

MENU



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OPENING HOURS:

MONDAY, TUESDAY, WEDNESDAY	FROM 12.00 TILL 24.00
THURSDAY, FRIDAY	FROM 12.00 TILL 1.00
SATURDAY	FROM 12.00 TILL 2.00
SUNDAY	FROM 12.00 TILL 23.00



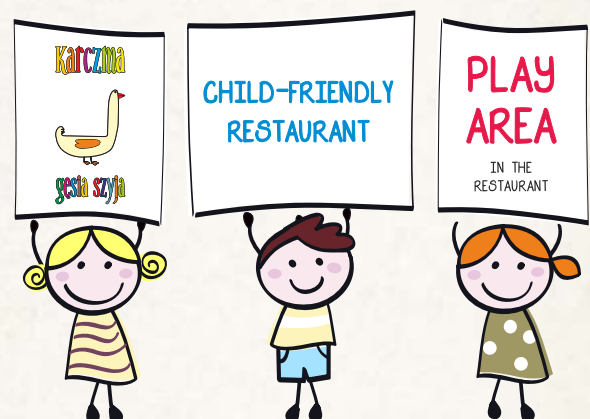
KARCZMA GĘSIA SZYJA IS A UNIQUE PLACE IN THE CENTRE OF TORUŃ. IT IS A PLACE YOU SHOULDN'T MISS WHEN VISITING OUR CITY.

WE'VE BEEN ON A LOCAL MARKET SINCE 2004. OUR KITCHEN IS VALUED AND VERY OFTEN VISITED BY ARTISTS, BUSINESSMEN AND CELEBRITIES. MANY OF THEM WERE PHOTOGRAPHED AND PLACED IN OUR LARGE CUSTOMER GALLERY WHICH YOU CAN VIEW BY THE STAIRS ON THE WAY TO THE RESTAURANT.

SPECIALITY OF OUR KITCHEN IS LIVE COOKING FOR WHICH WE USE A REAL COAL GRILL. IN OUR ABUNDANT MENU YOU WILL FIND DISHES INSPIRED BY POLISH TRADITIONAL CUISINE ENRICHED BY OUR CHEFS WITH A TOUCH OF MODERNITY. ADMIRABLE AROMA OF THE PREPARED DISHES AND UNREPEATABLE DÉCOR WILL IMPROVE YOUR MOOD AND APPETITE WHILE WAITING FOR YOUR MEAL.

WE WOULD LIKE TO THANK YOU FOR YOUR VISIT AND PROMISE TO TAKE THE BEST CARE OF YOU WHILE YOU ARE HERE. WE ARE SURE OUR GOOD SERVICE WILL MAKE YOU BECOME A FREQUENT CUSTOMER.

ENJOY YOUR MEAL



—◆◆—

CHEF PAYS A PART

MEAL SET OF THE MONTH

TOMATO CREAM SOUP

(pelati tomatoes, onion, croutons, cheese) vol. 250 ml

+

RIBS BY THE METRE WITH BOILED POTATOES AND SALAD SELECTION

*(roasted pork ribs with bones, BBQ sauce,
boiled potatoes, salad selection) meat wt. 250 g*

+

APPLE CAKE

wt. 130 g

VALUE: 49,50 ZŁ CHEF PAYS: 7,50 ZŁ

YOUR PRICE: **42,00 ZŁ**



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STARTERS

HOT STARTERS:

- 1. ŁOSCYPEK WITH BACON** 15,90 ZŁ
(grilled smoked sheep cheese - 3 pcs., smoked bacon, yoghurt sauce) wt. 180 g
- 2. SAFFRON MILKCAP MUSHROOMS IN CREAM** 14,90 ZŁ
(fried saffron milkcap mushrooms, onion, cream, parsley) wt. 150 g
- 3. HOT PRAWNS** 21,90 ZŁ
(fried prawns, garlic, cream sauce, capers, white wine, tabasco) wt. 150 g
- 4. TRADITIONAL POLISH BIGOS IN A KETTLE** 13,50 ZŁ
(sauerkraut, bacon, sausage, pork, forest mushrooms) wt. 350 g
- 5. RABBIT LIVER** 15,90 ZŁ
(fried rabbit liver, red onion, pear, white wine) wt. 160 g

COLD STARTERS:

- 1. BEEF TARTARE WITH BAGUETTE AND HERBS & GARLIC BUTTER** 24,90 ZŁ
(minced beef, onion, pickled mushrooms, gherkins, baguette - 3 slices, herbs & garlic butter - 15 g) meat wt. 90 g
- 2. GOOSE PATE** 12,90 ZŁ
(goose meat, apple, onion, dried plum, cranberry & horseradish sauce) wt. 140 g
- 3. SAUSAGE SELECTION** 15,50 ZŁ
(bydgoska sausage, kabanos, z babcinej spiżarni sausage, smoked ham, brawn meat) wt. 200 g
- 4. CHEESE SELECTION** 16,90 ZŁ
(smoked cheese, camembert, smoked sheep cheese, lazur cheese, grapes, walnuts) wt. 200 g
- 5. HERRING IN TWO WAYS** 11,90 ZŁ
*(1 way: herring, gingerbread, dried plum, honey, onion, oil)
(2 way: pickled herring, red pepper, gherkins, red onion, oil, parsley) wt. 200 g*
- 6. SMOKED TROUT TARTARE WITH BAGUETTE AND BUTTER** 21,90 ZŁ
(smoked trout, red onion, capers, oil, baguette - 3 slices, butter - 15 g) wt. 100 g



