

APPETISERS



HERRING 19

marinated potatoes, horseradish cream, pickled cucumber, chives, mustard seed, flax oil, Cebularz (wheat flat bread topped with diced onions and poppy seeds)

GOOSE TARTAR 34

marinated honey mushroom, red onion, pumpkin, goose breast, mustard, buckwheat, egg yolk

MUSSELS 29

parsley, garlic, herb toasts, white wine and tomato sauce



MARINATED BEETROOT 18

lightly smoked cottage cheese, walnuts, orange, buckwheat, lettuce, wild berry sauce



CHEESES FROM CYCÓW 29

home-made bread sticks, pear, olives, marinated baby onions



REGIONAL DISH



VEGETARIAN DISH

ALL PRICES ARE IN THE POLISH ZŁOTY (PLN)



SOUPS



THYME SOUP 12

local pork from the Lublin area, kale, potatoes, carrot, parsley, thyme

CHICKEN BROTH 13

home-made pasta, beef meatballs, vegetables



MUSHROOM STEW 14

oyster mushrooms, bay boletes, chickpeas, smoked plum, celery, parsley, carrot, herb

SALADS

SMOKED SPRAT SALAD 23

cheese with winter savory, dried tomato, red onion, egg, black olives, mustard sauce

DUCK BREAST SALAD 27

smoked plum cheese, red onion, marinated beetroot, pomegranate seeds, fruit sauce

CAESAR SALAD 24

grilled chicken, tomato, egg, Spianata chips, toasts, Rubin cheese, Worcestershire sauce

* GOAT CHEESE SALAD 27

caramelized pear, black olives, walnuts, dried tomato, balsamic dressing with honey and mustard

Cebularz (wheat flat bread topped with diced onions and poppy seeds) are served with each salad

PASTA AND DUMPLINGS

PAPPARDELLE WITH MATURED HAM 24

spinach, black olives, tomato sauce

 LASAGNE 26

forest mushrooms, tomatoes, parsley, mustard and thyme sauce

SPAGHETTI 26

shrimps, courgettes, fresh tomato, pepperoncino, butter sauce

PAPPARDELLE WITH CHICKEN 25

broccoli, dried tomatoes, gorgonzola, sour cream sauce

BEEF DUMPLINGS 29

cheek of beef, sauerkraut, buckwheat, smoked cheese, kale leaves, hunter's sauce



 LUBLIN-STYLE DUMPLINGS 23

curd cheese, black cumin, onion greaves, chives, sour cream, mushroom sauce

 LENIWE DUMPLINGS 24

forest mushrooms, spinach, gorgonzola, sour cream sauce



PULAWY PORK IN TWO STYLES 33

sausage, black pudding, mashed potatoes, apple and red onion preserve, sage leaves, gravy

BEEF FLANK 43

Rosti cakes, carrot, broccoli, onion and garlic mousse, green pepper sauce

DUCK FILLET 39

potato casserole, glazed vegetables, pumpkin puree, kale, cranberry demi-glace

BACON STEAK 37

well baked potatoes with rosemary, parsley in two styles, pickled cucumber salad, mustard and thyme sauce

WILD BOAR SIRLOIN 56

buckwheat and mushroom risotto, pumpkin in butter, celery marinade, grilled chicory, plum demi-glace



RED BEAN STEAK 31

mushrooms, Leniwe dumplings in butter, red onion and apple preserve, fresh vegetable salad, green pepper sauce

BREADED COD 32

home-made potato chips, sweet cabbage, Tartar sauce with capers, lemon

DESSERTS

APPLE TIRAMISU 17

Halva mousse, Oreo crunch, whole grain cookies, mint flavoured ice cream

CREPES SUZETTE 15

hot pancakes, vanilla cream cheese, almond potatoes, roast butter flavoured ice cream, orange sauce, powdered sugar

CHOCOLATE JAFFA CAKE 16

pre-processed rice cone, pineapple in syrup, meringue, mango syrup

SALTY CARAMEL COOKIE 16

savoury cracker, popcorn, banana pancake, Baileys cream fudge, walnut ice cream

COFFEE, TEA AND COLD BEVERAGES



Espresso	7	Toma Juices/Beverages 200 ml	6
Doppio	8	Toma Juices/Beverages 1 l	14
Americano	8	Górska Natura Natura Still Water 300 ml	5
Flat white	10	Górska Natura Carbonated Water 300 ml	5
Cappuccino	9	Still/carbonated water 0,7 l	9
Latte Macchiato	12	Pepsi 200 ml	6
Tea (black, green, fruit)	7	Pepsi Max 200 ml	6
Lipton Ice Tea 200 ml	6	Mirinda 200 ml	6
		7UP 200 ml	6
		Schwepps 200 ml	6
		Red Bull 335 ml	10



