



LOVE LIFE
— APERITIF

Wermut Dragma Extra Dry

25,-

TOKAJ | WILD HERBS FROM THE BIAŁOWIEŻA
FOREST | DISTILLED IN POMERANIA

PAIRING
— LOVE WINE

 28,-
 140,-

Turnau Rosé

BANIEWICE | POLAND | SEMI-DRY | 10.5%

Turnau Hiberna

BANIEWICE | POLAND | SEMI-DRY | 9.5%

Guasti Barbera d'Asti

PIEDMONT | ITALY | DRY | 14%

Pecorino Terre di Chieti

ABRUZZO | ITALY | DRY | 13.5%

27,- | 135,-

24,- | 120,-

Menu

STARTERS
— love food

Pan-fried shrimp

52,-

chorizo | pineapple | shallot | white wine | butter

**Potato dumplings stuffed
with cheese cream**

42,-

cheese sauce | chili oil

Beef tartare

49,-

miso | shallot | chives

Young vegetables

39,-

asparagus | carrot | broccoli | hummus
| pangrattato | herb oil

SOUPS
— love food

Boletus cream soup

32,-

fried oyster mushrooms | truffle espuma

Young beetroot leaf cream

32,-

potato purée | egg

Traditional chicken broth

19,-

homemade noodles | vegetables

PAIRING LOVE WINE



34,- 170,-

Gnarly Head Chardonnay

CALIFORNIA | USA | DRY | 13.5%

36,- 180,-

Kellerei Kurtatsch Lagrein

TRENTINO | ITALY | DRY | 13%

30,- 150,-

Sileni Cellar Selection Sauvignon Blanc

MARLBOROUGH | NEW ZEALAND |
DRY | 12.5%

32,- 160,-

Chateau Ste. Michelle Riesling

WASHINGTON | USA | SEMI-DRY | 12%

34,- 170,-

Gran Maestro Primitivo / Sangiovese

APULIA | ITALY | DRY | 14.5%

36,- 180,-

Turnau Solaris

BANIEWICE | POLAND | DRY | 13%

30,- 150,-

Saragat Vermentino

SARDINIA | ITALY | DRY | 13%

28,- 140,-

Villa Dria Lune de Miel

GASCONY | FRANCE | SWEET | 11.5%

33,- 165,-

Turnau Winery Noble Harvest

BANIEWICE | POLAND | SWEET | 8.5% | 80 ML

MAIN COURSES

love slow

Chef's recommendation

Seasonal dish changing weekly – a unique creation by our chefs

ask

Halibut fillet

89,-

pearl couscous | asparagus | young broccoli | passion fruit hollandaise | herb oil

Braised pork cheeks in red wine

79,-

carrot purée | butter-glazed young carrots | potato-cheese puffs

Spring burrata with asparagus

59,-

lettuce | green asparagus | arugula | roasted seeds | pistachio pesto

Pork schnitzel

49,-

potato purée | fried egg | cucumber salad

Tagliatelle with pork tenderloin

39,-

chorizo | mushroom sauce

Tagliatelle nero aglio olio

39,-

shrimp | cherry tomatoes | Emilgrana cheese

Spring tagliatelle

39,-

green asparagus | chicken | cherry tomatoes | spinach | creamy mascarpone | Emilgrana cheese

DESSERTS

love sweet

Rhubarb-apple tart

29,-

custard sauce | vanilla ice cream

Chocolate parfait

32,-

crushed meringue | chocolate sauce

Homemade ice cream

29,-

selection of natural artisan ice creams

DRINKS

love food love sweet love wine love slow love life

LEMONIADY

Strawberry 0,4L / 1L	20,- / 32,-
Lemon 0,4L / 1L	20,- / 32,-
Pineapple / Green Tea 0,4L / 1L	20,- / 32,-

FRESHLY SQUEEZED JUICES

Orange	22,-
Grapefruit	22,-

DRINKS

Coca-Cola 250ml	10,-
Coca-Cola Zero 250ml	10,-
Fanta 250ml	10,-
Sprite 250ml	10,-
Kinley Tonik 250ml	10,-
Water with Mint & Lemon 1L	14,-
Water Acqua Panna 750ml	22,-
Water San Pellegrino 750ml	22,-
Water Kropla Delice 330ml / 750ml	9,- / 16,-
Water Kropla Beskidu 330ml / 750ml	9,- / 16,-

COFFEES

Espresso / Lungo	5,-
Espresso macchiato	13,-
Espresso doppio / Americano	14,-
Cappuccino / Flat white	16,-
Latte macchiato	16,-
Tonik espresso	18,-
Irish Coffee	25,-

OPTIONS
DECAFFEINATED
LACTOSE-FREE (+4PLN)
PLANT-BASED(+4PLN)

TEA

Richmont	16,-
Earl Grey / English Breakfast / Gunpowder Green / Green Jasmine / Peppermint Green / White Pearl / Raspberry Pear / Mexican Dream / Ceylon Gold / Green Cherry / Ginger Paradise	

MODESTLY GOLDEN

HAUSE CHERRY LIQUEUR

Homemade cherry liqueur with a hint of cherry pit aroma 12,-

SPRING TEAS

WHITE 26,-
dried rose petals | rose syrup | lemon

GREEN 26,-
fresh mint | prickly pear syrup

BLACK 26,-
pine shoot syrup | dried pine shoots | orange

BEER

Old Polish Brewery
Wheat / Hoppy / Noble / Baltic Porter 22,-
Beaver Brewery Pils / Lager 18,-
Bavaria 0,0% original / wheat / lime-ginger 12,-

COCKTAILS

ROSES UPSTAIRS 29,-
Limoncello / rose syrup / prosecco

MAGNOLIAS DOWNSTAIRS 38,-
Heritage Magnolia gin / violet liqueur / lemon cordial / orange bitters

YOU'LL LOVE THIS ONE 35,-
Takamaka Blanco rum / thyme / peach liqueur / sugar / orange bitters

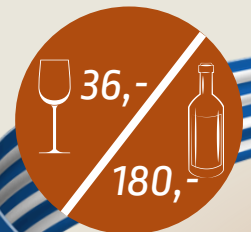
BUT THIS HITS YOU LIKE A GUN 49,-
Heritage Magnolia / Tatratea Flowers / Digma white dry

WINE OF THE MONTH

SOMMELIER'S RECOMMENDATION

Every month has its own flavor – discover it with our Wine of the Month

Alpha Estate Rose



Dom Charbielin C. Sauvignier Gris



WHITE

ROSE