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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,-

## ASPARAGUS

strawberry, blue cheese, roasted seeds

35,-

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# SALADS

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## SELECTION OF LETTUCES WITH MARINATED TOFU

egg, fresh vegetables, roasted seeds

36,-

## ROMAINE LETTUCE WITH CHICKEN

anchois sauce, parmesan, bacon

36,-

## DRESSED LETTUCES WITH BEEF

peanuts, oriental dressing

39,-

## SELECTION OF LETTUCES WITH MARINATED TUNA

egg, fresh vegetables, roasted seeds

39,-

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## SOUPS

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### CHICKEN BROTH

tortellini with chorizo, granny smith, chives

22,-

### COLD BEET SOUP

rhubarb, egg, and chives

20,-

### SEASONAL VEGETABLES CREAM

ask the waiter about today's offer

20,-

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## PASTAS

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### BEEF SPAGHETTI

beef ragout, sugar snap peas, capers, parmesan

38,-

### TAGLIATELLE

duck meat, demi glace, capers, arugula

38,-

### RAVIOLI OF THE DAY

ask the waiter about today's offer

34,-

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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, cauliflower puree, broad beans, sugar peas, cherry tomato, chickpeas

48,-

## BEEF ROULADE

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

49,-

## BACON

green vegetables, mashed potatoes, demi glace sauce

48,-

## DUCK FILLET COOKED WITH THE SOUS-VIDE METHOD

asparagus, rhubarb, potatoes, and demi glace sauce

49,-

## WIENER SCHNITZEL

potato salad, fried egg, anchovies, lemon

56,-

## PORK RIB

grilled vegetables, demi glace sauce

49,-

## LAMB SHANK

risotto with vegetables, own sauce, mix greens

68,-

## PORK LOIN ON THE BONE "BACON STEAK"

beer-based sauce + self-selection of additives

42,-

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# BURGERS

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## VEGE QUINOA BURGER

cumin, yoghurt sauce, and fresh salads

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 | self-selection of additives

## ARGENTINEAN ANGUS SIRLOIN STEAK

100g/ 58,- / min 200g | self-selection of additives

## POLISH LIMUZIN SIRLOIN STEAK

100g/ 43,- / min 200g | self-selection of additives

## NEW ZEALAND SADDLE OF LAMB ON THE BONE

100g/ 39,- / min 100g | self-selection of additives

## TOMAHAWK

### - AN ENTRECOTE STEAK WITH BONE -

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1kg/ 270,- Serving for two  
additives : baked potatoes, salad mix, three sauces



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# ADDITIVES

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## STEAKHOUSE FRIES

12,-

## SWEET POTATO FRIES

15,-

## BOILED 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

16,-

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

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## COFFEE

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ESPRESSO	10,-
DOPPIO	15,-
AMERICANO	12,-
FLAT WHITE	17,-
LATTE	14,-
LATTE MACCHIATO	16,-
CAPPUCCINO	16,-
DECAFFEINATED COFFEE	10,-

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## COFFEE ADDITIVES

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COFFEE SYRUP	3,-
<small>amaretto, white chocolate, caramel, vanilla</small>	
LACTOSE FREE MILK	3,-
OAT MILK	3,-

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# LOW-ALCOHOL BEER

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Light beer with a low alcohol content of less than 1% vol. Gently hopped with the American Citra variety.

0,3L / 9,- 0,5L / 13,- 1L / 22,-

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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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## HIBISCUS SAISON 14°

Saison is a light top-fermented Belgian beer brewed for the warm months. A special yeast strain gives it a dry finish, high drinkability and a fruity-spicy aroma. Our brewer added a large amount of hibiscus during brewing, giving the beer a floral flavor and a deep red color. The moderate bitterness comes from the Žatec hops and the peel of the bitter Curacao orange.

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

## WHEAT PINEAPPLE 12,5°

Light wheat beer with pineapple juice, added at the maturing stage. During the brewing process, the beer was enriched with non-fermenting birch sugar, i.e. xylitol. It gives a characteristic sweetness, enriching the character of pineapple juice. The result is a mild fruity beer with a hint of bitterness from 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.

35,- 🍷 150,- 🍷

## SPAIN

BODEGAS LAS VIRTUDES | ALICANTE | LA VIRTU DEL MAR |

DOC ALICANTE (WINO ORGANICZNE - 80% SAUVIGNON BLANC, 20% MERSEGUERA

Refreshing, fresh, extremely aromatic wine. Citrus and currants in the nose.

