

Mariacki

B R O W A R

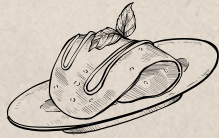


M A R I A C K I

RESTAURACJA

Worminos

BREAKFAST MENU



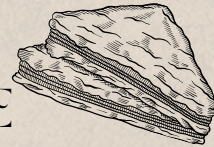
3 EGG OMELETTE

goat cheese, red onion jam

This dish goes best with: Beer: Wheat
Allergens: eggs, dairy products, gluten, lactose, nuts

25,-

CROQUE MADAME



toasted bread, béchamel, yellow cheese, home-made ham, fried egg

This dish goes best with: Beer: Wheat
Allergens: eggs, dairy products, gluten, lactose

30,-



SAVORY WAFFLE

homemade hummus, cheese from the żeliszawice farm, lettuce, roasted seeds, dressing

This dish goes best with: Beer: Pils
Allergens: eggs, dairy products, gluten, lactose, nuts, sesame

35,-

SLIGHTLY SPICY BRIOCHE



chorizo, padron pepper, cherry tomatoes, poached eggs, arugula, and hollandaise sauce

This dish goes best with: Beer: AIPA
Allergens: eggs, dairy products, gluten, lactose, nuts, sesame

35,-



SLICE OF BEER BREAD

spinach, mushrooms, eggs in panko, garlic cheese, cherry tomatoes, chili oil

This dish goes best with: Beer: Pils, Wheat
Allergens: eggs, dairy products, gluten

35,-

SCRAMBLED EGGS IN A SANDWICH

scrambled eggs with 3 eggs, bacon, chives, panko toast and parmesan

Z tym dniem najlepiej smakuje: Piwo: Pils
Allergens: eggs, dairy products, gluten, lactose



25,-



SILESIAIAN BREAKFAST

white sausage, head cheese, home-made hams, scrambled eggs, blood sausage, vegetable salad, pate, lard, mustard, slices of our bread

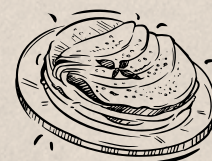
This dish goes best with: Beer: Pils
Allergens: eggs, dairy products, gluten, lactose, mustard

40,-

DUTCH BABY

seasonal fruit, powdered sugar, mint

Tastes best with this dish: Cocoa, Frizzante
Allergens: eggs, dairy products, gluten, lactose



35,-



FRENCH TOAST

seasonal fruits, crème fraiche, fruit jam

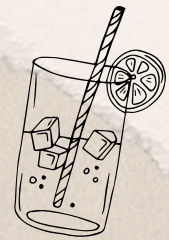
Tastes best with this dish: Cocoa, Frizzante
Allergens: eggs, dairy products, gluten, lactose

30,-

BREAKFAST DRINKS



TEA	5.-
BREAKFAST COFFEE	5.-
COCOA	5.-
FRESHLY SQUEEZED JUICE VEGETABLES AND FRUIT	16.-
LEMONADE 250ML	12.-
FRIZZANTE	8.-



COLD DRINKS 0.2L

TOMA JUICE orange, apple, blackcurrant	11.-
LIPTON ICE TEA peach, green tea	11.-
PEPSI, PEPSI MAX, 7 UP, MIRINDA REDBULL	11.- 17.-



WATER



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

COFFEE

ESPRESSO	10.-
DOPPIO	15.-
AMERICANO	12.-
FLAT WHITE	18.-
LATTE	14.-
LATTE MACCHIATO	16.-
CAPPUCCINO	17.-
DECAFFEINATED COFFEE	10.-



COFFEE ADDITIVES

COFFEE SYRUP amaretto, white chocolate, caramel, vanilla	3.-
LACTOSE-FREE MILK	3.-
OAT MILK	3.-



LOW-ALCOHOL BEER

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

0,3L / 11,- 0,5L / 15,- 1L / 26,-



CLASSIC BEERS

PILS

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 / 12,- 0,5L / 17,- 1L / 29,-

WHEAT

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 / 12,- 0,5L / 17,- 1L / 29,-

AIPA

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 / 15,- 0,5L / 20,- 1L / 34,-



SEASONAL BEER

PORTER

Dark, strong Porter beer. It is characterized by maltiness, slightly caramel flavor, combined with a delicate roastiness. Hop bitterness is mild and the overall flavor is complemented by esters from top-fermenting yeast.

0,3L / 15,- 0,5L / 20,- 1L / 34,-

UNDECIDED WHICH BEER TO CHOOSE ? ORDER A TASTING SET

4 X 0,125ML = 25,- | 5 X 0,125ML = 30,-

DID YOU LIKE OUR BEER?! BUY BOTTLE BEER

PILS/WHEAT-20,- | AIPA / SEASONAL-24,-
