



## BEVERAGES

### WATER

cisowianka Perlage 0,3/0,7l	6/12 zł
cisowianka Classique 0,3/0,7l	6/12 zł
cisowianka Silnie Gazowana 0,3/0,7l	6/12 zł

### SOFT DRINKS / LEMONADE

coca cola 0,25l	7 zł
coca cola zero 0,25l	7 zł
fanta 0,25l	7 zł
sprite 0,25l	7 zł
tonic 0,25l	7 zł
burn 0,25l	12 zł
red Bull 0,25l	12 zł
nestea lemon / peach 0,25l	7 zł
lemonade 0,25l / 1l	7/15 zł

### JUICES

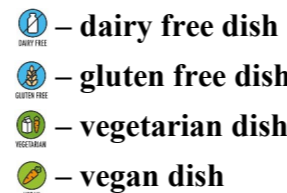
orange 0,25l	7 zł
apple 0,25l	7 zł
grapefruit 0,25l	7 zł
black currant 0,25l	7 zł
multivitamin 0,25l	7 zł
tomato 0,25l	7 zł
freshly squeezed orange or grapefruit 0,25l	14 zł

### TEA, COFFEE & HOT CHOCOLATE

Ronnefeldt tea	10 zł
espresso	7 zł
doppio	12 zł
americano / black coffee	10 zł
cappuccino / white coffee	11 zł
latte	12 zł
latte macchiato	13 zł
hot chocolate / hot white chocolate	14 zł
Monin syrups 2cl	4 zł



## MENU



 – dairy free dish

 – gluten free dish

 – vegetarian dish


 – vegan dish

*All prices are inclusive of VAT tax*







*We accept: Visa, MasterCard, American Express, JCB, Diners Club, Maestro, Visa Electron*

*Dear Guests, 10 % service charge will be added to bill of tables for 8 persons or more.*

## SOUPS

- bullion of duck** 13 zł  
fagottini dumplings with prosciutto
- cream of tomatoes & roasted peppers**  13 zł  
croutons, basil oil & crème fraîche

## APETIZERS

- olives**    7 zł  
selection of marinated olives
- focaccia**   9 zł  
with garlic & rosemary
- steak tatar** 26 zł  
pickled porcini, egg yolk in polenta & mustard emulsion
- antipasti misti** 28 zł  
Italian cured meats, pickles & appetizers – (portion for 2)
- pan-fried tiger prawns**  32 zł  
shallots, garlic, grilled lemon, beurre blanc sauce & chives


## SALADS

- mozzarella Fior di Latte**   21 zł  
avocado, sun-dried tomatoes, cherry tomatoes & pesto
- Cesar`s salad**  20 zł  
Cos lettuce, anchovies, garlic crostini & parmigiano
- with chicken & honey glazed bacon** 24 zł
- with tiger prawns** 31 zł
- Chef`s salad** 25 zł  
mixed leaves, prosciutto, capers, olives, mozzarella, cherry tomatoes, croutons & vinaigrette

## BURGERS & SANDWICHES

- all our sandwiches are served with fries  
& salad to choose: coleslaw or mixed salad
- burger Willowa** 27 zł  
200 gr seasoned beef, sesame bun, gouda cheese, homemade pickles, salad, honey glazed bacon & Remoulade sauce
- burger BBQ** 28 zł  
200 gr seasoned beef, wholegrain bun, cheddar cheese, Jalapeño, tomato, rocket salad, salami chips & barbeque sauce
- Club Sandwich** 25 zł  
toasts, grilled chicken, honey glazed bacon, fried egg, tomato, salad & homemade mayonnaise





## PASTA

please choose your favourite pasta type:  
spaghetti, fettuccine, garganelli, strozzapreti, wholegrain maccheroncini & gluten free penne 

- ratatouille**  23 zł  
San Marzano tomatoes, aubergine, courgette, peppers, & parmigiano
- pesto**  22 zł  
homemade pesto, cream & pine nuts
- alfredo, chicken & spinach** 24 zł  
chicken, spinach, cream, sundried tomatoes & parmigiano
- tiger prawns & garlic** 33 zł  
tiger prawns, garlic, basil, cherry tomatoes & butter sauce
- carbonara** 25 zł  
pancetta, cream, egg yolk & parmigiano
- ravioli**  26 zł  
stuffed pasta with porcini mushrooms, butter & parmigiano

## MAIN COURSES

- seasonal risotto** 26 zł  
please ask your waiter for details
- free range chicken supreme**  32 zł  
cream of celeriac, seasonal vegetables & Porto sauce
- pork schnitzel** 31 zł  
potato chicche, seasonal salad & fried egg
- BBQ pork ribs sous-vide** 36 zł  
BBQ sauce with honey Jack Daniels, jacket potato & coleslaw
- Filet Mignon**  69 zł  
roasted potatoes, grilled vegetables & red wine sauce
- trout filet**  34 zł  
roasted potatoes, grilled vegetables & chive and butter sauce
- grilled salmon** 39 zł  
seasonal vegetables, basmati rice & teriyaki sauce

-  – dairy free dish
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-  – vegan dish

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## PIZZA






our pizza is prepared with original Italian ingredients,  
please create your own pizza with favourite ingredients

- pizza Margherita**  22 zł  
San Marzano tomatoes, mozzarella Fior di Latte, oregano & basil
- pizza Prosciutto** 27 zł  
San Marzano tomatoes, mozzarella Fior di Latte, prosciutto, rocket salad & parmigiano
- pizza Salami Picante** 25 zł  
San Marzano tomatoes, mozzarella Fior di Latte, salami picante & jalapeno
- pizza Quattro Formaggi**  27 zł  
San Marzano tomatoes, mozzarella Fior di Latte, Asiago DOP, gorgonzola & provolone dolce
- pizza Bianca**  23 zł  
mozzarella Fior di Latte, porcini mushrooms, shallots & rosemary
- pizza Quattro Stagioni** 24 zł  
San Marzano tomatoes, mozzarella Fior di Latte, olives, peppers, mushrooms & salami
- meat & fish toppings** 6 zł/topping  
(ham, prosciutto, salami, bacon, chicken, tuna, prawns)
- vegetable toppings** 3 zł/topping  
(mushrooms, olives, peppers, sweet corn, artichoke, spinach, shallots, onions, rocket salad)

## SIDES

- fries**   5 zł
- fried potato chicche**  6 zł
- roasted potatoes with rosemary**   6 zł
- basmati rice**  6 zł
- mix salad**    6 zł
- grilled vegetables**    7 zł

## DESSERTS

- Crème brule**   14 zł
- apple pie & vanilla ice-creams**  15 zł
- brownie, walnuts & white chocolate ice-creams**  15 zł
- selection of ice-creams & sorbets**  13 zł