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SOUPS

- 1. ŻUREK (SOUR RYE SOUP)** 10,90 ZŁ
(white sausage, śląska sausage, smoked bacon, potatoes, egg) vol. 400 ml
- 2. GOULASH SOUP** 14,90 ZŁ
(beef, mushrooms, onion, potatoes, cucumber in brine) vol. 400 ml
- 3. MEATBALL SOUP** 11,50 ZŁ
(pork meatballs - 5 pcs., potatoes, cream, dill) vol. 400 ml
- 4. BEEF TRIPE** 13,90 ZŁ
(beef tripe, vegetables) vol. 400 ml
- 5. TOMATO CREAM SOUP** 11,50 ZŁ
(pelati tomatoes, onion, croutons, cheese) vol. 400 ml
- 6. CZERNINA (DUCK BLOOD SOUP)** 13,90 ZŁ
(duck meat, duck blood, potato dumplings, fruits) vol. 400 ml
- 7. BOLETUS MUSHROOM SOUP** 14,90 ZŁ
(boletus mushrooms, cream, butter, onion, dumplings) vol. 400 ml
- 8. ROSÓŁ (BROTH) WITH NOODLES** 8,90 ZŁ
(chicken meat, noodles, carrots, parsley) vol. 400 ml
- 9. KOŁDUNY (LAMB DUMPLINGS) IN BROTH** 12,90 ZŁ
(lamb dumplings - 10 pcs, broth, carrots, parsley) vol. 400 ml
- 10. BROTH** 6,50 ZŁ
vol. 200 ml



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POULTRY DISHES

- 1. RED BIKINI** 19,90 ZŁ
(grilled chicken fillet, cheese sauce, tomato) meat wt. 160 g
- 2. TURKEY IN PEPPERS** 19,50 ZŁ
(grilled turkey fillet, pepper sauce) meat wt. 160 g
- 3. HERB CHICKEN FANTASY** 19,50 ZŁ
(grilled chicken fillet, smoked cheese, tomato pesto) meat wt. 160 g
- 4. BACON TWISTS** 19,90 ZŁ
(braised rolled chicken stuffed with courgette and pepper, wrapped with bacon- 2 pcs., cheese sauce) wt. 200 g
- 5. GREEN CHICKEN** 18,00 ZŁ
(fried chicken fillet pieces, peas, green bean, leek) wt. 250 g
- 6. BÉARNAISE RABBIT** 29,90 ZŁ
(roasted rabbit haunch with bone, béarnaise sauce) meat wt. with bone 210 g
- 7. DUCK LEGS** 29,90 ZŁ
(roasted duck legs - 2 pcs., apple, apricot, plum) meat wt. 260 g
- 8. CHICKEN BREAST FILLET** 8,90 ZŁ
(grilled chicken fillet, spices) price per 100 g



GOOSE DISHES

- 1. GOOSE SCREAM** 29,00 ZŁ
(grilled minced goose breast, smoked sheep cheese, garlic sauce) meat wt. 180 g
- 2. BOLETUS TIT** 39,00 ZŁ
(roasted goose breast fillet, boletus mushroom sauce) meat wt. 150 g
- 3. GOOSE THIGH** 39,00 ZŁ
(roasted goose thigh, roasted red cabbage) meat wt. with bone 220 g
- 4. GOOSE STOMACH GOULASH** 21,90 ZŁ
(braised goose stomachs, forest mushrooms, vegetables) goulash wt. 300 g
- 5. LIVER LOVER** 21,90 ZŁ
(fried goose livers, apple, honey, marjoram) wt. 300 g
- 6. NICE PIECE** 249,00 ZŁ
(roasted goose stuffed with fruits and roasted red cabbage, dumplings) wt. 3 500 g
Special order: ask a waiter for details.

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PORK DISHES

- 1. GOLONKA (HAM HOCK)** 11,50 ZŁ
(roasted ham hock boneless, fried sauerkraut) price per 100 g
- 2. PASSIONATE PIG** 19,90 ZŁ
(grilled pork chuck, courgette, pepper, cucumber in brine, onion, horseradish sauce) meat wt. 160 g
- 3. RIBS BY THE METRE** 9,00 ZŁ
(roasted pork ribs with bones, BBQ sauce) price per 100 g
- 4. GRILLED PORK SIRLOIN STEAK IN BOLETUS SAUCE** 25,90 ZŁ
(grilled pork sirloin, boletus sauce) meat wt. 150 g
- 5. GRILLED PORK SIRLOIN STEAK IN HUNTER'S SAUCE** 24,90 ZŁ
(grilled pork sirloin, hunter's sauce) meat wt. 150 g
- 6. CIDER CHEEKS** 21,50 ZŁ
(stewed pork cheeks, cider, vegetables) wt. 270 g
- 7. GRILLED PORK CHUCK STEAK** 9,90 ZŁ
(grilled pork chuck, spices) price per 100 g
- 8. GRILLED PORK SIRLOIN STEAK** 12,90 ZŁ
(grilled pork sirloin, spices) price per 100 g