Exotic fruits also appear in the mouth.

25,- 🍷 130,- 🍷

## HUNGARY

SANZON | TOKAJ | FURMINT CLASSIC | ERDOBENYE

A very classic, elegant Furmint from Tokaj. Apples and pears, tropical fruit and notes of honey dominate. A citrus bouquet appears in the other nose. In the mouth of currants, gooseberries and wild fruit and a distinct minerality. Perfect structure and balance between acidity and sweetness. A great structure for a long finish.

235,- 🍷

## NEW ZEALAND

MARISCO | THE NED SAUVIGNON BLANC | WAIHOPAI RIVER

Light straw-colored wine. In the nose, there is a lively spice from a combination of tropical fruits, a strongly perceptible pink grapefruit, lime and lemongrass, and aromas of dried herbs. Vividly fruity and crisp in the mouth, with a fresh and delicate finish.

35,- 🍷 160,- 🍷

## CZECH REPUBLIC

RODINNÉ VINAŘSTVÍ KOŠUT | MORAVA | PALAVA | NOVA VES MORAVSKA

A concentrated, extractive, delicious wine with a golden color. Pleasantly aromatic aroma with a delicate aroma of nutmeg and honey with a slight hint of spice, which is combined with the full honey-sweet taste of exotic and candied fruit.

35,- 🍷 150,- 🍷

## FRANCE

JEAN-BAPTISTE ADAM | ALSACE | RIESLING TRADITION | AC ALSACE

Fresh, dry wine with notes of white flowers (acacia) and tropical fruit (peach). A gorgeous nose with a pleasant touch of minerality. Riesling with a discreet expression of terroir and fresh exotic notes.

35,- 🍷 150,- 🍷

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# RED WINES

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## 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.

30.- € 140.- 🍷

## ITALY

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.- 🍷

## ITALY

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.

30.- € 140.- 🍷

## HUNGARY

PÁLFFY PINCE | BALATON | PINOT NOIR | KALI

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

25.- € 130.- 🍷

## 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 flesh carries the flavor of unsweetened plum jam, a pinch of vanilla, leather and cocoa.

25.- € 130.- 🍷

## HUNGARY

LAJOS GAL | EGER | NARANCSBOR | EGERSZALOK

Orange type wine. It owes this category and its deep honey color to the long maceration with the skins. Extremely concentrated and aromatic wine. It includes quince, apricot, peach, bergamot, orange peel, but also lots of herbs and oriental spices, as well as the scent of bread crust, wheat and nuts.

25.- € 130.- 🍷



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# MARIACKI COCKTAILS

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COCKTAILS INSPIRED BY THE CULTURE OF UPPER SILESIA  
WERE PREPARED BY DAVYD ILINSKY

## MALINOWE MASZKIETY

jagermeister, lemon, egg white (or a vegetarian alternative), raspberries, rosemary  
30,-

## CITRON SZPAJZA

dark plantation, eggnog, cocoa, lemon  
35,-

## SZOLKA TYJU

jack daniel's apple, lemon, jasmine, lemongrass, mariacki aipa  
32,-

## KWAŚNA RENATA

gin infused with earl gray tea, apple, thyme, lime  
30,-

## CZORNY JAK WUNGIEL

glenglassaugh peat, salty caramel, espresso, carbon  
40,-

## NIE CHRZAŃ

wasabi farm vodka, honey, apple, ginger, tonic  
30,-

## KATOWITZER

finland botanical wildberry & rose, rhubarb, sparkling wine, mint  
32,-

## AUSZTACHEN

auchentoshan, earl gray, orange, mariacki aipa  
28,-

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# MARIACKI MOCTAILS

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## FIRZICH

prosecco free, peach, lemon, mint  
19,-

## PROHIBICJA

tonic, aloe, rose, hibiscus, cardamom  
22,-

## ŚLĄSKA KOPA

peach, coconut, lemon, egg white (or a vegetarian alternative)  
19,-

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## APERITIF 40ML

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LUXARDO APERITIVO	17,-
CAMPARI	19,-
PERLINO -- 100 ML --	20,-

bianco, rosso, extra dry

PROSECCO	25,-	130,-
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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.

