

Cold starters

Chicken liver pate 19

a jar of delicate chicken liver pate
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 laty doradzała:

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

Gelfilte fisz 29

Jewish-style carp

Smoked fish selection 29

by Chef's grandmother's recipe

Do każdego rachunku od 6 osób doliczamy serwis w wysokości 10%

Stuffed eggs 🍷 🇪🇺 🍴 21
with crayfish meat and olive oil roe

Cranberry foie gras 39
orbs of duck liver in cranberry
with hazelnut and quince chips

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

Polish cheese selection 🇪🇺 🌿 44
four different types of polish cheese
served with marmolade and hazelnuts

Baltic herring 🍴 🇪🇺 26
served with marinated onion
in honey-mustard sauce

Venison aspic 🍴 26
aspic with wild boar neck served with beetroot mousse,
garlic sauce and buckwheat groats chips

Caviar

served with buckwheat groats baguette and butter

Sturgeon caviar 189

Antonius Caviar 5*

Pike roe 34

Soups

"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)

Crayfish soup a la Franz Fischer 33

bisque from crayfish shells

with julienne vegetables and whole crayfish

Jeśli Bóg humor ceni, to w niebie Franciszek

Co dzień zupę ma dobrą i pełny kieliszek.

Antoni Słonimski

Mushroom cream soup 🍄 🌿 🍴 29
thick and intensive mushroom soup with
dumplings with mushrooms

Salads

Goat cheese salad 🌿 🍴 🍴 36
served with marinated beetroot, mixed salad
roasted bell pepper and caramelized onion

Roasted vegetables in walnut sauce 🌿 🍴 🍴 26
pumpkin, carrot, parsley and caramelised chickory
with roasted walnuts and jalapeno
in nutty sauce

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**

Three different sorts of cornmeal groats with cream:
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

Boletus sote with black truffle   **35**







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

Foie gras steak on brioche **59**





with banosz, 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"




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













Ryba

- Trout in almonds**   **55**
trout with almonds, roasted potatoes with onion and spinach and cheese sauce
- Sturgeon fillet**  **72**
Sturgeon from Goslawice with parsley puree, beetroot and crayfish sauce
- Zander fillet**  **68**
served with carrot puree, panfried vegetables and caper sauce

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
- Duck breast**  **67**
pink roasted duck breast with roasted cabbage,
carrot puree, caramelised carrot
and cranberry sauce
- Lamb cutlets** **89**
on roasted potatoes with demi glace sauce
and garlic puree
- Pork Loin a la Kaizer** **64**
served with roasted potato with sour cream,
garlic confit and peppercorn sauce

Dessert

- Meringue**   **24**
with cherry sauce and cherries
- Miodownik**   **24**
honey cake with honey comb
- Brownie**   **24**
with drunk cherry
- Raspberry pierogi**   **24**
with raspberry sauce and sour cream
- White chocolate cheesecake**  **24**
- Ice cream and sorbet**    **10**
prepared by our pastry chef
ask the waiter for available flavours

Kids menu

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

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 cusine



available on lunch menu

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