**APPETIZERS**

EVERY APPETIZER IS SERVED WITH HOMEMADE BREAD 10.50

**BEEF TARTAR**
argentinian fillet, onion, marinated shimeji mushroom, gherkin, parsley mayonnaise, french mustard, anchovies, egg yolk, worcestershire sauce 9.50

**CARPACCIO**
sliced argentine black angus fillet, cherry tomato, mushroom, lemon, aioli, parmesan shaved, fried garlic, grilled onion, mustard cress 10.50

**SHRIMP**
Choice of two styles (5 pieces) 13.50
- shrimp in garlic butter, garlic cream cheese, milk greens, cucumber, rice crisp 9.50
- shrimp, mango, chili, coriander, coconut milk, wakame salad, shrimp chips 9.50

**LIGHTLY SMOKED MATOK JERKY**
baked beetroot, pistachios, rocket, cherix, pickled gherkin 5.50

**SOUPS**

POLISH FERMENTED RYE SOUP 6.50
white sausage, egg, potato, bacon, mushroom 9.50

ASIAN BEAN BROTH 14.50
lemongrass, kaffir lime leaves, chili, bell pepper, sweet pepper, bean sprouts, coriander 9.50

PUMPKIN CREAM WITH COCONUT MILK 6.50
ravioli with forest mushroom mousse, grana padano 9.50

**MEATS**

A BIG PIECE OF GRILLED BONE-IN PORK LOIN 24.50
potato baked with onion and bacon, cucumber salad 12.50

SLIGHTLY SMOKED CORN-FED DUCK BREAST 21.50
red cabbage with cornelian cherry juice, black satay, potato dumplings, bacon and thyme topping 12.50

36 HOUR BAKED PORK RIBS 14.50
ribs marinated in barbecue sauce and jack daniels no.7, homemade tatar sauce, sweet potato fries 11.50

WILD BOAR GOULASH 14.50
wild boar marinated in red wine, porcini, pork belly, juniper berry, carrot, shallot, creamy potato 9.50

VEAL WIENER SCHNITZEL 21.50
original vienna schnitzel, lemon, anchovies mix greens, potato 14.50

CHICKEN STIR FRY 17.50
chicken fillet, garlic, ginger, chilli pepper, broccoli, courgette, sweet pepper, mug, bean sprouts, red onion, asian noodles 14.50

TRADITIONAL SLIESEN ROULADE 14.50
beef roulade with bacon, gherkin and sausages, parsnip mousse, sausages potato dumplings, red cabbage 9.50

**FRESH FISH & SEAFOOD**

SEA BASE FILLET 21.50
chickpea mousse, roasted hemp seeds, pak choi, sunflower seeds, black beans, chorizo, butter and wine emulsion 9.50

BIO JURASSIC SALMON FILLET 19.50
brussels sprouts, salami, horseradish cream, beetroot mousse 9.50

**PASTAS & TOFU**

VEGETABLE LASAGNE 14.50
courgette, eggplant, bell pepper, tomato, green olives, tomato sauce 9.50

TAGLIOLINI WITH PRAWNS AND COURGETTE 20.50
aglio e olio pasta, garlic, chilli pepper, parsley 9.50

JALFREZI TOFU 19.50
sweet pepper, onion, coriander, cumin, rice 9.50

**DESSERTS**

WARM APPLE CRUMBLE IN A PAN 21.50
vanilla sauce, homemade milky ice cream 9.50

BELGIAN DARK CHOCOLATE FONDANT 27.50
white chocolate ball, banana ice cream, nut crumble 9.50

SLIGHTLY SPICY MILK CHOCOLATE MOUSSE 28.50
mango, liquid nitrogen orange lava, custard with lemon grass and lime, pineapple chips, lemon sorbet 9.50

HOME-MADE ICE-CREAM AND SORBET 1 scoop 6.50
ASK FOR FLAVOUR SELECTION 9.50

**STEPS**

SELECTED MEATS FROM THE BEST SUPPLIERS 4

BIG RIB EYE STEAK USA 4
Top quality rib eye with a bone. Highly marbled, this piece is amazing soft, full of flavour and aroma. 39

ROSTBEEF SIRLOIN PRIME USA 4
41 PNL 100 G – MINIMUM PORTION 500 G Specially selected top-quality beef piece, slightly marbled, with an Intensive Flavour 39

