

MENU

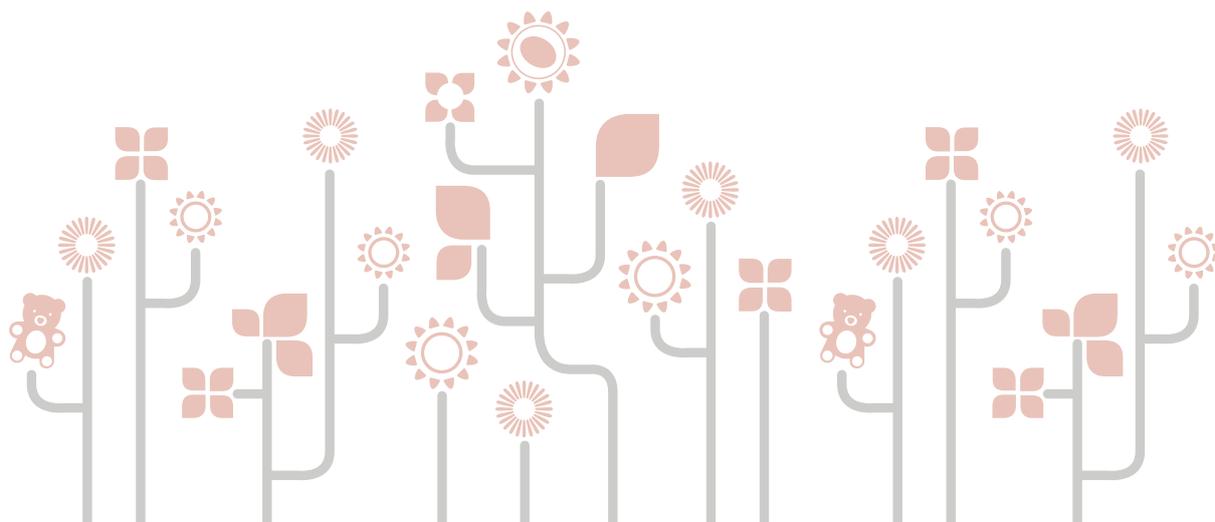
family restaurant
home cooking

recommended by the Polish Champion Barista Latte Art 2010

and

Barista School – Studio Latte Art

We use local products



Children's Menu



Soups (We blend soups upon request)

Broth with homemade noodles

10.90

Soup of the day

10.90

Dinner dishes

Blini with jam, cottage cheese, Nutella, icing sugar or whipped cream (1 pcs.)

9.00

Homemade Polish "pierogi" dumplings

with poultry filling "mini" (8 pcs.)

Russian-style (4 pcs.)

with seasonal fruits and sour cream - sweet (4 pcs.)

14.90

Fritters with apples (4 pcs.)

13.90

Homemade noodles with strawberries in sour cream or sour cream with sugar

14.90

Chicken breast

breaded, potatoes, white rice or chips, raw salad

20.90

Devolay chicken cutlet

potatoes, white rice or chips, raw salad

23.90

Homemade bear-shaped chicken nuggets, chips

20.90

Chips, ketchup

8.00

Desserts

Original Italian hot chocolate with whipped cream

13.90

Ice cream sundae

3 ice cream scoops, fruits, whipped cream, sauce

15.00

flavors: vanilla, fruit, chocolate

Baby ice cream

(children choose the extras themselves)

ice cream scoop - **3.90**

sauce / fruits / whipped cream - **2.00**

Seasonal fruit smoothie

12.90 / 350 ml

Soups

Chicken and turkey broth with homemade noodles and parsley
11.90

Soup of the day
11.90-14.90

Homemade Polish "pierogi" dumplings (7 pcs)

Poultry filling
lard with onions, green parsley
22.90

Cottage cheese and potatoes filling – "Russian"
sour cream or lard with onions, green parsley
22.90

Spinach, feta cheese and garlic filling
parsley pesto
23.90

Seasonal fruits filling - sweet
sour cream
23.90

Salads

Salad with Polish goat cheese
marinated pear and beetroot, walnuts, salad mix herb
croutons, red currant sauce
26.90

Caesar salad
grilled chicken, parmesan, cherry tomatoes, salad mix
croutons, Caesar dressing with anchovies
26.90

Fish dishes

SOUP

Trout and salmon fish soup with green peas and dill

15.90

MAIN COURSE

**Roasted trout
from regional fishery**

whole roasted with dill, butter, lemon and garlic
potatoes or chips, white cabbage salad, parsley-mint pesto