BEER

300 ml

500 ml

Zwierzyniec (lager) 7

Perła Chmielowa (lager) 8

Jagiełło Lager 10

Nałęczowskie Ciemne (dark beer) 10

Kormoran 1/100 (Lite APA) 10



Cydr Lubelski (cider) 10

Craft beer - ASK OUR STAFF FOR PRICES



VERMOUTH

100 ml

Martini Bianco 10

Martini Extra Dry 10

Martini Rosso 10

Martini Fiero 10



ITALIAN TONES

40 ml

Aperol 10

Campari 10

Amaretto Disaronno 10

Limoncello Goccia d'Oro 12



FRUIT LIQUEURS FROM BIŁGORAJ REGION 40 ml

TRY DIFFERENT LIQUEUR FLAVOURS, ASK OUR STAFF FOR OUR CURRENT OFFER



MEADS FROM LUBLIN REGION 40 ml

TRY DIFFERENT TYPES OF MEADS, ASK OUR STAFF FOR OUR CURRENT OFFER



THIS AND THAT 40 ml

Jagermeister 10

Baileys 10

Kahlua 12

Midori 15

Cachaca Canario 11

Ouzo 12

Mezcal Gusano Rojo 16

Aquavit Gammel Opland 17



RUM 40 ml

Bacardi Carta Blanca 10

Bacardi Carta Negra 10

Sailor Jerry 12

Dictador 12 YO 19

Dictador 20 YO 28

FOH	VODKA	<u>40 ml</u>	<u>500 ml</u>
	Wyborowa	6	60
	Amundsen	8	80
	Absolut	8	80
	Baczewski	9	90
	Orkisz	15	150
	Belvedere	18	180
	Beluga Transatlantic	19	
	Żubrówka	7	70
	Żółdkowa Gorzka	7	70
	Śliwowica Paschalna	18	

FOH	COGNAC / BRANDY	<u>40 ml</u>
	Metaxa 5	12
	Hennessy VS	18
	Martell Cognac VSOP	25
	Remy Martin VSOP	25

FOH	GIN	<u>40 ml</u>
	Beefeater	12
	Beefeater 24	16
	Hendrick's	19

FOH	WHISKY / WHISKEY	<u>40 ml</u>
	Jim Beam	10
	Jack Daniel's	14
	Maker's Mark	16
	Knob Creek	19
	Jameson	10
	Johnie Walker Black	16
	Johnie Walker Blue	60
	Chivas Regal 12 YO	16
	Chivas Regal 18 YO	30
	Basil Hayden's	28
	Booker's	40
SINGLE MALT	Laphroaig 10 YO	22
	Ardbeg 10 YO	28
	The Glenlivet 15 YO	26
	The Glenlivet 18 YO	36
	Auchentoschan 12 YO	26
	Auchentoschan Three Wood	30
	Auchentoschan American Oak	22
	Glenkinchie 12 YO	26

FOH	TEQUILA	<u>40 ml</u>
	Olmecca Blanco	12
	Olmecca Gold	12

COCKTAILS

DAIQURI 14

Bacardi Carta Blanca, lime syrup, sugar syrup

WHISKEY SOUR 14

Jim Beam, lime syrup, sugar syrup

ESPRESSO MARTINI 18

Wyborowa, Kahlúa, espresso, sugar syrup

CAIPIRINHA 14

Cachaca, lime, brown sugar

COSMOPOLITAN 18

Absolut Citron, Cointreau, cranberry juice, lime juice

CUBA LIBRE 16

Bacardi Carta Blanca, lime syrup, Pepsi

WHISKY TEA 17

Ballantine's, passion fruit puree, apple juice, lychee tea, lime juice.

LOWLAND LEMONADE 28

Auchentoshan American Oak, bitter lemon, orange, mint

LONG ISLAND ICE TEA 26

Seagram's, Olmeca Silver, Wyborowa, Bacardi Carta Blanca, Triple Sec, lemon juice, sugar syrup, Pepsi

MARGARITA 17

Olmeca Silver, Cointreau, lime juice

MOJITO 18

Bacardi Carta Blanca, lime juice, fresh mint, brown sugar, carbonated water

SPRITZ VENEZIANO 17

Prosecco, Aperol, carbonated water

RUSSIAN SPRING PUNCH 18

Prosecco, Wyborowa, Crème de cassis, sugar syrup, lemon juice

MAKER'S OLD FASHIONED 20

Makers Mark, sugar syrup, Angostura bitters

DICTADOR DAIQUIRI 23

Dictador 12, lime juice, sugar syrup

1. LINAJE CABERNET SAUVIGNON 10/100 ml 60/750 ml

D.O. Maule Valley, Hugo Casanova, Chile
Grape variety: Cabernet Sauvignon

Noticeable aromas of a plum, sweet cherry and blackcurrant with a spicy note. Full, harmonious taste with noticeable ripe fruit flavour.

