh with artisan bread **28,- (v)**
Pepper, dried tomatos, olive oil, garlic

Beef tartare **44,-**
Honey mustard sauce, capers, red onion, gherkin, quail's egg,
artisan bread, flavored butter

Artisan bread **14,- (v)**
Balsamic vinegar, olive oil, flavored butter

Mix of marinated olives 150g/300g **12/20,-**
Mojo picón, stuffed with anchovies, partida de la abuela

Chef's Salad **36,- (v)**
Ask the staff about possible options



Warm starters

Fried shrimps **42,-**

Chili, coriander, garlic, butter, grissini

Cheddar shrimps with jalapeño **42,-**

Cheddar, jalapeño, cilantro, mayo sauce

Burger mini/regular **25/35,-**

Pulled beef, pickled red onion, jalapeño, cheddar

Choose from mini or classic sizes

Vege burger mini/regular **25/35,- (v)**

Halloumi, rocket, sun-dried tomatoes, mango-jalapeño sauce

Choose from mini or classic sizes

Flammkuchen **42,-**

Alzac flatbread with toppings

Classic

Bacon, onion, rocket, crème fraîche

Cheese (v)

Cheddar, onion, rocket, crème fraîche

Chorizo

Chorizo, olives, rocket, chili, crème fraîche

Gorgonzola-pear (v)

Gorgonzola, pear, cashews, honey, crème fraîche

Vegan (v)

Passata, onion, forest mushrooms, rocket

Roasted potatoes

15,-

Served with two
sauces

Grissini 10,-

Main dishes

Wagyu steak grade A5 **95,-**

Served with baked potatoes, truffle sauce and parmesan cheese

Raw/Rare/Medium Rare/Medium

Octopus Tentacle Steak **60,-**

Served with baked potatoes, salad and chimichurri sauce

Dessert

Chocolate fondant

20,-

Vanilla ice cream, fruits

Surf & turf pasta with Wagyu A5 **66,-**

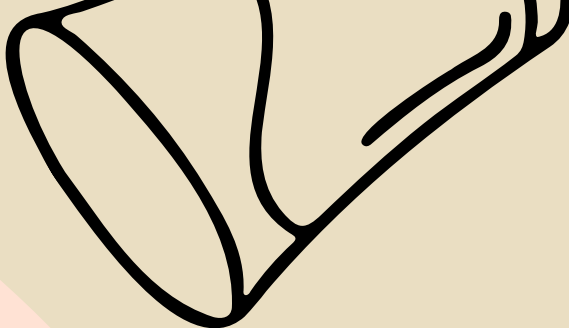
Tagliatelle, shrimps, Wagyu A5, gorgonzola-based cream sauce

Cacio e pepe pasta **40,- (v)**

Spaghetti, parmesan, pepper, truffle

Carbonara pasta **40,-**

Spaghetti, guanciale, egg yolk, parmesan



Drinks

Bottled water 0,3l/0,7l **8/14,-**

Filtered water 0,5l/1l **6/10,-**

Coca cola 0,25l **8,-**

Orange or apple juice 0,25l **8,-**

Thomas Henry Tonic 0,2l **8,-**

Tonic water/Dry tonic/Cherry blossom tonic/Bitter lemon/Gigner beer tonic

Carbonated soft drinks with added hops 0,33l **12,-**

Trzy Korony Okowa - Mango - Passion fruit/Trzy Korony Werda - Pear

Hot drinks

Espresso **8,-**

Espresso doppio **11,-**

Americano **11,-**

Capuccino **12,-**

Flat White **15,-**

Espresso tonic **17,-**

Tea **9,-**

Black premium/Earl gray/Frutti di bosco/Green

Beer from a tap Chmyz/Pils 0,3l/0,5l **14/19,-**

Bottled beer 0,33l **14,-**

Trzy Korony Krasa - Wheat/Trzy Korony Sędek - IPA

Cider Smykan Renety - bottle 0,75l **65,-**

Cider from a tap Smykan Renety 0,3l/0,5l/1l **16/24/45,-**

Beer & cider

Spritz & sangria

White sangria glass/carafe **25/60,-**

White house wine, Youra quince, sugar syrup, sparkling water, citrus

Red sangria glass/carafe **25/60,-**

House red wine, Youra raspberry, sugar syrup, sparkling water, citrus

Aperol Spritz/Aperol Spritz 0% **28/23,-**

Aperitivo, frizzante, sparkling water, oranges/Le Petit Beret Orange Spritz, tonic, sparkling water, oranges