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FEAST PLATE

	FOR 1 PERSON	FOR 3 PERSONS	FOR 4 PERSONS
CHICKEN BREAST FILLET <i>(grilled chicken fillet, spices)</i>	80G	240G	320G
GRILLED PORK CHUCK STEAK <i>(grilled pork chuck, spices)</i>	80G	240G	320G
GOOSE SCREAM <i>(grilled minced goose breast, smoked sheep cheese, garlic sauce)</i>	1 PC. - 90G	3 PCS. - 270G	4 PCS. - 360G
PRICE:	30,00 ZŁ	82,00 ZŁ	103,00 ZŁ



VENISON DISHES

- 1. WILD BOAR HOCK** 34,50 ZŁ
(roasted wild boar hock with bone, rosemary, juniper, garlic) meat wt. with bone 220 g
- 2. DEER GOULASH** 29,90 ZŁ
(braised deer goulash, forest mushrooms, onion, cucumber in brine) goulash wt. 350 g
- 3. SCATTERBRAINED STAG** 21,90 ZŁ
(simmered venison roulades stuffed with onion, bacon and cucumber in brine - 2 pcs., own sauce) roulades wt. 180 g

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BEEF DISHES

- 1. VEAL TENDERLOIN STEAK** 45,00 ZŁ
(fried veal tenderloin steak, zottarella cheese, dried tomato, courgette, onion) meat wt. 130 g
- 2. TOURNEDO STEAK** 42,00 ZŁ
*(grilled beef tenderloin steak, 1 extra ingredient from list added below) meat wt. 130 g
Waiting time for the steak is up to 20 minutes.*
- 3. PORTERHOUSE STEAK** 75,00 ZŁ
*(grilled Porterhouse steak, 1 extra ingredient from list added below) meat wt. with bone 350 g
Waiting time for the steak is up to 30 minutes.*
- 4. RIB EYE STEAK** 52,00 ZŁ
*(grilled Rib eye steak, 1 extra ingredient from list added below) meat wt. 220 g
Waiting time for the steak is up to 30 minutes.*
- 5. TOP SIRLOIN STEAK** 55,00 ZŁ
*(grilled Top sirloin steak, 1 extra ingredient from list added below) meat wt. 250 g
Waiting time for the steak is up to 30 minutes.*
- 6. T-BONE STEAK** 160,00 ZŁ
*(grilled T- bone steak, 1 extra ingredient from list added below) meat wt. with bone 800-900 g
Waiting time for the steak is up to 60 minutes.*
- 7. SHARP TONGUE** 23,00 ZŁ
(veal tongues, horseradish, vegetables, cream, white wine) wt. 300 g

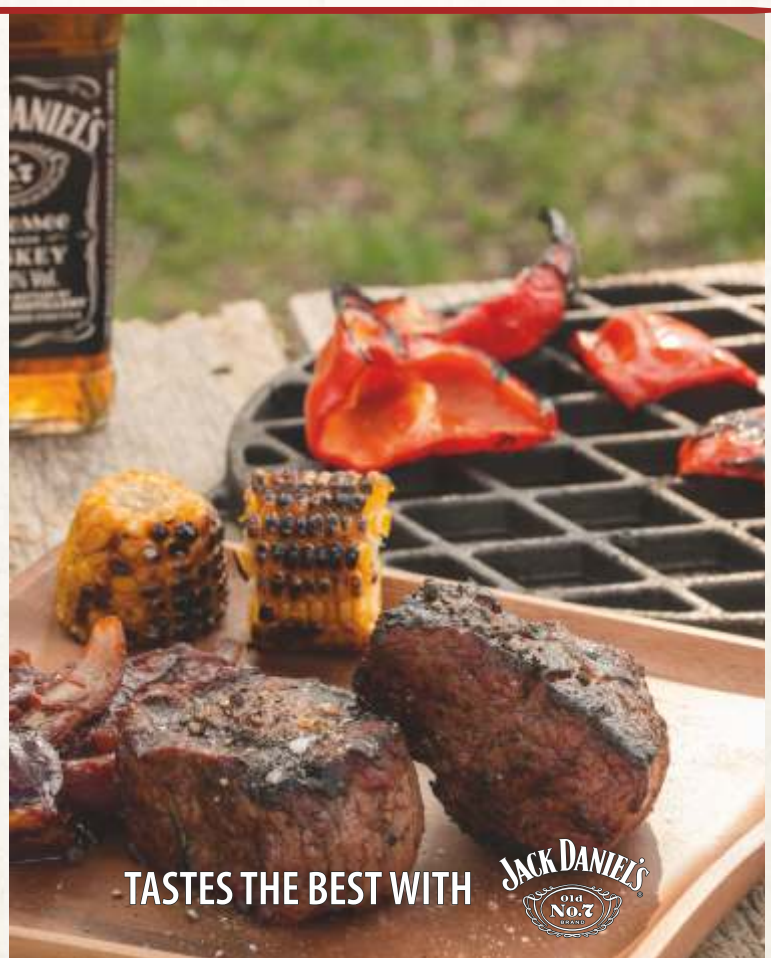
STEAK EXTRAS:

