

# MENU



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## OPENING HOURS:

MONDAY - WEDNESDAY	FROM 12.00 TILL 22.00
THURSDAY	FROM 12.00 TILL 23.00
FRIDAY - SATURDAY	FROM 12.00 TILL 24.00
SUNDAY	FROM 12.00 TILL 22.00



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.

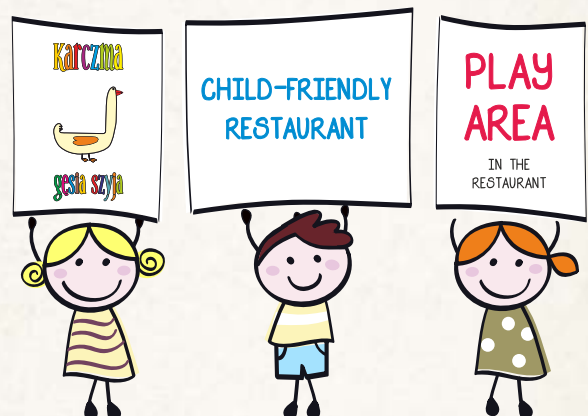
SPECIALITY OF OUR KITCHEN IS LIVE COOKING FOR WHICH WE USE A REAL COAL GRILL. IN OUR ABUNDANT MENU YOU WILL FIND DISHES INSPIRED BY POLISH TRADITIONAL CUISINE ENRICHED BY OUR CHEFS WITH A TOUCH OF MODERNITY. ADMIRABLE AROMA OF THE PREPARED DISHES AND UNREPEATABLE DÉCOR WILL IMPROVE YOUR MOOD AND APPETITE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



Karczma  
gęsia szyja



—◆◆—

# CHEF PAYS A PART

## MEAL SET OF THE MONTH

### ŻUREK (SOUR RYE SOUP)

*(white sausage, śląska sausage, smoked bacon, potatoes, egg) vol. 250 ml*

+

### DUCK LEGS WITH ROASTED POTATOES WITH HERBS AND BRAISED RED CABBAGE

*(roasted duck legs - 2 pcs., roasted potatoes with herbs,  
braised red cabbage) meat wt. 260 g*

+

### APPLE CAKE

*wt. 130 g*

VALUE: 55,20 ZŁ    CHEF PAYS: 7,20 ZŁ

YOUR PRICE: **48,00 ZŁ**



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



# STARTERS

## HOT STARTERS:

- 1. ŁOSCYPEK WITH BACON** 15,90 ZŁ  
*(grilled smoked sheep cheese - 3 pcs., smoked bacon, yoghurt sauce) wt. 180 g*
- 2. HOT PRAWNS** 21,90 ZŁ  
*(fried prawns, garlic, cream sauce, capers, white wine, tabasco) wt. 150 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. 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)<br><i>(white sausage, śląska sausage, smoked bacon, potatoes, egg) vol. 400 ml</i> | 10,90 ZŁ |
| 2. MEATBALL SOUP<br><i>(pork meatballs - 5 pcs., potatoes, cream, dill) vol. 400 ml</i>                     | 11,50 ZŁ |
| 3. ROSÓŁ (BROTH) WITH NOODLES<br><i>(chicken meat, noodles, carrots, parsley) vol. 400 ml</i>               | 8,90 ZŁ  |
| 4. BROTH<br><i>vol. 200 ml</i>  | 6,50 ZŁ  |
| 5. SOUP OF A DAY<br><i>(ask a waitress for details) vol. 400 ml</i>   |          |



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# POULTRY DISHES

1. **RED BIKINI** 19,90 ZŁ  
*(grilled chicken fillet, cheese sauce, tomato) meat wt. 160 g*
2. **BACON TWISTS** 19,90 ZŁ  
*(braised rolled chicken stuffed with courgette and pepper, wrapped with bacon- 2 pcs., cheese sauce) wt. 200 g*
3. **DUCK LEGS** 29,90 ZŁ  
*(roasted duck legs - 2 pcs., braised red cabbage) meat wt. 260 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. **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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# FEAST PLATE

