


Cold starters

Chicken liver pate  **17**
classic starter, served with crunchy baguette


Cold meat selection  **21**
smoked lard, duck and roast beef


*Taka już jest natura ludzkości
Że dąży ku doskonałości
Ale nic jej się tak nie udało
W tym dążeniu jak wódka i sało!*
Kabaret „Czwarta Rano”

Tartar Horde  (three types for two persons) **82**
selection of original meat tartar
beef, deer and venison with selection of additives

(one type for one person) **42**

*Ulica warszawska przed
„Małą wódkę, duże piwko,
pod tatarka i pieczywko!”*

Aubergine roe   **27**
Aubergine with roasted bell pepper
served with sesame, coriander and sour cream

Stuffed carp   **29**
with beetroot and herring roe

To every table of six and more we add service charge 10%

Black character  **29**

herring on roasted potatoes with black sour cream
beetroot and herring roe

Pickles    **21**

selection of homemade pickles

Dressed herring   **32**

galician herring salad
with potatoes, carrots, beetroots, onion and mayonnaise

*I wreszcie on, srebrzystej wódki,
Koniecznie dużej, zimnej, czystej,
Najulubieńszy druh srebrzysty.*

Julian Tuwim o śledziu

Smoked fish selection  **29**

by chefs grandmothers recies

Polish cheese selection   **44**

four different types of polish cheese
served with marmolade and hazelnuts

Quince foie gras **39**

two orbs of duck liver in quince sauce
with hazelnut and quince chips

Stuffed eggs

with crayfish meat and olive oil roe

21

ODA DO JAJA

(Naśladowanie z Horacego)

O ty! Cudowny owocu kury,

O ty najdroższy darze natury,

Przysmaku, który bogi jadają:

Witam Cię, jajo!

(z lwowskiej prasy przedwojennej)

Caviar

served with buckwheat groats baguette and butter

Sturgeon caviar

189

Antonius Caviar 5*

Pike roe

34

Snail roe

189

from Skalamowicz masurian forests

Soups

"Brzechwa" trips soup

25

veal trips, beef tails

mayorjam, ginger and veal meatballs

*Kilo flaków na początku,
Dobrze oczyść, wrzuc do wrzątku,
Przełucz, odcedź. Na to nalej
Rosół z kości. Gotuj dalej,
Gotuj dobre trzy godziny,
Do rosółu wrzuc jarzyny,
Pokraj flaki w cienkie paski,
Weź pięć deka masła z faski,
Zrumień masło z bułką tartą -
Ser do tego utrzeć warto.
Żeby flaki były lepsze,
Zrób pulpety, posyp pieprzem,
Majerankiem i pietruszką,
Jak dyktuje Ci serduszeko,
Dodaj imbir, dosyp soli
I na talerz kładź do woli.
By się goście czuli zdrowo,
Podaj czystą wyborową.*

Jan Brzechwa

"St. Jack's" chicken broth

29

intensive chicken broth served with homemade noodles

quail egg and beef-chicken meatballs

Borscht with dumplings

24

rich beetroot soup with vegetables, parsley, sour cream

and duck dumplings (vege option: no sour cream, mushroom dumplings)

Ucha z Szucha

33

intensive fish broth with

sturgeon and grilled vegetables

Crayfish soup a la Franz Fischer 🍷 33

bisque from crayfish shells
with julienne vegetables and whole crayfish

Pumpkin cream soup 🍷 🌿 🍴 25

with pickled pumpkin, pumpkin seeds and pumpkin oil

Jeśli Bóg humor ceni, to w niebie Franciszek

Co dzień zupełną ma dobrą i pełny kieliszek.

Antoni Słonimski

Hot starters

Gęsi pipek 🍷 🍴 35

giblets, onion, mushrooms in goose neck with gravy

On na lato, on na zimę!

Nie ma w świecie większy cymes!

Cudza żona, złota rybka?

Gdzie im do gęsiego pipka!