42.90

Fried flounders

fresh from Leszek the Fisherman in Sopot, today's catch

potatoes or chips, white cabbage salad

30.90

**Herrings in sour cream
with jacket potatoes**

soaked in carbonated water with buckwheat
onion, apple, pickled cucumber, jacket potatoes, dill

27.90

SALAD

Salmon salad

marinated in sea salt, sugar and lemon
boiled egg, red onion, cherry tomatoes, roasted sunflower, salad mix,
herb croutons, mustard and honey sauce

26.90

EXTRAS

Plate of raw salads and lettuces with main course

8.90

Meat dishes

We can prepare gluten-free dishes, please ask

Bone-in pork loin

marinated in milk and onion, breaded, fried on homemade lard
potatoes, cooked cabbage with dill

31.90

Chicken liver

fried on clarified butter with apple pieces
potatoes, radish, sour cream and chives salad, red currant sauce

28.90

Cabbage stuffed with poultry

cooked with rice (in the cabbage)
potatoes with dill, fresh tomato sauce

28.90

Pork tenderloin

marinated in herbs, grilled
potatoes, chips or rice, salad mix, cream sauce with marinated green pepper

37.90

Pork ribs

marinated in tomatoes, smoked pepper, honey, smoked plum and beer,
stewed potatoes or chips, Granny Krysia's cucumbers

34.90

Veal cutlet

marinated in milk, fried on clarified butter potatoes, fried egg,
white cabbage salad, garlic butter

43.90

Blini with chicken and spinach

baked in the oven (2 pcs.), salad mix, parsley pesto, cream and cheese sauce

31.90

EXTRAS

Plate of raw salads and lettuces with main course

8.90

Desserts

Homemade apple pie served hot with vanilla ice cream and whipped cream

12.90

Homemade cheesecake with warm lemon sauce

13.90

Homemade cake or dessert of the day

ask about the price

Original Italian hot chocolate with whipped cream

13.90

Drinks

Fruit drink

5.90 / glass 350ml

17.00 / jug 1l

Fresh fruit juice (oranges, grapefruits)

13.90 / 350ml

Seasonal fruit smoothie

12.90 / 350 ml

Water with fresh mint and lemon

6.90 / 350ml

Kropla Beskidu water (sparkling, still)

6.00 / 330ml

CAPPY fruit juices

6.00 / 250 ml

Nestea

6.00 / 250 ml

Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Tonic Kinley

6.00 / 200 ml

Always freshly ground coffee

Espresso

7.00

Espresso macchiato

espresso, milk foam

7.90

Espresso doppio

double espresso

8.50

Espresso con panna

espresso, whipped cream

7.90

Espresso affogato

espresso, vanilla ice cream

8.90

Cappuccino

espresso, milk foam

8.90

Latte

espresso, foamed milk, milk foam

11.90 / 350ml

13.90 / 450ml

Latte with syrup

latte with syrup (almond, vanilla, chocolate, caramel, walnut, cinnamon, mint)

12.90 / 350ml

14.90 / 450ml

Latte mocha

espresso, chocolate syrup, foamed milk, whipped cream

15.90

Americano

double espresso with extra water or milk

9.90

Chestnut and rose cappuccino with milky foam

especially for BabyCafe.pl according to recipe of the Polish Champion Latte Art 2010

15.90

Gingerbread and chocolate latte with whipped cream

especially for BabyCafe.pl according to recipe of the Polish Champion Latte Art 2010

15.90

Ice coffee

Frosty Latte

espresso, ice cubes, vanilla ice cream, cold milk, vanilla syrup, whipped cream

15.90

Iced Latte

espresso, ice cubes, cold milk, vanilla syrup, whipped cream

14.90

Orange and almond latte

especially for BabyCafe.pl according to recipe of the Polish Champion Latte Art 2010

15.90

Tea

Ronnefeldt tea

Teavelope

English Breakfast, Earl Grey, Assam, Classic Green, Lemon Sky,
Peppermint, Red Berries, Winterdream

6.50

Tea-Caddy

10.50

Earl Grey

Darjeeling tea, bergamot

Morgentau®

Senchy mix – green tea with large leaves, sunflower flowers, rose, bluebottle flower, mango

Cream Orange

leaves of Roibosh shrub, vanilla, orange

Fitness Tea

mix of leaves of Roibosh shrub, mint, anise

Sweet Berries

strawberry, raspberry, apple, wild rose