2. NERO D'AVOLA 12/100 ml 70/750 ml

D.O.C. Sicilia, Grape variety: Nero d'Avola

Aromas of liquorice, ripe sweet cherry fruit, blackberries with a subtle hint of chocolate. Bold wine with pronounced soft fruit flavour and cherry preserves finish.

3. SUSUMANIELO BOCCANTINO 14/100 ml 85/750 ml

I.G.T. Salento, Cantina Boccantino, Italy
Grape variety: Susumaniello

An intense aroma of ripe red fruits, coffee, smoke and violets. Soft and fruity taste with a lingering aftertaste of dried plums, wild berries, figs and spices.

4. VALE DO LOBOS 15/100 ml 100/750 ml

D.O.C do Tejo, Quinta da Ribeirinha, Portugal
Grape variety: Trincadeira, Touriga Nacional, Aragonez

The aroma of forest fruit, vanilla, nuts and coffee. Full, rich taste. Noticeable ripe red fruit flavour.

5. MASSO ANTICO PRIMITIVO APPASSITO 120/750 ml

I.G.T. Da uve Laggermente Salento
Grape variety: Primimtivo

Fruit-forward wine with dominating blue berries, ripe plums and dried fruit aromas. Captivating, sweet bouquet with hints of vanilla and flowery notes. Bold wine, with pronounced dried fruit, a hint of dark chocolate, coffee and soft preserve-based tannins.

6. BARBERA PIEMONTE 150+1 100/750 ml

D.O.C. Barbera, Casali del Barone, Italy
Grape variety: Barbera, Nebbiolo

The aroma of flowers with a hint of red fruit. Bold and full taste, fruity with a long spicy finish with a hint of dark chocolate.

7. IS ARENAS 20/100 ml 130/750 ml

D.O.C. Sardegna Riserva
Grape variety: Corignano Del Sulcis

Intriguing, rich aroma with pronounced undertones of red fruits, laurel leaves, juniper berries, finished with balsamic and spicy notes. Refined, harmonious with dominating ripe cherries, wild berries and blackberries, finished with a hint of fruit preserves.

8. QUALITÄTSWEIN RHEINHESSEN

ERBELDINGER FAMILIE 18/100 ml 115/750 ml

Germany, Grape variety: Spätburgunder

Wine with a complex flavour of red currant, cherry and strawberry. Soft fruity taste with noticeable soft tannins and preserve.

9. CHIANTI CLASSICO FAMIGLIA ZINGARELLI 155/750 ml

D.O.C. Garantita Chianti Classico, Rocca delle Macie, Italy
Grape variety: Sangiovese, Merlot

A complex, intense bouquet with noticeable aromas of ripe red fruit and herbs. Rich, balanced and harmonious taste with good structure. Dominating hints of dried fruit, oak and dark chocolate.

10. AGUARIBAY MALBEC MENDOZA 160/750 ml

Edmond de Rothschild Heritage, Argentina
Grape variety: Malbec

Rich, complex bouquet composed of dark fruit aromas and coffee, tobacco and smoke undertones. Firmly structured, excellent concentration, clearly pronounced and perfectly blended tannins, and excellent acidity. Long-lasting ripe fruit undertones.

11. CHATEAU MALENGIN 220/750 ml

A.C. Montagne Saint-Emilion Edmond de Rothschild Heritage, France

Grape variety: Merlot, Cabernet Franc, Cabernet Sauvignon

Big and complex wine, with a variety of ripe black fruits and refined oak aromas. Pronounced ripe fruits, spicy tannins, fruit preserves, pleasing your palate with rich texture and warmth.



12. MAŁE DOBRE 14/100 ml 90/750 ml

Winery: Małe Dobre, Lubelskie Voivodship
Grape variety: Regent

Dry wine with balanced taste and the flavour of wild cherry, chocolate and forest fruit preserve with a hint of pepper in the background.

13. 2TR GRATAVINUM 250/750 ml

D.O.Q Priorat, Spain
Grape variety: Grenache, Carignan, Cabernet Sauvignon, Syrah

The colour of the wine is deep, dark cherry with purple reflexes. Soft on the palate and full. It discloses the aromas of ripe red fruit with a mineral accent. Long and fresh taste.