HOT EXTRAS:

- CARMELIZED ONIONS
BASED ON 
wt. 80 g
- TOMATO & PLUM SAUCE
BASED ON 
vol. 100 ml
- BOLETUS MUSHROOM SAUCE
vol. 100 ml
- BBQ SAUCE
vol. 100 ml
- GREEN PEPPER SAUCE
vol. 100 ml
- ZUCCHINI WITH CAPERS
wt. 100 g

COLD EXTRAS:

- HERBS & GARLIC BUTTER
wt. 50 g
- ROQUEFORT BUTTER
wt. 50 g



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FISH & SEAFOOD DISHERS

- | | |
|--|----------|
| 1. KING PRAWNS
<i>(fried black tiger prawns, cocktail tomatoes, spinach leaves) wt. 160 g</i> | 35,00 ZŁ |
| 2. SALMON STEAK
<i>(grilled salmon steak, cheese sauce) price per 100 g</i> | 19,00 ZŁ |
| 3. GRILLED ZANDER
<i>(grilled zander fillet, dill and lemon sauce) price per 100 g</i> | 17,00 ZŁ |
| 4. STREAM DELI
<i>(grilled trout, chanterelle mushrooms, onion, white wine) price per 100 g</i> | 12,00 ZŁ |
| 5. GRILLED TROUT
<i>(grilled trout, spices) price per 100 g</i> | 10,00 ZŁ |



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LUNCH

AVAILABLE IN WORK DAYS,
MONDAY TO FRIDAY FROM 12.00 TILL 16.00

1. ŻUREK OR ROSÓŁ

PASSIONATE PIG

soup vol. 250 ml

(grilled pork chuck, courgette, pepper, cucumber in brine, onion, horseradish sauce, chips / rice / boiled potatoes / roasted potatoes, salad) meat wt. 100 g

2. ŻUREK OR ROSÓŁ

RED BIKINI

soup vol. 250 ml

(grilled chicken fillet, cheese sauce, tomato, chips / rice / boiled potatoes / roasted potatoes, salad) meat wt. 100 g

3. ŻUREK OR ROSÓŁ

BACON TWIST

soup vol. 250 ml

(braised rolled chicken stuffed with courgette and pepper, wrapped with bacon, cheese sauce, chips / rice / boiled potatoes / roasted potatoes, salad) twist wt. 90 g

4. ŻUREK OR ROSÓŁ

GREEN CHICKEN

soup vol. 250 ml

(fried chicken fillet pieces, peas, green bean, leek, chips / rice / boiled potatoes / roasted potatoes, salad) wt. 180 g

21,00 ZŁ



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CHILDREN MENU

ASK A WAITRESS
FOR A SPECIAL CHILDREN MENU.



CASSEROLES

- 1. KASZANKA (BLOOD SAUSAGE) CASSEROLE** 15,90 ZŁ
(blood sausage, roasted potatoes, cucumber in brine, onion, cheese) wt. 450 g
- 2. PORK CHUCK CASSEROLE** 15,90 ZŁ
(pork chuck, roasted potatoes or buckwheat, cucumber in brine, onion, roasted sauce, cheese) wt. 450 g
- 3. CHICKEN CASSEROLE** 15,90 ZŁ
(chicken, roasted potatoes, vegetables, cheese sauce, cheese) wt. 450 g



OTHER MAIN DISHES

- 1. DUMPLINGS WITH MUSHROOM SAUCE** 13,90 ZŁ
(dumplings, mushroom sauce, garlic, cheese) wt. 450 g
- 2. SALMON IN SANDALS** 17,00 ZŁ
(dumplings, fried salmon, fried zander, broccoli, cheese sauce, almonds) wt. 450 g
- 3. POTATO PANCAKE** 19,90 ZŁ
(potato pancake, minced meat, tomatoes, garlic sauce) wt. 450 g
- 4. VEGE POTATO PANCAKE** 17,90 ZŁ
(potato pancake, white cabbage, vegetables, onion, broccoli) wt. 450 g

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SALADS

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|--|----------|
| 1. GREEK SALAD
<i>(greek style cheese, ice lettuce, cucumber, tomato, pepper, onion, olives, vinaigrette) wt. 300 g</i> | 12,90 ZŁ |
| 2. CAESAR SALAD
<i>(grilled chicken fillet, ice lettuce, egg, celery, olives) wt. 300 g</i> | 15,90 ZŁ |
| 3. CAPRESE
<i>(tomatoes, zottarella cheese, basil olive, croutons) wt. 220 g</i> | 13,00 ZŁ |

HOT SAUCES

- | | |
|---|---------|
| 1. CHEESE SAUCE
<i>vol. 100 ml</i> | 5,50 ZŁ |
| 2. BBQ SAUCE
<i>vol. 100 ml</i> | 5,50 ZŁ |
| 3. BOLETUS MUSHROOM SAUCE
<i>vol. 100 ml</i> | 5,50 ZŁ |
| 4. HUNTER'S SAUCE
<i>vol. 100 ml</i> | 5,50 ZŁ |
| 5. PEPPER SAUCE
<i>vol. 100 ml</i> | 5,50 ZŁ |



