



DRINKS

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

SMOOTHIE

ORANGE

19

MIX

19

GRAPEFRUIT

19

PRESSED APPLE

11

FRESH JUICE

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

DRINKS

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

COFFEE

ENGLISH BREAKFAST

12

EARL GREY

12

GREEN SENCHA

12

JASMINE SENCHA

12

FRUITY

12

FRESH MINT

10

TEA

*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 HOMEMADE 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

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