



DRINKS

SMOOTHIE

- SEASONAL

ASK THE STAFF WHAT WE'VE PREPARED FOR YOU TODAY

22
- ORANGE

ORANGE JUICE, BANANA, PEACH PUREE

22
- SPINACH

SPINACH, CUCUMBER, APPLE JUICE, LIME, HONEY

22

FRESH JUICE

- ORANGE

19
- MIX

19
- GRAPEFRUIT

19
- PRESSED APPLE

11

DRINKS

- COCA-COLA

10
- COCA-COLA ZERO

10
- TONIC KINLEY

10
- APPLE / ORANGE JUICE

10
- BOMBILLA YERBA MATE

17
- KOMBUCHA FYK

17
- STILL WATER 0,3 / 0,7

10 / 18
- SPARKLING WATER 0,3 / 0,7

10 / 18
- KVASS

17

COFFEE

- ESPRESSO

10
- ESPRESSO MACCHIATO

11
- ESPRESSO DOPPIO

12
- AMERICANO

13
- CAPPUCCINO

15
- LATTE

17
- FLAT WHITE

15
- ICEAD LATTE

17
- TONIC ESPRESSO

18
- DOUBLE ESPRESSO, ORANGE TONIC
- OAT MILK

3

TEA

- ENGLISH BREAKFAST

12
- EARL GREY

12
- GREEN SENCHA

12
- JASMINE SENCHA

12
- FRUITY

12
- FRESH MINT

10

*PRICES INCLUDE VAT

*ALLERGEN CARD AVAILABLE FROM THE MANAGER

*FOR GROUPS OF 5 OR MORE, A 10% SERVICE CHARGE WILL BE ADDED.

*IF YOU NEED A VAT INVOICE, PLEASE PROVIDE YOUR TAX ID NUMBER BEFORE THE BILL IS ISSUED.



MORNING
MENU



BREAKFAST

The morning menu is served from 9:00 AM to 11:55 AM from Monday to Friday and from 9:00 AM to 2:30 PM during the weekend.

POLISH BREAKFAST

SLICE OF HOMMADE BREAD, ECO EGG, COOKED HAM, CHEESE, VEGETABLES, COTTAGE CHEESE, WHIPPED SALTY BUTTER

35

AVOCADO TOAST WITH PINK COTTAGE CHESSE

TOASTED MUFFIN, PICKLED AVOCADO, ECO EGG, BASIL, GOCHUGARU

37

CROQUE MADAME

HOMEMADE TOAST, CHEESE BÉCHAMEL, CHEDDAR, COOKED HAM, FRIED EGG, CHIVES, DIJON MUSTARD

35

ENGLISH BREAKFAST

BEANS, FRIED ECO EGGS, BACON, FRANKFURTER SAUSAGE, BLOOD SAUSAGE WITH ONION, SAUTEED MUSHROOMS, HASH BROWNS

39

WARSAW MUFFIN *

HOMEMADE MUFFIN, BAKED BACON, FRIED EGG, MUSTARD SAUCE, CHEDDAR CHEESE

35

EGGS BENEDICT WITH BACON *

HOMEMADE MUFFIN, POACHED EGGS, BACON, HOLLANDAISE SAUCE, CHIVES

39

FRENCH TOAST WITH CINNAMON CREAM

ELDERBERRY JAM, MAPLE SYRUP

33

SCRAMBLED EGGS WITH HAM ON TOAST

SLICE OF HOMEMADE BREAD, ECO EGGS, COOKED HAM, SOUR CREAM

29

SHAKSHUKA WITH HALLOUMI

STEWED TOMATOES, POACHED EGGS, SLICE OF HOMEMADE BREAD, CUMIN, CORIANDER, ROASTED PEPPER

33

BUFALA TOAST

RYE BREAD TOAST, BUFALA MOZZARELLA, ROASTED CHERRY TOMATOES, HOMEMADE PESTO, ROASTED GARLIC EMULSION

35

/VEGETARIAN OPTIONS AVAILABLE/*

- VEGETARIAN



DESSERTS

FLOWING TIRAMISU

31

NY CHEESECAKE WITH DATES, FIGS, AND MAPLE SYRUP

31

ETON MESS WITH MANGO AND PASSION FRUIT

SWISS MERINGUE, MASCARPONE CREAM, VANILLA ICE CREAM, MARINATED MANGO, PASSION FRUIT COULIS

31

CHOCOLATE FONDANT WITH PISTACHIOS

PISTACHIO GANACHE, PISTACHIO CRÈME ANGLAISE, VANILLA ICE CREAM, ROASTED PISTACHIOS

31

BREAD PUDDING WITH BAILEY’S

31



DRINKS

BELLINI

PROSECCO, PEACH PUREE / ALSO NON-ALCOHOLIC /

24 / 27

MIMOSA

PROSECCO, FRESH ORANGE JUICE / ALSO NON-ALCOHOLIC /

22 / 25

CAMPARI SPRITZ

PROSECCO, CAMPARI, SPARKLING WATER /ALSO AVAILABLE NON-ALCOHOLIC/

27 / 29

APEROL SPRITZ

APEROL, PROSECCO, SODA

31

KIR

PROSECCO, CRÈME DE CASSIS

29

CLASSIC

LEMON, SUGAR, SPARKLING WATER

16

RASPBERRY

RASPBERRY & POPPY SYRUP, LEMON, SPARKLING WATER

16

ISOTONIC

CUCUMBER, MINT, LIME JUICE, SUGAR SYRUP, SPARKLING WATER, SALINE SOLUTION

16

BUBBLES / COCKTAILS

LEMONADES