WHITE WINE



1. DIVINE BAY CHENIN BLANC 12/100 ml 70/750 ml

D.O. Western Cape, Paul Sapin, RPA

Grape variety: Chenin Blanc

A pleasant, subtle tropical fruit and citrus bouquet. Delicate, fresh taste with noticeable hints of honey and ripe exotic fruit

2. GRILLO ZABU 12/100 ml 70/750 ml

I.G.T. Terre di Sicilia, Vigneti Zabu, Italy, Grape variety: Grillo

Fresh exotic fruit aromas with flowery notes. Pleasant fruity flavour, light and crisp, with perfectly matched acidity and delicious long finish.

3. RESERVA COLLECTION SAUVIGNON BLANC

15/100 ml 100/750 ml

D.O. Leyda Valley, Grape variety: Sauvignon Blanc

Rich bouquet, with pronounced grapefruit, gooseberry and tangerine aromas, with a herbal tinge. Crisp wine with pronounced mineral and citrus fruit notes.

4. RIESLING TROCKEN 15/100 ml 120/750 ml

Qualitätswein, Rheinhessen, Grape variety: Riesling

Bewitching with a fresh aroma of apples, ripe peach and fresh herbs, with a distinct tinge of celery. Soft fruity sweetness with perceived notes of green apple and lemon.

5. BEAUJOLAIS BLANC PARDON 130/750 ml

A.O.P. Beaujolais Pardon & Fils, France

Grape variety: Chardonnay

Subtle aromas of fresh fruit and white flowers. This wine is extremely diverse, combines tannin and freshness. It finds balance between roundness and finesse, with a hint of sophistication and a dash of vanilla.

6. VERMENTINO DI SARDEGNA 15/100 ml 100/750 ml

D.O.C. Sardegna, Marco Zanatta, Italy

Grape variety: Vermentino

Pronounced notes of citrus fruit, peach, pear and white flowers. Crisp, thick and well-structured wine owing to the presence of yeast particles. Long, subtle grapefruit finish.

7. IMPRESSION GEWURZTRAMINER 160/750 ml

Samson

Grape variety: Gewurztraminer

Intense, rich aroma of rose petals, acacia, marzipan, orange and passion fruit flowers. With pronounced soft, ripe tropical fruit flavour with a tinge of quince and honey.

WHITE WINE



8. RIMAPERE SAUVIGNON BLANC 240/750 ml

Marlborough, Edmond de Rothschild Heritage, New Zealand

Grape variety: Sauvignon Blanc

Offers pronounced, intense rich bouquet, abundant in citrus fruit aromas, with lemon and grapefruit coming to the fore, harmoniously blended with mineral qualities. The wine has impressive freshness and acidity.

9. VETIVER VERDEJO 16/100 ml 105/750 ml

D.O. Rueada, Bodegas Ontanon, Spain

Grape variety: Verdejo

Rich and complex aroma with dominant hints of ripe juicy fruit, flowers, herbs and aniseed. The wine has a crisp taste, balanced with a noticeable hint of ripe fruit and citrus.

10. LE FORNACI LUGANA 160/750 ml

D.O.C. Lugana, Tommasi Viticoltori, Italy

Grape variety: Trebbiano di Lugana

An intense aroma of tropical fruit with a hint of lychee, apricot and citrus. The taste offers a noticeable full range of fruit with a hint of pear, lychee and mango saturated with a delicate mineral flavour.

DESSERT WINE



1. AMENTOS 10/60 ml 60/375 ml

D.O.C. Nasco di Cagliari, Grape variety: Nasco

Rich, intense aroma of dried fruit and honey, crystallized lemon peel and saffron. Soft flavour, with dried tropical fruit and a tinge of acacia honey.

SPARKLING WINE



1. MIONETTO PROSECCO 14/100 ml 90/750 ml

D.O.C. Treviso, Grape variety: Glera

Richly scented, dominated with apple, pear and distinct citrus fruit. Refreshing, pleasant fruit forward wine having perfectly balanced acidity.

2. PROSECCO BACIO DELLA LUNA 120/750 ml

D.O.C.G. Valdobbiadene Superiore Conegliano, Grape variety: Glera

Delicate aroma, with pronounced peach, tangerine and tropical fruit undertones. Soft, gentle and tenderly refreshing. Perfectly balanced, giving the impression of a soft touch of sweetness.

CHAMPAGNE



1. CHAMPAGNE JACKOWIAK RONDEAU PREMIER CRU 250/750 ml

A.O.C. Champagne, Grape variety: Chardonnay, Pinot Noir, Pinot Meunier

Elegant, delicate pale yellow bubble, with subtle bouquet and low acidity.