MEAL FOR 4 PERSONS

## CHICKEN BREAST FILLET

*(grilled chicken fillet, spices) wt. 320 g*

+

## GRILLED PORK CHUCK STEAK

*(grilled pork chuck, spices) wt. 320 g*

+

## GOOSE SCREAM

*(grilled minced goose breast - 4 pcs., smoked sheep cheese, garlic sauce) wt. 360 g*

PRICE: **103,00 ZŁ**



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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** 28,00 ZŁ  
*(roasted pork ribs with bones, BBQ sauce) meat wt. approx. 300 g*
4. **GRILLED PORK SIRLOIN STEAK IN BOLETUS SAUCE** 25,90 ZŁ  
*(grilled pork sirloin, boletus sauce) meat wt. 150 g*
5. **POTATO PANCAKE** 19,90 ZŁ  
*(potato pancake, minced meat, tomatoes, garlic sauce) wt. 450 g*

# VENISON DISHES

1. **DEER GOULASH** 29,90 ZŁ  
*(braised deer goulash, forest mushrooms, onion, cucumber in brine) goulash wt. 350 g*
2. **SCATTERBRAINED STAG** 21,90 ZŁ  
*(simmered venison roulades stuffed with onion, bacon and cucumber in brine - 2 pcs., own sauce) roulades wt. 180 g*

# BEEF DISHES

1. **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.*
2. **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.*

## STEAK EXTRAS:

- **BBQ SAUCE**  
*vol. 100 ml*
- **HERBS & GARLIC BUTTER**  
*wt. 50 g*
- **ROQUEFORT BUTTER**  
*wt. 50 g*

**TASTES THE BEST WITH**



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# FISH & SEAFOOD DISHERS

- 1. KING PRAWNS** 35,00 ZŁ  
*(fried black tiger prawns, cocktail tomatoes, spinach leafs) wt. 160 g*
- 2. SALMON STEAK** 29,00 ZŁ  
*(grilled salmon steak, cheese sauce) wt. 150 g*



## CASSEROLES

- 1. SALMON CASSEROLE** 19,90 ZŁ  
*(dumplings, fried salmon, broccoli, cheese sauce, almonds) wt. 450 g*
- 2. KASZANKA (BLOOD SAUSAGE) CASSEROLE** 16,90 ZŁ  
*(blood sausage, roasted potatoes, cucumber in brine, onion, cheese) wt. 450 g*
- 3. PORK CHUCK CASSEROLE** 16,90 ZŁ  
*(pork chuck, roasted potatoes, cucumber in brine, onion, roasted sauce, cheese) wt. 450 g*
- 4. CHICKEN CASSEROLE** 16,90 ZŁ  
*(chicken, roasted potatoes, vegetables, cheese sauce, cheese) wt. 450 g*



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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

### SALMON CASSEROLE

soup vol. 250 ml

(dumplings, fried salmon, broccoli, cheese sauce, almonds) wt. 450 g

23,90 ZŁ



## CHILDREN MENU

ASK A WAITRESS  
FOR A SPECIAL CHILDREN MENU.



