

WE SERVE BREAKFAST  
MON-FRI 06: 30-13 AND SAT-SUN 07: 00-12: 00

\* THE PRICE INCLUDES THE DRINK TO CHOOSE:  
COFFEE, TEA OR WATER

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## MARIACKI MORNINGS

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### GOOD MORNING : UK \*

white sausages, bacon, tomato, mushroom,  
black pudding, beans in tomato sauce, hash brown, bread 30,-

### GOOD MORNING : USA \*

poached egg, brioche, hollandaise sauce,bacon crumble, chives 28,-

### BONJOUR : CROQUE MADAME \*

toasted bread, béchamel, smoked salmon, arugula, mix greens 22,-

### BONJOUR : CROQUE MONSIEUR \*

toasted bread, béchamel, cheese, ham, mix greens 22,-

### DZIEŃ DOBRY : JAJECZNICA Z TRZECH JAJ \*

to choose:

- 1. ham 20,-
- 2. salmon 20,-
- 3. cherry tomatoes 20,-

### BUON GIORNO : CIABATTA \*

to choose :

- 1. parma ham, tomato, pesto, arugula 28,-
- 2. smoked salmon, tomato, pesto, arugula 28,-
- 3. eggplant, zucchini, black olives, tomato, pesto, arugula 28,-

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## SWEET MORNINGS

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### OATMEAL \*

maple syrup, raspberry, blueberry, caramelized nuts 20,-

### CREPES \*

chocolate cream, forest fruits, meringue 20,-

### PARIS BREAKFAST \*

croissant, buttery roll, homemade jam, chocolate ganache, honey 20,-

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## HEALTHY MORNINGS

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### SHAKSHOUKA \*

tomatoes with basil, egg, sugar peas, chickpeas,  
eggplant, zucchini, yoghurt, bread 20,-

### JUICES FROM FRESH VEGETABLES AND FRUITS

to choose :

- 1. carrot-apple 15,-
- 2. beetroot and apple 15,-

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# APPETIZERS

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## BEEF TARTARE

beef tenderloin 100g, shimeji mushrooms, wasabi mayonnaise, pine nuts, french mustard

45,-

## BEEF CARPACCIO

slices of beef tenderloin, arugula, parmesan, capers, cherry tomatoes, champignon

45,-

## SHRIMPS 6 PCS

butter emulsion, garlic, parsley, cherry tomatoes

49,-

## BAKED BEETROOT

blue cheese, walnut, pickled pear

34,-

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# SOUPS

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## CHICKEN BROTH

tortellini with chorizo, granny smith, chives

22,-

## SEASONAL VEGETABLES CREAM

20,-

## TRIBE FROM OYSTER MUSHROOMS WITH VEGETABLES

24,-

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# PASTAS

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## BEEF SPAGHETTI

beef ragout, sugar snap peas, capers, parmesan  
38,-

## RAVIOLI OF THE DAY

34,-

## TAGLIATELLE

duck meat, demi glace, capers, arugula  
38,-

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# SALADS

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## ROMAINE LETTUCE WITH CHICKEN

anchois sauce, parmesan, bacon  
36,-

## SELECTION OF LETTUCES WITH MARINATED TUNA

egg, fresh vegetables, roasted seeds  
39,-

## DRESSED LETTUCES

beef, peanuts, oriental dressing  
39,-

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# FRESH FISH

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## SALMON FILLET

creamy bulgur with vegetables, fennel salad, fish broth  
49,-

## COD SIRLOIN

saffron risotto, sugar pea, spinach salad  
49,-

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# MEATS

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## SUPREME CHICKEN

chicken fillet on the bone, caramelized onion, oyster mushroom, kale, demi glace sauce with thyme

46,-

## BEEF ROULADE

bacon, pickled cucumber, sausage, silesian dumplings, red cabbage

48,-

## BACON

potatoes, sauerkraut, wild broccoli, herb crumble, demi glace sauce

48,-

## DUCK FILLET

caramelized carrots, kale, peach, red wine sauce with thyme

49,-

## WIENER SCHNITZEL

potato puree, cauliflower with crispy panko, fried egg, anchovies, lemon

56,-

## PORK RIB

grilled vegetables, demi glace sauce

49,-

## LAMB SHANK

risotto with vegetables, own sauce, mix greens

68,-

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# BURGERS

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## VEGE BURGER

quinoa, cumin, yoghurt sauce, fresh lettuce

35,-

## BEEF BURGER WITH BACON

fried egg, cheddar cheese, aioli sauce, tomato, cucumber, lettuce

39,-

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# STEAKS

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RIB EYE STEAK ARGENTINIAN ENTRECOTE

100g/ 40,- / min 300g

ARGENTINEAN ANGUS SIRLOIN STEAK

100g/ 58,- / min 200g

POLISH LIMUZIN SIRLOIN STEAK

100g/ 43 ,- / min 100g

NEW ZEALAND SADDLE OF LAMB ON THE BONE

100g/ 39 ,- / min 100g

PORK LOIN ON THE BONE "BACON STEAK" BEER SAUCE

100g/ 43 ,- / min 100g



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TOMAHAWK - AN ENTRECOTE STEAK WITH BONE