COLD SAUCES

- | | |
|---|---------|
| 1. GARLIC SAUCE
<i>wt. 50 g</i> | 3,50 ZŁ |
| 2. CRANBERRY & HORSERADISH SAUCE
<i>wt. 50 g</i> | 3,50 ZŁ |
| 3. HORSERADISH SAUCE
<i>wt. 50 g</i> | 3,50 ZŁ |
| 4. KETCHUP
<i>wt. 50 g</i> | 3,50 ZŁ |
| 5. MUSTARD
<i>wt. 50 g</i> | 3,50 ZŁ |
| 6. MAYONNAISE
<i>wt. 50 g</i> | 3,50 ZŁ |
| 7. HORSERADISH
<i>wt. 50 g</i> | 3,50 ZŁ |
| 8. CRANBERRY SAUCE
<i>wt. 50 g</i> | 3,50 ZŁ |



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EXTRAS

- | | |
|---|---------|
| 1. SALAD BAR
<i>one bowl</i> | 7,50 ZŁ |
| 2. SALAD AND VEGETABLE SELECTION
<i>wt. 150 g</i> | 7,50 ZŁ |
| 3. STEAMED CAULIFLOWER WITH BREADCRUMBS
<i>wt. 200 g</i> | 7,50 ZŁ |
| 4. ROASTED SAUERKRAUT
<i>wt. 150 g</i> | 7,00 ZŁ |
| 5. BRAISED RED CABBAGE
<i>wt. 150 g</i> | 7,00 ZŁ |
| 6. FRIED SPINACH WITH BACON
<i>wt. 150 g</i> | 7,90 ZŁ |
| 7. CHIPS (JULIENNE)
<i>wt. 150 g</i> | 6,90 ZŁ |
| 8. POTATO QUARTERS
<i>wt. 150 g</i> | 6,90 ZŁ |
| 9. ROASTED POTATOES WITH HERBS
<i>wt. 200 g</i> | 6,90 ZŁ |
| 10. BOILED POTATOES WITH DILL
<i>wt. 200 g</i> | 5,50 ZŁ |
| 11. KLUSKI ŚLĄSKIE (DUMPLINGS)
<i>wt. 250 g</i> | 6,50 ZŁ |
| 12. BOILED RICE
<i>wt. 250 g</i> | 5,00 ZŁ |
| 13. BUCKWHEAT WITH BACON
<i>wt. 200 g</i> | 5,50 ZŁ |
| 14. BUTTER
<i>wt. 30 g</i> | 2,50 ZŁ |
| 15. HERBS & GARLIC BUTTER
<i>wt. 30 g</i> | 3,00 ZŁ |
| 16. SMALEC (LARD)
<i>wt. 50 g</i> | 3,00 ZŁ |
| 17. BREAD
<i>(dark or light) 3 slices</i> | 2,50 ZŁ |
| 18. GRILLED BAGUETTE
<i>3 slices</i> | 2,50 ZŁ |



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TEA, COFFEE

1. TEA <i>(black, earl grey, green, mint, blackcurrant, forest fruits, lemon, strawberry) vol. 200 ml</i>	5,00 ZŁ
2. COFFEE <i>vol. 200 ml</i>	6,00 ZŁ
3. WHITE COFFEE <i>vol. 200 ml</i>	7,00 ZŁ
4. ESPRESSO <i>vol. 100 ml</i>	6,00 ZŁ
5. BREWED COFFEE <i>vol. 200 ml</i>	6,00 ZŁ
6. IRISH COFFEE <i>(coffee, irish syrup, whipping cream, cinnamon) vol. 250 ml</i>	9,90 ZŁ
7. ICE ESPRESSO <i>(coffee, ice cream, whipping cream, chocolate powder) vol. 220 ml</i>	9,90 ZŁ
8. ICED COFFEE <i>(cold coffee, syrup: chocolate, caramel, nutty, strawberry, vanilla, almond, cranberry or irish, milk) vol. 220 ml</i>	9,90 ZŁ
9. NESCAFE SHAKE <i>(cold coffee, ice cream - 2 scoops, milk, whipping cream, chocolate powder) vol. 300 ml</i>	12,00 ZŁ
10. MOCCA <i>(cold coffee, hot chocolate, whipping cream, chocolate powder) vol. 250 ml</i>	9,90 ZŁ
11. FRAPPE <i>vol. 200 ml</i>	8,00 ZŁ
12. CAPPUCINO <i>vol. 200 ml</i>	6,00 ZŁ