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# SALADS

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

# HOT SAUCES

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



# COLD SAUCES

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



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# EXTRAS

- |  |         |
|--|---------|
| 1. SALAD SELECTION<br><i>wt. 150 g</i>               | 7,50 ZŁ |
| 2. SALAD AND VEGETABLE SELECTION<br><i>wt. 150 g</i> | 7,50 ZŁ |
| 3. ROASTED SAUERKRAUT<br><i>wt. 150 g</i>            | 7,00 ZŁ |
| 4. BRAISED RED CABBAGE<br><i>wt. 150 g</i>           | 7,00 ZŁ |
| 5. FRIED SPINACH WITH BACON<br><i>wt. 150 g</i>      | 7,90 ZŁ |
| 6. CHIPS (JULIENNE)<br><i>wt. 150 g</i>              | 6,90 ZŁ |
| 7. ROASTED POTATOES WITH HERBS<br><i>wt. 200 g</i>   | 6,90 ZŁ |
| 8. BOILED POTATOES WITH DILL<br><i>wt. 200 g</i>     | 5,50 ZŁ |
| 9. KLUSKI ŚLĄSKIE (DUMPLINGS)<br><i>wt. 250 g</i>    | 6,50 ZŁ |
| 10. BOILED RICE<br><i>wt. 250 g</i>                  | 5,00 ZŁ |
| 11. BUTTER<br><i>wt. 30 g</i>                        | 2,50 ZŁ |
| 12. HERBS & GARLIC BUTTER<br><i>wt. 30 g</i>         | 3,00 ZŁ |
| 13. SMALEC (LARD)<br><i>wt. 50 g</i>                 | 3,00 ZŁ |
| 14. BREAD<br><i>(dark or light) 3 slices</i>         | 2,50 ZŁ |
| 15. GRILLED BAGUETTE<br><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. NESCAFE SHAKE <i>(cold coffee, ice cream - 2 scoops, milk, whipping cream, chocolate powder) vol. 300 ml</i>	12,00 ZŁ
9. FRAPPE <i>vol. 200 ml</i>	8,00 ZŁ
10. CAPPUCINO <i>vol. 200 ml</i>	6,00 ZŁ

# DESSERTS

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



- |  |  200ml |  300ml |  500ml |  850ml |
|--|---|---|---|---|
| 7. COCA COLA<br><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  |

- |  |  200ml |  300ml |  500ml |  1L |
|--|--|--|--|---|
| 10. KINLEY TONIC   | 3,50 ZŁ  | 5,00 ZŁ  | 7,50 ZŁ  | 12,00 ZŁ  |
| 11. CAPPY JUICE<br><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 ZŁOTE PSZENICZNE <i>(wheat beer)</i>	8,00 ZŁ	10,00 ZŁ
2. PILSNER URQUELL	9,50 ZŁ	12,00 ZŁ
3. TYSKIE KLASYCZNE	7,50 ZŁ	9,00 ZŁ
4. TYSKIE KLASYCZNE WITH HONEY AND CLOVES		11,00 ZŁ

**SYRUP***(raspberry, ginger) vol. 30 ml*

2,00 ZŁ

1. GROLSCH <i>vol. 450 ml</i>		13,00 ZŁ
2. KSIĄŻĘCE CIEMNE ŁAGODNE <i>vol. 500 ml</i>		11,00 ZŁ
3. KSIĄŻĘCE CZERWONY LAGER <i>vol. 500 ml</i>		11,00 ZŁ
4. KSIĄŻĘCE IPA <i>vol. 500 ml</i>		11,00 ZŁ
5. REDD'S CRANBERRY <i>vol. 400 ml</i>		9,00 ZŁ
6. REDD'S RASPBERRY & POMEGRANATE <i>vol. 400 ml</i>		9,00 ZŁ
7. REDD'S APPLE & LEMON GRASS <i>vol. 400 ml</i>		9,00 ZŁ
8. REDD'S MANGO & LEMON <i>vol. 400 ml</i>		9,00 ZŁ
9. LECH PREMIUM <i>vol. 330 ml</i>		7,50 ZŁ
10. LECH SHANDY STRAWBERRY MARGARITA <i>vol. 500 ml</i>		9,00 ZŁ
11. LECH SHANDY MOJITO <i>vol. 500 ml</i>		9,00 ZŁ

**ALCOHOL FREE BEERS**

12. LECH FREE <i>vol. 330 ml</i>		7,50 ZŁ
13. LECH FREE LIME WITH MINT <i>vol. 330 ml</i>		7,50 ZŁ
14. LECH FREE (ASK FOR NEW TASTES) <i>vol. 330 ml</i>		7,50 ZŁ

**DRAUGHT BEERS****BOTTLE BEERS**

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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

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# 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



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# W I N E S



# WHITE WINE

! 100 ml    🍷 0,75 l

## ROPITEAU SAUVIGNON BLANC

10,00 ZŁ    75,00 ZŁ

*white, dry (Ropiteau / France)*



Wino o bladziółym kolorze ze srebrnymi refleksami.  
Aromaty owoców tropikalnych z nutą mango i ananasa.  
Polecane do ryb, owoców morza, dań pikantnych i kurczaka.