PROSECCO	30,-	140,-
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ANDREOLA | VENETO | AKELUM PROSECCO EXTRA DRY | DOCG ASOLO (PÓŁWYTRAWNE)

Pleasant, fresh and balanced Prosecco Superiore Asolo DOCG. Produced by Andreola Vineyards from pure Chardonnay vinified Glera grapes, it reveals a creamy and light lips from the first sip, characterized by hints of fruit and white flowers.

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## DIGESTIF 40ML

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JAGERMAISTER	18,-
FERNET BRANCA	18,-
CYNAR	15,-

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## GIN 40ML

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BEEFEATER	22,-
ROKU	25,-
CITADELLE JARDIN D'ETE	30,-
FORDS	36,-
HENDDRICK'S	38,-

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## VODKA 40ML

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FINLANDIA	17,-
OSTOYA	20,-
ORKISZ	22,-
WASABI FARM VODKA	25,-
BELVEDERE	28,-

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## FLAVORED VODKA 40ML

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FINLANDIA GRAPEFRUIT	17,-
FINLANDIA REDBERRY	17,-
FINLANDIA COCONUT	17,-
FINLANDIA BOTANICAL WILDBERRY & ROSE	17,-
FINLANDIA BOTANICAL CUCUMBER & MINT	17,-

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## TEQUILA/MEZCAL 40ML

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	20,-
	30,-
SANTA PLANTA BLANCO MEZCAL	26,-
SANTA PLANTA REPOSADO MEZCAL	30,-

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## RUM 40ML

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PLANTATION 3	22,-
PLANTATION DARK	24,-
PLANTATION PINEAPPLE STIGGINS FANCY	30,-
CANEROCK	30,-
DICTADOR 12	32,-
DICTADOR 20	36,-
DICTADOR INSOLENT	70,-
DICTADOR PERPETUAL	70,-

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## COGNAC / BRANDY 40ML

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METAXA	38,-
HENNESSY VS	30,-
HENNESSY XO	84,-
HENNESSY PARADIS	310,-

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## COLD DRINKS 0.2L

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TOMA JUICE	orange, apple, black currant, tomato	10,-
LIPTON ICE TEA	lemon, peach, green tea	10,-
PEPSI/PEPSI MAX/7 UP/MIRINDA		10,-
REDBULL		17,-

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## WATERS

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GÓRSKA NATURA 0,3 L	sparkling, still	10,-
AQUA PANNA 0,7 L		27,-
SAN PELLEGRINO 0,7L		27,-

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## LEMONADES

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LEMON	18,-
GRAPEFRUIT	18,-
RHUBARB	18,-
PINEAPPLE	18,-

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## SEASONAL DRINKS

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COLD BREW	20,-
TEPACHE	20,-
CAFE ROMANO	20,-

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## SINGLE MALT WHISKY 40ML

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BENRIACH HEART OF SPEYSIDE	36,-
GLENDRONACH 12YO	40,-
GLENMORANGIE 10	36,-
GLENMORANGIE 12	40,-
GLENMORANGIE SIGNET	90,-
GLENGLOSSAUGH EVOLUTION	28,-
GLENGLOSSAUGH TORFA	35,-
AUCHENTOSHAN 12	23,-
AUCHENTOSHAN THREE WOOD	40,-
LAPHROAIG 10YO	30,-

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## SINGLE MALTS TASTING SET:

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- 1: GLENDRONACH 12YO, BENRIACH, GLENGLOSSAUGH EVOLUTION 55,-  
2: GLENDRONACH 12YO, BENRIACH, GLENGLOSSAUGH TORFA 60,-
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## IRISH WHISKEY 40ML

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TULLAMORE D.E.W.	22,-
TULLAMORE RUM CASK	23,-
JAMESON	20,-
JAMESON CASKMATES IPA	23,-
JAMESON CASKMATES STOUT	24,-
CONNEMARA PEATED	28,-

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## SCOTCH WHISKEY 40ML

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BALLANTINE'S FINEST	23,-
BALLANTINE'S 21YO	50,-
CHIVAS REGAL XII	25,-
CHIVAS REGAL XV	34,-
MONKEY SHOULDER	28,-

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## AMERICAN WHISKEY 40ML

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WOODFORD RESERVE	34,-
MAKER'S MARK 46	28,-
JACK DANIEL'S OLD NO.7	24,-
JACK DANIEL'S RYE	28,-
JACK DANIEL'S HONEY	24,-
JACK DANIEL'S FIRE	24,-
JACK DANIEL'S APPLE	24,-
JACK DANIEL'S SINGLE BARREL	40,-