

## Traditional Dishes

### Appetizers

Moskol traditional  
highland pancake made of boiled potatoes  
served with garlic butter 20 zł

Grilled Oscypek -  
highland smoked ewe's milk cheese served with Tatra cranberry 22 zł

### Soups

Homemade chicken stock with noodles 18 zł

Kwaśnica - traditional highland sauerkraut soup with black currant 22 zł

Żurek- traditional soup made from fermented rye flour  
served with raw sausage and sun-dried tomatoes 22 zł

Wild mushroom soup served with noodles 25 zł

### Main courses

Braised mutton in white wine served with millet,  
vegetarian tagiatelle 65 zł

Bone-in pork chop – in traditional coating or bran coating  
served with roasted potatoes and fried cabbage 47 zł

Pan-fried trout fillet in butter served with spinach,  
cherry tomatoes and roasted potatoes 48 zł

Pierogi "Ziębówkowe"- homemade dumplings stuffed with cabbage,  
wild mushrooms, oscypek served with basil pesto 38 zł

Lamb dumplings served with sauce made of bryndza  
– sheep's milk cheese 40 zł

Fried potato pancakes served with wild mushroom  
cream sauce with parsley 40 zł

## Kids Menu

Home-made chicken soup with noodles 16 zł

Chicken fillet, potatoes, fresh carrot salad 25 zł

Pancakes with cottage cheese, chocolate sauce and fruit 25 zł

Pasta, tomato sauce 20 zł

Pasta, Bolognese sauce 24 zł

Ice cream 17 zł

## Seasonal Menu

Green salad, baked local cheese – bryndza, figs, plums,  
vinaigrette dressing 33 zł

Creamy roasted pumpkin and pepper soup,  
roast sunflowers seeds 29zł

Potato and cauliflower pancakes, oyster mushroom sauce,  
green salad, honey - mustard vinaigrette dressing 50 zł

Baked sweet potato, kale, parmesan cheese,  
grilled vegetables 46 zł

Garganelli pasta, cream sauce, chicken, zucchini,  
cherry tomatoes, parmesan cheese 48 zł

Tagliatelle pasta, braised vegetables, tomato sauce 44 zł

Salmon fillet, saffron risotto, green salad, lemon vinaigrette 68 zł

Goose liver, braised celery root and beetroot salad,  
plum sauce 48 zł

Roast duck leg, cranberry sauce, roast potatoes,  
red cabbage salad 60 zł

Pork ribs, mashed sweet potato, parsnip chips, mustard 52 zł

Pork tenderloins, oyster mushroom sauce, roast potatoes,  
green salad, honey-mustard vinaigrette dressing 58 zł

Braised venison neck, roast potatoes, pear in red wine 68 zł

## Traditional Polish Vodkas, Liqueurs

Homemade lemon vodka 50ml 12 zł

Plum vodka 50 ml 50% 18zł 70% 20 zł

Jagermeister 50 ml 18 zł

Cranberry-flavored vodka 50 ml 8 zł

Cherry-flavored vodka 50 ml 8 zł

Raspberry-flavored vodka 50 ml 8zł

Wyborowa vodka 50 ml 8 zł

Rum 50ml 7 zł

Jack Daniel's 50 ml 18 zł

Okocim Export 0,3 l 10zł, Okocim Export 0,5 l 12 zł

Okocim Mocne 0,5 l 14 zł, Okocim Radler 0,5 l 14 zł

Zatecky 0,5 l 14 zł

Żywiec 0,5 l 12 zł, Żywiec 0% 0,5 l 12zł

Żywiec Biały (wheat beer) 0,5 l 14 zł

Warka Radler 0,5 l 14 zł

Heineken 0,5 l 12 zł

Mulled beer 0,5 l 25 zł

Cider 0,3 l 13 zł

Mulled cider 0,3 l 16 zł

Aperol Spiritz 24 zł

Glass of wine 18 zł

Mulled red wine 0,2 l 22 zł

Mulled white wine 0,2 l 22 zł



## Desserts

Raspberry crumble served with vanilla ice cream 26 zł  
( time of preparing 30 min )

Homemade cheesecake, raspberry sauce 25 zł

Drop scones pancakes, vanilla mascarpone, strawberry sauce,  
seasonal fruit 30 zł

Spiced carrot cake, caramel-orange sauce, roast flaked almonds 25zł

## Beverages

Newby leaf tea /various flavors/ 14 zł

Tea with cardamom 18 zł

Tea with raspberry preserve 20 zł

Hot drink with ginger and honey 17 zł

Hot chocolate , marshmallows 25 zł

Winter tea / cinnamon, cloves, ginger, raspberry juice / 25 zł

## Manuel Caffè

Espresso 10 zł

Black coffee 12 zł

White coffee 14 zł

Café latte 16 zł

Cappuccino 14 zł

Freshly squeezed orange juice 20 zł

Fruit juice 10 zł

Fizzy drinks 10 zł

Sparkling mineral water 8 zł

Still mineral water 8 zł

Sorry, but we don't split bills.