

APPETIZERS

BEEF TARTARE

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

47,-



9,10,11

BEEF CARPACCIO

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

47,-



2,10

BLACK TIGER SHRIMPS 6 PCS

garlic, white wine, butter, parsley

52,-



2,7

NEW ZEALAND MUSSELS

herb butter, tomatoes, garlic, onion, parsley, mixed greens

48,-



2,7

POTATO DUMPLINGS

seasonal mushrooms, sorrel, ripening cheese

39,-



1,2,9

SALADS

ROMAINE LETTUCE WITH CHICKEN

anchois sauce, parmesan, bacon

39,-

1,2,9

DRESSED LETTUCES WITH BEEF

peanuts, oriental dressing

39,-



4,6,11

SELECTION OF LETTUCES WITH MARINATED TUNA

egg, fresh vegetables, roasted seeds

39,-



3,4,5,9

SOUPS

CHICKEN BROTH

tortellini with chorizo, granny smith, chives

24,-



1,6,9

SEASONAL VEGETABLES CREAM

ask the waiter about today's offer

22,-



2,6,11

MARIACKI RAMEN

ramen noodles, bacon, egg, sauerkraut, spring onions,
shitake, bean sprouts, nori



52,-

1,2,5,6,7,9



PASTAS

SACCOTTINI WITH CHEESE AND PEAR

beetroot, grana padano

39,-



1,2,9

RAVIOLI OF THE DAY

ask the waiter about today's offer

39,-

1,2,3,5,7,9

RISOTTO

mushrooms, grana padano, chives

44,-



2

FISHES AND SEAFOOD

SALMON FILLET

potato dumplings with smoked salmon and leek, zucchini,
sauce on white wine

54,-

1,2,3,7,9

COD SIRLOIN

saffron risotto, spinach and sugar pea salad


54,-

1,2,3,7

MUSSELS

garlic, white wine, butter, parsley

46,-

ask the waiter for availability 

2,7

MEATS

SUPREME CHICKEN

cauliflower, potato, lovage, raisin sauce, bacon

49,- 1,2,6

BEEF ROULADE

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

54,- 1,2

PORK TENDERLOIN A'LA WELLINGTON

spinach, parma ham, champignons, filo pastry, cheese sauce, cooked vegetables

56,- 1,2,9

DUCK FILLET COOKED WITH THE SOUS-VIDE METHOD

plum, kale, wine and chocolate sauce, potato gratin

56,- 1,2,6

WIENER SCHNITZEL

potato salad, fried egg, anchovies, lemon

61,- 1,2,3,9

PORK RIB

grilled vegetables, demi glace sauce

55,- 1,2,6

LAMB SHANK

risotto with vegetables, own sauce, mixed greens

72,- 1,2,6,11

PORK LOIN ON THE BONE "BACON STEAK"

beer-based sauce + self-selection of additives

46,- 1,2,6

BURGERS AND CIABATTA

QUINOA VEGE BURGER



cumin, yoghurt sauce, fresh lettuce, tomato, cucumber

39,- 1,2,4,5,9

ARGENTINE BEEF BURGER

bacon, mimolette cheese, bbq sauce, fresh lettuce

46,- 1,2,4,5,9

PULLED BEEF CIABATTA

pulled beef, kimchi, pickles, potato cones, raita sauce

43,- 1,2,4,7,9

STEAKS

RIB EYE STEAK ARGENTINIAN ENTRECOTE

100g / 48,- / min 300g | independent selection of accessories 2

ARGENTINIAN ANGUS SIRLOIN STEAK

100g / 62,- / min 200g | independent selection of accessories 2

POLISH LIMUZIN SIRLOIN STEAK

100g / 48,- / min 200g | independent selection of accessories 2

NEW ZEALAND SADDLE OF LAMB ON THE BONE

100g / 45,- / min 100g | independent selection of accessories 2

TOMAHAWK

- AN ENTRECOTE STEAK WITH BONE -



1kg/ 300,- Serving for two
extras: baked potatoes, mix of salads,
demi glace, pepper sauce, and herb butter