## PRIMAVERA BIANCO

8,00 ZŁ    60,00 ZŁ

*white, semi-sweet (Sensi / Italy)*



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

## VITORINO BIANCO

6,50 ZŁ    48,75 ZŁ

*white, semi-dry (Botter / Italy)*



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

## SANTA LIBERA CATARRATO-PINOT GRIGIO

6,50 ZŁ    48,75 ZŁ

*white, semi-dry (Casa Vinicola Botter / Italy)*



To eleganckie wino, o delikatnie słomkowo żółtym kolorze,  
świeże, dobrze zbalansowane, bogate w zapachy kwiatowe.

## LA DI MOTTE PINOT GRIGIO

13,00 ZŁ    97,50 ZŁ

*white, dry (DOC Venezia / Italy)*



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

## ERNST LUDWIG RIESLING

*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 ALIANCA

*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

*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. SAUVIGNON-SHIRAZ

*red, dry (Mare Magnum / 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

## VIÑA POMAL CENTENARIO CRIANZA

*red, dry (Viña Pomal / Spain)*

13,00 ZŁ    97,50 ZŁ



Klasyczne tempranillo. Aromatyczny bukiet ciemnych owoców i lukrecji z nutą wanilii oraz palonej kawy. Miękkie i zrównoważone. Doskonale do czerwonych mięs, wołowiny, dziczyzny, gęsiny.

# 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. Suggestion: Spicy flavored dishes

WINEMAKER'S SELECTION CARMENERE  
*red, dry (Vina Caliterra / Chile)*

10,00 ZŁ    75,00 ZŁ



Solidne i zarazem aksamitne taniny zapewniają doskonałą strukturę, która idzie w parze ze świeżością wina. Długie wykończenie.

PRIMITIVO MARCHESI DEL SALENTO  
*red, semi-dry (Castellani / 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.

LEOPARD'S LEAP PINOTAGE SHIRAZ  
*red, dry (Leopard's Leap / South Africa)*

13,00 ZŁ    97,50 ZŁ



Wspaniała mieszanka aromatów czarnej porzeczki, śliwek i przypraw, zaokrąglonych nutami tostowymi. Podniebienie przynosi również nuty pieprzu, mokki i ciemnych jagód.

# RED WINE

! 100 ml    ! 0,75 l

SANTA LIBERA MERLOT-CABERNET SAUVIGNON 6,50 ZŁ 48,75 ZŁ  
*red, semi-dry (Casa Vinicola Botter/Italy)*



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

# ROSE WINE

! 100 ml    ! 0,75 l

BERINGER CLASSIC ZINFANDEL ROSE 10,00 ZŁ 75,00 ZŁ  
*rose, dry (Beringer/California, USA)*



Wino pełne młodości, o aromatycznym zapachu świeżych czerwonych jeżyn, melona i cytrusów, dopełnionych subtelną nutą goździków i gałki muskatołowe.

# CHAMPAGNE & SPARKLING WINE

! 0,75 l

G.H. MUMM BRUT 300,00 ZŁ  
*champagne, dry (AOC Champagne/Szampania, France)*



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 60,00 ZŁ  
*sparkling wine, white, dry (Henkell&Co./Germany)*



Origin: Germany  
Type: dry white sparkling wine

RAFFAELLO 30,00 ZŁ  
*sparkling wine, white, sweet (Henkell&Co. Vinpol/Toruń, Poland)*



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