DESSERTS

1. APPLE CAKE <i>wt. 130 g</i>	7,50 ZŁ
2. CHEESECAKE <i>wt. 130 g</i>	9,90 ZŁ
3. FRIED ICE CREAM <i>(ice cream, biscuit, pancake, vanilla sauce) wt. 150 g</i>	12,00 ZŁ
4. GRILLED BANANA <i>(with whipping cream and chocolate sauce) 1 banana</i>	9,00 ZŁ
5. ICE CREAM <i>(strawberry, chocolate, cream) 1 scoop - wt. 50 g</i>	3,50 ZŁ
6. WHIPPING CREAM <i>wt. 45 g</i>	3,50 ZŁ
7. EXTRAS <i>(fruits, nuts, raisins, chocolate powder, syrup, fruit gel) wt. 80 g</i>	3,00 ZŁ
8. HOT CHOCOLATE WITH WHIPPING CREAM <i>vol. 245 ml</i>	9,50 ZŁ
9. HOT CHOCOLATE <i>vol. 200 ml</i>	6,00 ZŁ



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DRINKS



1. WATER KROPLA BESKIDU
(sprinkled, still) glass bottle vol. 330 ml 5,00 ZŁ
2. WATER KROPLA BESKIDU
(sprinkled, still) bottle vol. 500 ml 5,50 ZŁ
3. COCA COLA
(classic, zero) glass bottle vol. 250 ml 6,00 ZŁ
4. SPRITE
glass bottle vol. 250 ml 6,00 ZŁ
5. FANTA
glass bottle vol. 250 ml 6,00 ZŁ
6. KINLEY TONIC
glass bottle vol. 250 ml 6,00 ZŁ



- | | | | | |
|--|---------|---------|---------|----------|
| 7. COCA COLA
<i>(classic, cherry, zero)</i> | 3,50 ZŁ | 5,00 ZŁ | 7,50 ZŁ | 12,00 ZŁ |
| 8. FANTA | 3,50 ZŁ | 5,00 ZŁ | 7,50 ZŁ | 12,00 ZŁ |
| 9. SPRITE | 3,50 ZŁ | 5,00 ZŁ | 7,50 ZŁ | 12,00 ZŁ |



- | | | | | |
|--|---------|---------|---------|----------|
| 10. KINLEY TONIC | 3,50 ZŁ | 5,00 ZŁ | 7,50 ZŁ | 12,00 ZŁ |
| 11. CAPPY JUICE
<i>(orange, grapefruit, blackcurrant, apple, tomato, multiwitamin, pineapple, banana)</i> | 3,50 ZŁ | 5,00 ZŁ | 7,50 ZŁ | 12,00 ZŁ |

12. NESTEA
(lemon, peach, green tea) vol. 500 ml 6,50 ZŁ
13. NESTEA
(lemon, peach) glass bottle vol. 250 ml 4,00 ZŁ
14. FRESH SQUEEZED JUICE
vol. 100 ml 4,00 ZŁ
15. BURN
vol. 250 ml 10,00 ZŁ
16. RED BULL ENERGY DRINK
vol. 250 ml 9,00 ZŁ
17. RED BULL SUGAR FREE
vol. 250 ml 9,00 ZŁ





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ASK A WAITRESS
FOR OUR BEER MENU.



	 300 ml	 500 ml
1. KSIĄŻĘCE ŻŁOTE PSZENICZNE <i>(wheat beer)</i>	6,50 ZŁ	8,50 ZŁ
2. PILSNER URQUELL	7,00 ZŁ	9,00 ZŁ
3. TYSKIE KLASYCZNE	6,00 ZŁ	7,50 ZŁ
4. TYSKIE KLASYCZNE WITH HONEY AND CLOVES		9,50 ZŁ
5. SYRUP <i>(raspberry, ginger) vol. 30 ml</i>		1,50 ZŁ

DRAUGHT BEER

1. KSIĄŻĘCE CIEMNE ŁAGODNE <i>vol. 500 ml</i>	9,00 ZŁ
2. KSIĄŻĘCE CZERWONY LAGER <i>vol. 500 ml</i>	9,00 ZŁ
3. KSIĄŻĘCE GOLDEN ALE <i>vol. 500 ml</i>	9,00 ZŁ
4. GROLSCH <i>vol. 450 ml</i>	12,00 ZŁ
5. REDD'S CRANBERRY <i>vol. 400 ml</i>	8,00 ZŁ
6. REDD'S RASPBERRY <i>vol. 400 ml</i>	8,00 ZŁ
7. REDD'S PEAR AND CHILI <i>vol. 400 ml</i>	8,00 ZŁ
8. REDD'S APPLE AND LEMON GRASS <i>vol. 400 ml</i>	8,00 ZŁ
9. LECH PREMIUM <i>vol. 330 ml</i>	6,50 ZŁ
10. LECH ICE SHANDY <i>vol. 500 ml</i>	8,00 ZŁ
11. LECH ICE MOJITO <i>vol. 500 ml</i>	8,00 ZŁ
12. LECH ICE BLOODY ORANGE <i>vol. 500 ml</i>	8,00 ZŁ
13. LECH LITE <i>vol. 330 ml</i>	6,50 ZŁ
14. LECH FREE <i>vol. 330 ml</i>	6,50 ZŁ
15. LECH FREE LIME WITH MINT <i>vol. 330 ml</i>	6,50 ZŁ
16. TYSKIE GRONIE <i>vol. 330 ml</i>	6,50 ZŁ
17. TYSKIE RADLER <i>vol. 500 ml</i>	8,00 ZŁ