Lopek, 1938

Banosz 🍷 🌿 (three types) 34

Carpatian treat 🍴 (one type) 27

Cornmeal groats with cream in three different versions
with bacon, mushrooms and aged bryndza cheese

Beef tail with lazanki 🍴 35

grilled and sous vide beef tails
with homemade lazanki pasta

Mushrooms with lazanki   **35**

pan fried mushrooms with double cream and homemade lazanki pasta

Roasted aubergine with halloumi   **34**

with chilli, coriander and lemon gel

Boletus sote with black truffle   **35**

panfried creamy boletus sote with black truffle
served with mushroom mousse and baguette

*"...Wezmę Ciebie, grzybku
leciutko obiorę.*

*Zdejmę z Ciebie skórkę
i łeppek odkroję.*

*Będą marynaty,
przetwory w słoiku.*

*I suszone grzybki,
będą w bigosiku. "*

M.Rokita „Mój Grzybek”

Cabbage rolls with mushrooms    **29**

sauted mushrooms stuffed in cabbage in boletus sauce with sour cream

Foie gras steak on brioche **59**

with caramelized pear in wine-cherry sauce

*Wtedy mi myśl zaświtała
że dla mnie byle chała za mała
że dotąd mi się chałki trafiały
a wciąż przede mną chała nad chały*

"Kabaret czwarta rano"

Chefs wife fantasy

Octopus in tomato sauce 69

with tomatoes concasse, smoked challot and bell pepper

Goat cheese salat 36

served with marinated beetroot, mixed salad
roasted bell pepper and caramelized onion

Sewisze 34

marinated salmon trout on raspberry sauce

Crayfish ceasar salad 34

served with baguette chips and emilgrana cheese powder

Pierogi

with mushrooms 27

with mushroom sauce and sour cream

with pulled duck 32

with chicken demi glace and sour cream





with crayfish meat 32

with crayfish sauce and sour cream





with raspberries 24

with raspberry sauce and sour cream

Fish

- Trout in almonds**   **55**
trout with almonds, roasted potatoes
onion, spinach and cheese sauce
- Sturgeon fillet**  **72**
Sturgeon from Goslawice with parsley puree
beetroot and crayfish sauce
- Zander fillet**  **64**
Zander fillet served with pickled pumpkin, mushroom mousse
pan fried boletus and pumpkin puree

Meat

- Lamb shank**  **73**
big piece of lamb shank with porto-demi glace
on potato puree with baby carrot, baby brocolli and chilli
- Beef tenderloin with foie gras**  **89**
served on truffle potato puree with creamy spinach,
caramelized carrot, peppercorn sauce and cherry sauce
- Beef cheek**   **62**
marinated and low temperature cooked pieces of beef cheeks
with potato puree caramelized carrot and a bit of chilli

Udko Cudko **62**


goose leg confit, sage gnocchi, red cabbage, cherry sauce

Rib eye steak  **79**

served with roasted potato with sour cream
garlic confit and peppercorn sauce

Lamb hip  **72**

with red cabbage, chestnut puree, caramelized chestnut,
beetroot and peppercorn sauce
















Tomahawk (for two persons)  **180**

served with roasted potato with sour cream
garlic confit and peppercorn sauce



Pork Loin a la Kaizer **64**

served with roasted potato with sour cream
garlic confit and peppercorn sauce

Desserts

Meringue   	24
wit cherry sauce and cherries	
Miodownik  	24
honey cake with honey comb	
Chocolate cake  	24
with drunk cherry	
Raspberry pierogi  	24
with raspberry sauce and sour cream	
White chocolate cheesecake 	24
Serniki  	19
mini cheesecakes wiyh sour cream and cherry sauce	
Ice cream and sorbet   	10
prepared by our pastry chef for available flavours ask the waiter	

Kids menu

Chicken broth	19
with homemade pasta and beef-chicken meatballs	
Bortsch 	19
with duck dumplings and sour cream (vege: mushroom dumplings no sour cream)	
Beef-chicken meatballs	24
with potato puree and vegetables	
Fish meatballs	24
with homemade pasta and vegetables	
Serniki 	19
mini cheesecakes with sour cream and cherry sauce	

Sides

Assorted bread	9
Lard	10
Demi glace	5
Peppercorn sauce	5
Mustard	5
Vinaigrette	5
Sour cream	5
Crayfish sauce	5

Sides

Sage gnochi	12
Roasted potatoes	12
Roasted potato with sour cream	12
Potato puree / Truffle puree	12
Grilled vegetables	19
Mixed salad with cherry tomato and vinaigrette	19

Info:



gluten free



vegetarian (can have butter, milk, eggs etc.)



traditional jewish cuisine



available on lunch menu

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