1kg/ 270 ,- Serving for two

additives : baked potatoes, mix of salads, and sauce to choose from



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# ADDITIVES

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STEAKHOUSE FRIES

12,-

SWEET POTATO FRIES

15,-

COOKED VEGETABLES

15,-

LETTUCE, FRESH VEGETABLES, ROASTED SEEDS

10,-

BAKED POTATOES WITH HERBS

9,-

BOILED CORN WITH BUTTER

10,-

HERBAL BUTTER

5,-

DEMI GLACE SAUCE, GREEN PEPPER SAUCE

8,-

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# DESSERTS

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## BAKED ALASKA

sponge cake with burnt butter and juniper, vanilla ice cream,  
roasted meringue, forest fruits

24,-

## CHOCOLATE BROWNIE

raspberry ice cream

24,-

## WHITE CHOCOLATE CHEESECAKE

passion fruit-mango ice cream

24,-

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# TEA

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## POT OF LOOSE LEAF TEA

earl gray, ceylon, green, jasmine, mint, chamomile,  
wild rose-hibiscus, mango-strawberry, apple strudel

16,-

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# COFFEE

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ESPRESSO	9,-
DOPPIO	14,-
AMERICANO	11,-
FLAT WHITE	16,-
LATTE	12,-
LATTE MACCHIATO	15,-
DECAFFEINATED COFFEE	10,-

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# COFFEE ADDITIVES

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COFFEE SYRUP	2,-
<small>amaretto, white chocolate, caramel, vanilla</small>	
LACTOSE FREE MILK	2,-
OAT MILK	2,-

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# CLASSIC BEERS

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## PILS 12,5°

Light, bottom fermented beer in Pilsner Style. It contains the best varieties of hops from Polish and Czech plantations. The characteristic features are: complex maltiness, strong bitterness, flower and herbal aromas of hops.

0,3L / 10,- 0,5L / 15,- 1L / 23,-

## WHEAT 12,5°

Light beer in the Bavarian Hefe-Weizen style, on wheat malts and a special strain of top fermentation yeast.

The characteristic features are: haziness and clove-banana flavor and gentle bitterness, coming from Polish hop varieties.

0,3L / 10,- 0,5L / 15,- 1L / 23,-

## AIPA 16°

Light beer in the American India Pale Ale Style, dry hopped during aging to enhance the aroma. It's characteristics are: solid malty construction and rich bitterness, citrus notes, resin, flowers and tropical fruits, resulting from American hops.

0,3L / 13,- 0,5L / 18,- 1L / 27,-

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# SEASONAL BEERS

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## MILK STOUT 14°

A dark top-fermented beer, brewed in English breweries since the beginning of the 20th century. The color of this beer comes from roasted barley, chocolate malt and caramel malt. Milk sugar, or lactose, added in the cooking process is responsible for the characteristic sweetness.

The sweetness of beer is broken by Polish aromatic Lublin hops.

Our Milk Stout is a mild beer with notes of coffee and dark chocolate derived from the beans used.

0,3L / 10,- 0,5L / 15,- 1L / 23,-

## WHEAT ORANGE 12.5°

Light wheat beer with orange juice added at the maturing stage. During the brewing process, the beer was enriched with non-fermenting birch sugar, i.e. xylitol. It gives the characteristic sweetness and counteracts the acidity of the orange juice. The result is a mild fruity beer with a hint of bitterness from orange peel and Czech Saaz hops.

0,3L / 13,- 0,5L / 18,- 1L / 27,-

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UNDECIDED WHICH BEER TO CHOOSE ? ORDER A TASTING SET

4 X 0,125 ML = 20,- / 5 X 0,125 ML = 25,-

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# WHITE WINES

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## SOUTH AFRICA

BARISTA | COASTAL REGION | CHARDONNAY | STELLENBOSCH  
Full and very fresh, showing ripe tropical fruits and peaches with a hint of vanilla.

28,- 🍷 140,- 🍷

## SPAIN

BODEGAS LAS VIRTUDES | ALICANTE | LA VIRTU DEL MAR |  
DOC ALICANTE (ORGANIC WINE - 80% SAUVIGNON BLANC, 20% MERSEGUERA  
Refreshing, fresh, extremely aromatic wine. Citrus and currants in the nose.

Exotic fruits also appear in the mouth.

22,- 🍷 120,- 🍷

## HUNGARY

SANZON | TOKAJ | FURMINT CLASSIC | ERDOBENYE

A complex mineral wine both in terms of aroma and flavor. Full, round, lively in taste, with elegant acidity and an exciting mineral finish.

235,- 🍷

## NEW ZEALAND

MARISCO | THE NED SAUVIGNON BLANC | WAIHOPAI RIVER

Complex wine, with noticeable notes of currant, gooseberry, tropical fruit, lime, lemongrass and dried herbs.