BOTTLE BEER



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SPIRITS



1. FINLANDIA PLATINUM <i>vol. 40 ml</i>	12,00 ZŁ
2. FINLANDIA VODKA 40% <i>vol. 40 ml</i>	7,00 ZŁ
3. FINLANDIA VODKA - FLAVOR <i>(lime, grapefruit, mango, cranberry, blackcurrant, coconut, redberry) vol. 40 ml</i>	7,00 ZŁ
4. GREY GOOSE VODKA <i>vol. 40 ml</i>	15,00 ZŁ
5. STAROTORUŃSKA VODKA <i>(pure, lemon and spice, quince and spice) vol. 40 ml</i>	7,50 ZŁ
6. LUBUSKI VODKA <i>vol. 40 ml</i>	5,50 ZŁ
7. DĘBOWA <i>vol. 40 ml</i>	7,00 ZŁ
8. ŻOŁĄDKOWA <i>(traditional, mint, fig, black cherry) vol. 40 ml</i>	5,50 ZŁ
9. ŻUBRÓWKA <i>vol. 40 ml</i>	5,50 ZŁ
10. ŚLIWOWICA <i>vol. 40 ml</i>	9,00 ZŁ
11. LUBUSKI GIN <i>vol. 40 ml</i>	5,50 ZŁ
12. BEEFEATER LONDON GIN <i>vol. 40 ml</i>	10,00 ZŁ
13. MALIBU RUM <i>vol. 40 ml</i>	7,00 ZŁ
14. HAVANA RUM <i>(Añejo 3 Años, Añejo 7 Años) vol. 40 ml</i>	8,00 ZŁ
15. BECHEROVKA <i>vol. 40 ml</i>	6,50 ZŁ
16. JÄGERMEISTER <i>vol. 40 ml</i>	8,00 ZŁ
17. OUZO <i>vol. 40 ml</i>	7,00 ZŁ
18. COINTREAU <i>vol. 40 ml</i>	10,00 ZŁ
19. CAMPARI BITTER <i>vol. 40 ml</i>	7,50 ZŁ
20. BAILEYS CREAM <i>vol. 40 ml</i>	8,00 ZŁ

Please make sure you get a bill from a till before making your payment.



SPIRITS

21. JACK DANIEL'S TENNESSEE WHISKEY <i>vol. 40 ml</i>	12,00 ZŁ
22. JACK DANIEL'S TENNESSEE HONEY <i>vol. 40 ml</i>	12,00 ZŁ
23. JACK DANIEL'S TENNESSEE FIRE <i>vol. 40 ml</i>	12,00 ZŁ
24. GENTLEMAN JACK <i>vol. 40 ml</i>	15,00 ZŁ
25. JACK DANIEL'S SINGLE BARREL <i>vol. 40 ml</i>	20,00 ZŁ
26. WOODFORD RESERVE <i>vol. 40 ml</i>	18,00 ZŁ
27. BALLANTINES <i>vol. 40 ml</i>	10,00 ZŁ
28. THE FAMOUS GROUSE <i>vol. 40 ml</i>	8,00 ZŁ
29. STOCK 84 BRANDY <i>vol. 40 ml</i>	8,00 ZŁ
30. HENNESSY V.S. <i>vol. 40 ml</i>	15,00 ZŁ
31. HENNESSY FINE <i>vol. 40 ml</i>	20,00 ZŁ
32. TEQUILA EL JIMADOR <i>(blanco, reposado) vol. 40 ml</i>	10,00 ZŁ
33. MARTINI EXTRA DRY <i>(white, dry) vol. 100 ml</i>	9,00 ZŁ
34. MARTINI BIANCO <i>(white, sweet) vol. 100 ml</i>	9,00 ZŁ
35. MARTINI ROSSO <i>(red, sweet) vol. 100 ml</i>	9,00 ZŁ
36. MARTINI ROSSATO <i>(rose, semi-sweet) vol. 100 ml</i>	9,00 ZŁ
37. GRZANIEC STAROTORUŃSKI <i>vol. 200 ml</i>	8,00 ZŁ
38. CHAMBORD <i>vol. 40 ml</i>	12,00 ZŁ
39. DE KUYPER BLUE CURACAO <i>vol. 40 ml</i>	7,50 ZŁ



Do you want to leave us feedback? Send a message on: +48 600 979 884



W I N E S



WHITE WINE

! 100 ml 🍷 0,75 l

CHATEAU VIRCOULON AC BORDEAUX BLANC 10,00 ZŁ 75,00 ZŁ

white, dry (Sovex Voltner / France)



Beautiful bright yellow color with golden hues.
Reveals a bouquet of citrus fruits and white flowers.
Well balanced fruity aromas leaving a long finish.

PRIMAVERA BIANCO

white, semi-sweet (Sensi / Italy)

8,00 ZŁ 60,00 ZŁ



Smooth and elegant taste with a hint of violets
and yellow flowers. Serve chilled.
Sugestion: sushi, spicy seasoned fish.

VITORINO BIANCO

white, semi-dry (Botter / Italy)

6,50 ZŁ 48,75 ZŁ



Light straw color.
Delicate flavor of fresh tropical fruit.
Serve chilled

SANTALIBERA CHARDONNAY **NEW**

white, semi-dry (IGT Veneto / Spain)

6,50 ZŁ 48,75 ZŁ



Semi-dry, elegant wine with aromas tropical fruits and vanilla.
Sugestion: fish, light salad.