Campari Spritz **28,-**

Campari, frizzante, sparkling water, oranges

Hugo/Hugo 0% **28/23,-**

Frizzante, elderflower syrup, sparkling water, lime/Tonic, elderflower syrup, sparkling water, lime

Mazanita Spritz/Mazanita Spritz 0% **28/23,-**

Le Petit Beret Mazanita, frizzante, rum, sparkling water, lime/Le Petit Beret Mazanita, tonic sparkling water, lime

Queen C Spritz **28,-**

Youra quince, Smykan Renety Cider, sparkling water, citrus fruits

Kir Spritz **28,-**

Youra blackcurrant, frizzante, sparkling water, lime

Sour Herb Spritz **28,-**

Youra grapefruit, frizzante, sparkling water, citrus, rosemary

LavenderSpritz **28,-**

Youra lavender, frizzante, sparkling water, lime

Spirits



Rum 40ml

Saint James White **18,-**

Saint James Vieux Vo **23,-**

Gin 40ml

Johnston Polish Dry Gin/Winter Time Gin **18,-**

Vodka/liqueur 40ml

Ostoya Vodka **14,-**

Youra **18,-**

Raspberry/Currant/Quince/Lavender/Grapefruit

Wermut 100 ml

Benini Vermouth Extra Dry/Rosso **15,-**

Whisky (Scotland) 40ml

Kilchoman Single Malt Machir Bay, Islay **34,-**

Finlaggan Port Finished, Islay **33,-**

Ledaig Rioja Cask, Isle of Mull **32,-**

Cragganmore 12 YO, Speyside **29,-**

Tullibardine Sherry Cask Finished, Highland **28,-**

Tullibardine Burgundy Cask Finish, Highland **28,-**

Tullibardine Sauternes Cask Finish, Highland **28,-**

Craigellachie 8 YO, Speyside **25,-**

Glenlassie 6 YO Blended, Highland **18,-**

Inne alkohole

Okowita z wyłoków winogron **35,-**

Lheraud L'Oublie XO AOC Cognac **40,-**

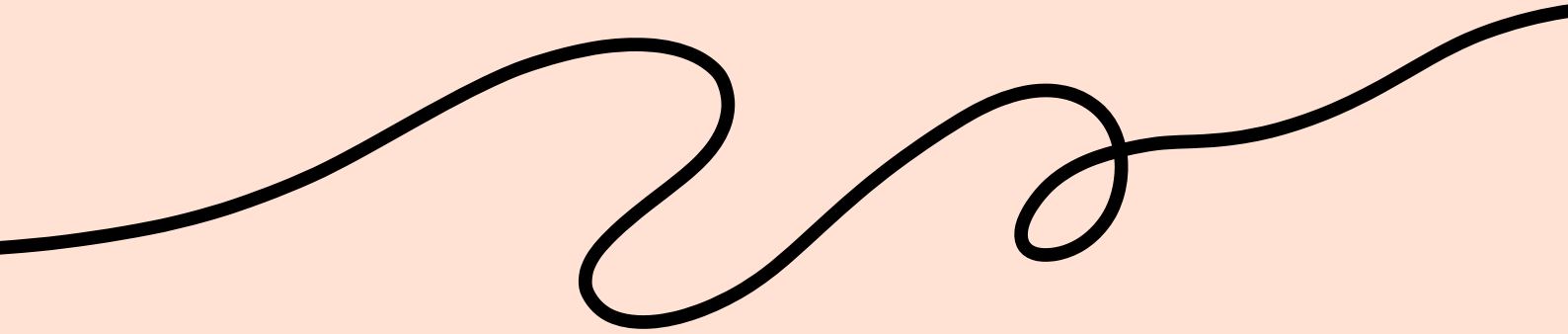
Amaro Siciliano Bato **16,-**

Topanita Tequilla Blanco **18,-**

AUTUMN IN



DELTA DIETLA



Pumpkin soup 32,-

Pumpkin, carrot, onion, garlic, potato, coconut milk, pumpkin seeds, blue cheese, green olive oil

Pumpkin gnocchi 38,-

Pumpkin gnocchi, coconut milk, onion, garlic, forest mushroom sauce

Sweet potato fries 18,-

Served with sesame-lemon sauce

Mulled wine 0,2l/1l 23/95,-

Mulled wine is also available in a non-alcoholic version

White pumpkin spice wine/red gingerbread wine/apple pie cider

Pumpkin Spice Latte 18,-



Every dish from the autumn menu can be prepared in a vegan option