

## 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 tagliatelle 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, beetroot carpaccio, cashews, cucumber, bryndza -  
local sheep milk cheese, pumpkin seed oil 30 zł

Roasted tomato soup, toast with ricotta 28 zł

Tagliatelle pasta, parsley and roasted sunflower seeds pesto,  
cherry tomatoes 39 zł

Bulgur groats, braised oyster mushrooms, asparagus, parsley 42 zł

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

Zander fillet, celery and fennel puree, apple mousse 58 zł

Corn-fed chicken fillet, truffle mushroom risotto with broadbean  
and asparagus, yoghurt with herbs 58 zł

Guinea fowl, potato gratin, tzatziki dip 58 zł

Lamb shank, braised vegetables, roast potatoes,  
mustard-yoghurt sauce 66 zł

Beef cheek, gravy, roast potatoes, grilled young cabbage,  
snow pea, asparagus 72 zł

Venison goulash, home made potato dumplings,  
caramelized fruit 74 zł

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Bowl of green salad 15 zł

## Traditional Polish Vodkas, Liqueurs

Homemade lemon vodka 50ml 12 zł

Plum vodka 50 ml 50% 18 zł 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 8 zł

Wyborowa vodka 50 ml 8 zł

Baczewski 50 ml 16zł

Rum 50ml 7 zł

Jack Daniel's 50 ml 18 zł

Okocim Export 0,3 l 10 zł, 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 12 zł

Żywiec Biały (wheat beer) 0,5 l 14 zł

Heineken 0,5 l 12 zł

Cider 0,3 l 13 zł

Aperol Spiritz 24 zł

Spritzer / white wine, sparkling water or 7up 22 zł

Glass of wine 18 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

Lemon tart, lemon sauce, fresh fruit 28 zł

## 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

## Manuel Caffè

Espresso 12 zł

Black coffee 14 zł

White coffee 16 zł

Café latte 18 zł

Cappuccino 16 zł

Freshly squeezed orange juice 20 zł

Lemonade 18 zł

Home made ice tea 16 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.