LA DI MOTTE PINOT GRIGIO **NEW**

white, semi-dry (DOC Venezia / Italy)

13,00 ZŁ 97,50 ZŁ



Straw color, refreshing taste of fruit with a long finish.
Universal wine for every occasion. Particularly recommended
for white meat.

WHITE WINE

! 100 ml ! 0,75 l

RIESLING **NEW**

white, semi-dry (Ernst Ludwig / Germany)

10,00 ZŁ 75,00 ZŁ



Wine with a light, straw colour. Aroma with the aftertaste of ripe apples. Well built wine with great character. Good for fish and seafood.

VINHO VERDE

white, semi-dry (Alianca / Portugal)

9,50 ZŁ 71,25 ZŁ



Portuguese wine, whose name does not refer to the color, but to the freshness and youth – biggest advantages. In the mouth leaves a refreshing citrus acidity with a delicate sweet finish.

RED WINE

! 100 ml ! 0,75 l

APPASSIMENTO ROSSO SALENTO **NEW**

red, dry (IGT Salento / Italy)

15,00 ZŁ 112,50 ZŁ



This wine is deliciously easy to drink, with plum, fig and raisin flavours. It has sweetness but it's full of savoury flavours like tobacco and spice. Serve with cheese and pastas.

CACADU RIDGE CAB. SAUV. PETIT VERDOT

red, dry (Maremagnum / Australia)

12,00 ZŁ 90,00 ZŁ



A wine with a deep purple color. Fresh and fruity aroma of berries, black currant with hints of raspberries and plums. Suggestion: red meat

CERRO DE LA MESA CUNE RIOJA CRIANZA

red, dry (CVNE / Spain)

13,00 ZŁ 97,50 ZŁ



Bright cherry color with shades of violet. Aromas of red berries and oak after its maturation. Shows elegance in the mouth but at the same time very much alive.

RED WINE

! 100 ml 🍷 0,75 l

PRIMAVERA ROSSO
red, semi-sweet (Sensi / Italy)

8,00 ZŁ 60,00 ZŁ



Pleasantly smooth on the palate and elegant taste with a hint of red roses and red berries. Serve chilled.
Sugestion: Spicy flavored dishes

CHIANTI CAMPOBELLO
red, dry (Castellani / Italy)

10,00 ZŁ 75,00 ZŁ



Chianti – legendary red wine, a symbol of Italian culture. Brilliant slightly tannic with intense bouquet and a pleasant finish.

PRIMITIVO SALENTO
red, semi-dry (Castelani / Italy)

8,00 ZŁ 60,00 ZŁ



Very dark color with hints of spices and blackcurrant. Great finish fruity and pleasant tanins.

VITORINO ROSSO
red, semi-dry (Botter / Italy)

6,50 ZŁ 48,75 ZŁ



A wine with a beautiful ruby color. The taste abundant in sweet dark berries.

CHATEAU LES ARTIGUES MEDOC **NEW**
red, dry (Bordeaux / France)

13,00 ZŁ 97,50 ZŁ



Beautiful ruby color. Aromas of red fruits, vanilla and oak. On the palate smooth and silky tannins. Recommended for red meat, poultry and cheese.

RED WINE

SANTALIBERA ROSSO **NEW**

red, semi-dry (IGT Veneto / Spain)

! 100 ml 0,75 l

6,50 zŁ 48,75 zŁ



Elegant with fruit aromas: blackcurrant and forest fruits.
Light and soft.
Suggestion: white meats and pastas.

ROSE WINE

LA BAUME LA GRANDE OLIVETTE SYRAH ROSE 10,00 zŁ 75,00 zŁ

rose, dry (LGCF / France)

! 100 ml 0,75 l



Ruby blue color.
Very expressive aromas of black currants and spices.
In the mouth round and velvety.

CHAMPAGNE & SPARKLING WINE

0,75 l

G.H. MUMM BRUT

champagne, dry (AOC Champagne / Szampania, France)

300,00 zŁ



This wine is golden straw yellow with green highlights.
Fullness and finesse, followed by a delicately fresh crispiness,
to reveal the magical balance of Champagne.

HENKELL TROCKEN

sparkling wine, white, dry (Henkel & Co / Germany)

60,00 zŁ



Origin: Germany
Type: dry white sparkling wine

AFRODITE

sparkling wine, white, sweet (Vinpól / Toruń, Poland)

30,00 zŁ



Origin: Poland
Type: sweet white sparkling wine

MOTESHAKERAM

GRAZIE

OBRIGADO

DANKE

TERIMA KASIH

ARIGATO

TAK

MULPUMESC

TESEKKURLER

SHUKRIYA

HVALA

KIITOS

DAKUJEM

DIOLCH

THANK YOU

SALAMAT

MERCI

ACHIU

GRACIAS

Спасибо

BLAGODARIA

KÖSZÖNÖM

AITÄH

DÌKUJI

TAKK

SAG BOL

EFCCHARISTO

DZIĘKUJEMY

TACK

AGUIJE