TENDERLOIN STEAK BEEF ANGUS 4
59 PNL 100 G – MINIMUM PORTION 200 G Argentinian Tendeloin steak selected from a popular cow breed of Angus. A juicy and soft piece of meat 39

NEW ZEALAND LAMB CUTLET 4
55 PNL 100 G – MINIMUM PORTION 200 G Soft and juicy lamb chops. A lean piece of meat, which is very healthy and rich in vitamins. 39

**SIDES**

baked potato with cottage cheese, sweet potato fries mixed salad 10.50
baked vegetables, baked vegetables 10.50
handmade fries 9.50
demi glace sauce, green peppercorn sauce 8.50
garlic butter 8.50
mayonnaise, ketchup, mustard 2.50

**BURGERS**

HOMEMADE SOURDOUGH BUNS 4

BACON BURGER 35
100% SIRLOIN, homemade tomato chutney, dijon sauce, tomato, gherkin, iceberg lettuce, homemade fries 39

PIEMENTO BURGER 35
100% SIRLOIN, chorizo, cheddar cheese, avocado, tomato, mixed salad, spicy aioli, homemade fries 39

GYROS BURGER 41
SICLE OF 100% AMERICAN SIRLOIN, spiced soblin slices, lettuce, tomato, sweet and spicy raps cabbage, garlic sauce, pepperoncino peppers, homemade fries 41

CAJUN CHICKEN BURGER 36
chicken fillet, cajunale, gherkin, tzatskiki, mixed salad, tomato, homemade fries 41

**MARIACKA PLATTERS**

MARIACKA PLATTER 42
naturally smoked pork neck, homemade pork loin and ham, cabonaisi, head cheese, pickles, traditional polish pate, sour cucumber, bread, aioli, mustard 42

ANTIPASTI FOR TWO PERSONS 4
aubergine, courgette, artichoke, prosciutto crudo, salami salbicia piccante, scamoscia affumicato cheese, pepperoncino, green olives, hummus 49

SELECTED BIO GOAT CHEESES 40
BIO CHEESES FROM THE KRAKOW-CESTOCHOWA UPLAND orange preserves, tomato chutney, dried apricot chutney, crackers 40

**SALADS**

WARM BRIE SALAD 33
mixed salad, pear, walnut, camelina oil, cranberry compote, olive 33

CAESAR SALAD WITH ANCHOVES AND CHICKEN 36
warm bacon, romaine lettuce, tomato, grana padano, brioche 36

BEEF SALAD 36
warm argentinian tendeloin, chorizo, tomato, white cabbage, iceberg lettuce, jalapeno, garlic dip, nachos, comichons 36

**EVERY TUESDAY NEW WEEKLY MENU**

ALLERGENS
1 EGG
2 LUPINE, NUTS PEANUTS
3 MOLLUSCS, FISH CRUSTACEANS
4 MILK
5 MUSTARD
6 CELERY
7 SOY
8 GLUTEN
9 SESAME

VEGETARIAN DISH
VEGAN DISH
SLIGHTLY SPICY DISH
### APPETIZERS
1.5.6

**BEEF TARTAR**

argentinian fillet, onion, marinated shimeji mushroom, gherkin, parley mayonnaise, french mustard, anchovies, egg yolk, worcestershire sauce

1.6.9

**CARPACCIO**

sliced argentine black angus fillet, cherry tomato, mushroom, lemon, aioli, parmesan shaved, fried garlic, grilled onion, mustard cress

1.6.8

**SHRIMPS**

Choice of two styles (3 pieces)

shrimps in garlic butter, garlic cream cheese, mix greens, cucumber, rice crisp

2.3.4.9

or

shrimp, mango, chili, coriander, coconut milk, wakame salad, shrimp chips

2.2.6

**LIGHTLY SMOKED MATIES HERRING**

baked beetroot, pistachios, rocket, cherri, pickled gherkin


### SOUPS
11.6.8

**POLISH FERMENTED RYE SOUP**

white sausage, egg, potato, bacon, mushroom

11.6.8.9

**ASIAN BEEF BROTH**

lemongrass, kaffir lime leaves, chili, bell pepper, sweet pepper, bean sprouts, coriander

