

coffee

We offer organic Mount Caramel syrups for coffee:
chocolate, vanilla, caramel (+2 PLN)
All coffees available with:
oat, soy, or almond milk options.

espresso	8
espresso doppio	11
americano	11
cappucino	15
flat white	15

iced americano	12
iced latte	16
espresso tonic	16
orange espresso tonic	19

tea

fruit wild berries	16
black golden tips	16
green spring tips	16
green jasmine	16
Earl Grey	16

winter tea

Based on our own recipe
with homemade spiced syrup.

on lemon 0,33l

cola, cola zero,	15
pineapple, rhubarb, pear	14
yerbata, matchbata	15

tonic 0,2l

tonic classic	14
tonic pink grapefruit	14
tonic elderflower	14

lemonade

classic	18/36
passion fruit	18/36
raspberry	18/36
sea buckthorn	18/36

fresh juices

0.3L - freshly squeezed	20
orange / grapefruit	

water

mineral 0,33l/ 0,7l	
Cisowianka	12/17
Cisowianka Perlage	12/17
filtered, 1L in carafe, Still / Sparkling	15

beer

draught Żywiec 0,3l/ 0,5l	15/18
lager/ white/ apa	
bottled 0,5l ask for varieties	18
Żywiec/ Warka/ Heineken	17
non-alcoholic	
Craft Brewery Trzech Kumpli	24
Craft Brewery Trzech Kumpli Unplugged (non-alcoholic)	22

cider

Chyliczki Stary Sad (0,33l)	20
Ask staff for frequently changing 0.75L bottles from local producers	

cocktails

Aperol Spritz	33
Limoncello Spritz	32
Pornstar Martini	35
Whisky Sour	34



For groups of 8 or more, a 10% service charge is added | Allergen information available upon request | We do not split bills
Free parking available upon vehicle registration | Wi-Fi password: bistro2b

Starters

Beef tartare with truffle mayonnaise, pickles, and bread	45
Shrimp in white wine with butter, parsley, garlic, and chili, served with focaccia	42
Cheese selection 🍴*	55
Mixed olives 🍴	16
Chioggia beet carpaccio with arugula, goat cheese, and nuts 🍴*	38

Salads

Caesar salad with chicken or shrimp, anchovy dressing, Grana Padano, cherry tomatoes, bacon, served with bread	44/52
Goat cheese salad with walnuts, pumpkin seeds, 🍴* honey dressing, served with bread	45

Soups

Duck broth	30
Thai soup with chicken or shrimp, rice noodles, shimeji mushrooms, coriander, and sesame	30/34
Pumpkin cream soup 🍴	28

Main Dishes

Pad Thai with tofu or shrimp	48/56
Porcini mushroom ravioli with truffle oil, browned butter, arugula, and Grana Padano 🍴*	47
Potato gnocchi with creamy sauce, chanterelles, thyme, and Grana Padano 🍴*	46
Pork cutlet with potatoes and braised cabbage	58
Bao buns with confit duck, red cabbage, sriracha mayonnaise, coriander, nigella seeds,chili, and pineapple / served with fries	39/49
Sea bream fillet with pumpkin purée, Chioggia beets, couscous, wakame, and grilled king bolete mushroom	65
Duck fillet with carrot purée, grilled broccoli, grilled king bolete mushroom, and chive oil	72
Beef burger with bacon, cheddar, tomato, pickles, lettuce, red onion, and jalapeño mayo / served with fries	39/49

Pizza

Margherita 🍴* pelati tomato sauce mozzarella fior di latte Pecorino Romano	39
Capriciosa pelati tomato sauce mozzarella fior di latte cotto ham mushrooms in thyme artichokes	47
Parma pelati tomato sauce mozzarella fior di latte Parma rukola prosciutto crudo pomidorki koktajlowe	49
Piccante pelati tomato sauce mozzarella fior di latte Picante Spianata Calabria	44
Quattro Formaggio 🍴* cream sauce with mascarpone mozzarella fior di latte Montasio dop Provolone Piccante Auricchio Parmigiano Reggiano	48