ADDITIVES

STEAKHOUSE FRIES

12,-

SWEET POTATO FRIES

16,-

BOILED VEGETABLES

16,-

LETTUCE, FRESH VEGETABLES, ROASTED SEEDS

12,-

BAKED POTATOES WITH HERBS

12,-

BOILED CORN WITH BUTTER

12,-

HERBAL BUTTER

6,-

DEMI GLACE SAUCE, GREEN PEPPER SAUCE

8,-

DESSERTS

BAKED ALASKA



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

27,-

1,2,9

CHEESE CAKE

passion fruit, mango

27,-

1,2

CHOCOLATE FONDANT



raspberry ice cream

27,-

1,2,9

TEA

POT OF LOOSE LEAF TEA

16,-

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

COFFEE

ESPRESSO

10,-

DOPPIO

15,-

AMERICANO

12,-

FLAT WHITE

18,-

LATTE

14,-

LATTE MACCHIATO

16,-

CAPPUCCINO

17,-

DECAFFEINATED COFFEE

10,-

COFFEE ADDITIVES

COFFEE SYRUP

3,-

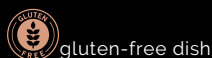
amaretto, white chocolate, caramel, vanilla

LACTOSE FREE MILK

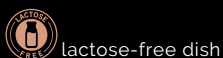
3,-

OAT MILK

3,-



gluten-free dish



lactose-free dish



vegetarian dish

Allergens: 1. grains, gluten 2. milk, lactose 3. fish 4. sesame 5. soy 6. celery 7. crustaceans
8. carbon dioxide, sulphates 9. eggs 10. mustard 11. nuts, peanuts

LOW-ALCOHOL BEER

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,-

CLASSIC BEERS

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,-

SEASONAL BEERS

BELGIAN BLOND 16°

Light, top fermented beer invented in Belgium in the late 19th century as a response to the growing popularity of Pilsner-type beers. It is characterized by a golden color, higher extract and alcohol content, low bitterness and fruity accents from Belgian yeast. The bitterness comes from Czech Žatec hops.

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

PINEAPPLE WHEAT 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,-

UNDECIDED WHICH BEER TO CHOOSE ? ORDER A TASTING SET

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

BEER SNACKS

MARIACKI BOARD

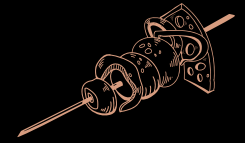
salami piccante, chorizo, parma ham, azure cheese, brie, camembert, marinade onion, pickled cucumber, capers, bread
60,-



2,11

TAPAS

2x panko prawns, 2x samosa curry dumplings, 2x jalapeño cheese, 2x black pudding, 2x vegetable spring rolls, wasabi mayonnaise, sweet chilli sauce
28,-





1,2,4,6,7,9

WHITE WINES


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 (ORGANIC WINE - 80% SAUVIGNON BLANC, 20% MERSEGUERA
Refreshing, 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.
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 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,- 

RED WINES

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 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,- 

MARIACKI COCKTAILS

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,-

MARIACKI MOCTAILS

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,-

APERITIF 40ML

LUXARDO APERITIVO	17,-
CAMPARI	19,-
PERLINO -- 100 ML --	20,-
bianco, rosso, extra dry	
PROSECCO	🍷 25,- 🍷 130,-
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,-
ANDREOLA VENETO AKELUM PROSECCO EXTRA DRY DOCG ASOLO (PÓLWYTRAWNE)	
Pleasant, fresh and balanced Prosecco Superiore Asolo DOCG. Produced by Andreola Vineyards from pure Charnat vinified Glera grapes, it reveals a creamy and light lips from the first sip, characterized by hints of fruit and white flowers.	

DIGESTIF 40ML

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

GIN 40ML

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

VODKA 40ML

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

FLAVORED VODKA 40ML

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

TEQUILA/MEZCAL 40ML

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

RUM 40ML

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,-

COGNAC / BRANDY 40ML

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

COLD DRINKS 0.2L

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,-

WATERS

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

LEMONADES

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

SEASONAL DRINKS

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

SINGLE MALT WHISKY 40ML

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

SINGLE MALTS TASTING SET:



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

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

SCOTCH WHISKEY 40ML

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

AMERICAN WHISKEY 40ML

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,-