11.6.8

**PUMPKIN CREAM WITH COCONUT MILK**

ravioli with forest mushroom mousse, grana padano


### MEATS
4.6.9

**A BIG PIECE OF GRILLED BONE-IN PORK LOIN**

potato baked with onion and bacon, cucumber salad

4.6.8

**SLIGHTLY SMOKED CORN-FED DUCK BREAST**

red cabbage with cornelian cherry sauce, black satyasi, potato dumplings, bacon and thyme topping

4.6.8

**36 HOUR BAKED PORK RIBS**

ribs marinated in barbecue sauce and jack daniel’s no.7, homemade tator sauce, sweet potato fries

4.6.8

**WILD BOAR GOULASH**

wild boar marinated in red wine, porcini, pork belly, juniper, carrot, shallot, creamy potato

11.6.8.9

**VEAL WIENER SCHNITZEL**

original wienna schnitzel, lemon, anchovies mix greens, potato

3.9

**CHICKEN STIR FRY**

chicken fillet, garlic, ginger, chili pepper, broccoli, courgette, sweet pepper, mung bean sprouts, red onion, asin noodles

11.6.8.9

**TRADITIONAL SILESIAN ROUJADE**

beef roulade with bacon, gherkin and sausage, parsnip mousse, silesian potato dumplings, red cabbage


### FRESH FISH & SEAFOOD
2.3.4.9.6

**SEA BASE FILLET**

chickpea mousse, roasted hemp seeds, pak choi, sunflower seeds, black beans, chorizo, butter and wine emulsion

4.6

**BIO JURASSIC SALMON FILLET**

brussels sprouts, salami, horseradish cream, beetroot mousse

11.6.8

**MOULLES MARINIERE**

served on thursday, friday and saturday classic mussels with white wine and cream, crusty baguette


### DESSERTS
11.6.8

**WARM APPLE CRUMBLE IN A PAN**

vanilla sauce, homemade milky ice cream

11.6.8

**BELGIAN DARK CHOCOLATE FONDANT**

white chocolate ball, banana ice cream, nut crumble

11.6.8

**SLIGHTLY SPICY MILK CHOCOLATE MOUSSE**

mango, liquid nitrogen orange lava, custard with lemongrass and lime, pineapple chips, lemon sorbet

11.6.8

**HOME-MADE ICE-CREAM AND SORBET 1 scoop**

ask for flavour selection

11.6.8

**ALLERGENS**

1. EGGS
2. 2 LUPINE, NUTS PEANUTS
3. MOUSSELS, FISH CRUSTACEANS
4. MILK
5. MUSTARD
6. CELERY
7. SOY
8. GLUTEN
9. SESAME

11.6.8

**VEGETARIAN DISH**

VEGAN DISH

SLIGHTLY SPICY DISH
## Breakfast Menu

**The price includes one drink to choose:**
- Coffee, Tea or Water

### Mariacki Breakfast
- Scrambled eggs consist of two eggs, two frankfurters, pate and homemade ham, cheese, tomato, cucumber, lettuce, homemade bread
  - 26,-

### Brioche with Salmon
- Brioche bread, smoked salmon with alder smoke marinated in sea salt, creme fraiche, chives, lettuce with vinaigrette sauce
  - 24,-

### Brioche with Egg
- Brioche bread, ruby cheese, bacon, fried egg, green onions, lettuce with sauce
  - 21,-

### Turkish Menemen
- Baked aubergine with tomatoes and peppers, egg, yogurt, parsley, homemade bread
  - 21,-

### Pancakes
- Two sweet pancakes with cheese and raisins, seasonal fruits
  - 21,-

### Scrambled Eggs
- Scrambled eggs consist of three eggs on ham, chives, homemade bread, butter
  - 19,-

### Buffet Breakfast
- Nine hot dishes, rich cold and sweet buffet unlimited drinks
  - 50,-
MENU FOR CHILDREN

SOUP
soup of the day
8,-

MAIN COURSE
golden chicken fillet in corn flakes with french fries and salad
22,-
spaghetti bolognese with baked cheese
16,-
dumplings with fruits and butter
11,-

DESSERT
mousse with nutella and mascarpone
11,-
homemade ice cream, meringue, fruits
9,-