35,- 🍷 160,- 🍷

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# RED WINES

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## ITALY

NEGROAMARO | TARANTO | MASSERIA BORGO DEI TRULLI |

In the mouth, acidity is marked, but not dominant - it is enough to create harmonious harmony with the subtle sweetness in the finish and tannins. Medium weight body carries the flavor of unsweetened plum jam, a pinch of vanilla, leather and cocoa.

25,- 🍷 125,- 🍷

TANK | PUGLIA | PRIMITIVO APPASSIMENTO TANK 32 | IGT PUGLIA

A semi-dry wine with a strong structure, made of dried grapes. Dried plum, cherry and forest fruit, combined with an elegant, delicate sweetness.

🍷 27,- 🍷 135,-

CASA AL PRUNO | VENETO | AMARONE DELLA VALPOLICELLA CLASSICO  
DOCG AMARONE DELLA VALPOLICELLA

A heavy, concentrated wine with a strong bouquet of prunes and sweet spices. Very good structure, with clear, pleasant tannins and a slight sweetness in the finish.

🍷 350,-

## SOUTH AFRICA

BARISTA | COASTAL REGION | PINOTEGE | STELLENBOSCH

A wine that seduces the nose with a strong coffee aroma and smoked smoke. In the background, clear notes of chocolate and sweet vanilla.

🍷 28,- 🍷 140,-



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# MARIACKI COCKTAILS

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## YUZUCHA

jack daniel's honey, yuzu puree, sour, apple juice, cinnamon stick

34,-

## PEAR-PARSLEY

chivas regal 12, pear puree, parsley cordial, apple juice, wheat beer foam

30,-

## RED HOT CHILLI

jack daniel's fire, spicy syrup, sour, currant juice

32,-

## #56 DEER BEER

jägermeister, campari, estampa, mariacki aipa beer foam

36,-

## DRUNK CHERRY

bacardi carta negra, cherry syrup, espresso, kahlua, vegetable charcoal

34,-

## HASLA

jameson caskmates ipa edition, bitters peychaud,

whiskey reduction syrup with herbs, mariacki belgian tripel beer foam

34,-

COCKTAIL SERVED WARM



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# MARIACKI MULLED

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## MULLED MARIACKI BEER

honey, raspberry, cinnamon, ginger, orange, cloves

20,-

## MULLED WHITE WINE

vanilla, red pepper, white chocolate, rosemary, sour

20,-

## MULLED RED WINE

cherry, violet, sour, orange, cinnamon

20,-

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## APERITIF 40ML

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APEROL	19,-
CAMPARI	19,-
MARTINI -- 100 ml --	21,-

bianco, rosso, rosato, extra dry

### PROSECCO

ANDREOLA | VENETO | PROSECCO DIRUPO BRUT | DOCG VALDOBBIADENE

Beautifully pearly, with sweet floral aromas. In the mouth, an intensely fruity taste, clearly noticeable ripe pears and delicate citrus fruits provide a wonderfully soft finish.

 25,-  130,-

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## GIN 40ML

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BEEFEATER	22,-
FORDS	36,-
HENDDRICK'S	38,-

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## VODKA 40ML

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FINLANDIA	17,-
OSTOYA	20,-
BELVEDERE	28,-

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## TEQUILA 40ML

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EL JIMADOR BLANCO	30,-
EL JIMADOR REPOSADO	32,-

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## RUM 40ML

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BACARDI CARTA BLANCA	22,-
BACARDI CARTA NEGRA	24,-
DICTADOR 12YO	32,-
DICTADOR 20YO	36,-

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## COGNAC / BRANDY 40ML

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METAXA	38,-
HENNESSY XO	84,-
HENNESSY PARADIS	310,-

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## SINGLE MALT WHISKY 40ML

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GLENFIDDICH 12	36,-
GLENFIDDICH 15	46,-
GLENFIDDICH 18	60,-
BENRIACH HEART OF SPEYSIDE	36,-
GLENDRONACH 12YO	50,-
GLENMORANGIE 10	36,-
GLENLIVET 12	35,-

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## IRISH WHISKEY 40ML

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TULLAMORE D.E.W.	22,-
JAMESON CASKMATES IPA	23,-
JAMESON CASKMATES STOUT	24,-

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## SCOTCH WHISKY 40ML

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BALLANTINE'S FINEST	23,-
CHIVAS REGAL XV	34,-

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## AMERICAN WHISKEY 40ML

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WOODFORD RESERVE	34,-
JACK DANIEL'S	28,-
JACK DANIELS GENTLEMAN	38,-
JACK DANIEL'S SINGLE BARREL	55,-

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## COLD DRINKS 0,2L

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TOMA JUICE	10,-
<small>orange, apple, black currant, tomato</small>	
LIPTON ICE TEA	10,-
<small>lemon, peach, green tea</small>	
PEPSI/PEPSI MAX/7 UP/MIRINDA	10,-
REDBULL	15,-

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## WATERS

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GÓRSKA NATURA 0,3 L	8,-
<small>sparkling, still</small>	
AQUA PANNA 0,7 L	26,-
SAN PELLEGRINO 0,7L	26,-



MEET US  
STAY UPDATED  
GIVE YOUR OPINION



BROWARMARIACKI



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