

# BREAKFAST MENU

## *Viennaiseries*

BRIOCHE FRENCH TOAST, PISTACHIO CREAM,  
CHERRY COMPOTE, COFFEE CRUMBLE,  
ORANGE ZEST, PISTACHIOS.  
36,-

SWEET BASKET:  
CROISSANT OR PAIN AU CHOCOLATE,  
BRIOCHE, VANILLA COTTAGE CHEESE,  
HOMEMADE CONFITURE,  
HONEY.  
28,-

KRAKOW BASKET:  
WHEAT BREAD FROM BREAKING BREAD BAKERY,  
"CROISSWARZANEK",  
SOFT-BOILED EGG, BUTTER WITH MALDON SALT,  
TOMATO WITH RED ONION AND PEPPER,  
COTTAGE CHEESE WITH RADISH.  
28,-

HORSERADISH MOUSSE WITH *LISIECKA* SAUSAGE,  
+12,-  
RABBIT PATÉ +9,-

ADD-ONS:  
SOFT-BOILED EGG 4,-  
HONEY 5,-  
HOMEMADE CONFITURE 5,-  
COTTAGE CHEESE 9,-  
GOUDA FARMER'S CHEESE 9,-  
HALF AN AVOCADO WITH CHILLI OIL 9,-  
SALAD 9,-  
COOKED HAM "WĘGIERSKIE SPECJAŁY" 10,-  
14 MONTHS AGED COMTÉ CHEESE 12,-

SAVOURY CROISSANT:  
CROISSANT ROLL, SLOW-ROASTED PORK BELLY,  
TRUFFLE HOLLANDAISE SAUCE,  
TWO SOFT-BOILED EGGS,  
SPINACH SALAD,  
GRATED COMTÉ CHEESE, CHIVES.  
35,-





# Gourmet section

CONTINENTAL BREAKFAST FOR TWO:  
TASTING SET OF PASTRIES AND BREAD, BUTTER,  
SOFT-BOILED EGGS,  
ORANGE & PASSIONFRUIT CONFITURE,  
RASPBERRY, LYCHEE & ROSE CONFITURE,  
COTTAGE CHEESE,  
FARMER'S GOUDA CHEESE, COOKED HAM.  
79,-

115,- (WITH PROSECCO FOR TWO)  
ADDITIONAL EGG SALAD  
FOR THE THIRD PERSON: +13,-

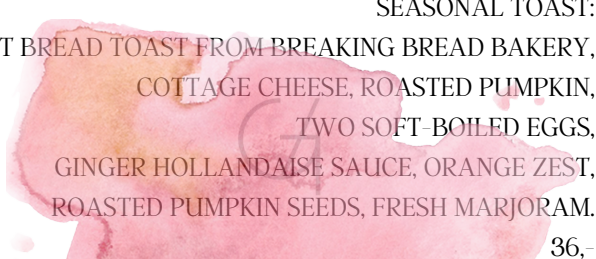
BREAKFAST TOAST:  
HOKKAIDO BREAD TOAST FROM BREAKING BREAD,  
DUCK BREAST CONFIT,  
SMOKY ONION AND CHERRY SAUCE,  
HOMEMADE COLESLAW.  
39,-

SCRAMBLED EGGS WITH AVOCADO:  
BUTTERED HOKKAIDO BREAD TOAST FROM  
BREAKING BREAD BAKERY,  
SCRAMBLED EGGS WITH THREE EGGS,  
AVOCADO, CHIVES, GRATED COMTÉ CHEESE,  
BLACK GARLIC AIOLI.  
34,-

CROQUE MADAME:  
WHEAT BREAD TOAST,  
GRUYERE D'ALPAGE CHEESE, BECHAMEL SAUCE,  
FRIED EGG, COOKED HAM,  
SALAD.  
36,-

GOAT CHEESE TOAST:  
BUTTERED WHEAT BREAD TOAST,  
GOAT COTTAGE CHEESE, HONEY, HAZELNUTS,  
RED ONION CONFITURE, FRESH THYME,  
CAMELIZED NECTARINES.  
35,-

SEASONAL TOAST:  
WHEAT BREAD TOAST FROM BREAKING BREAD BAKERY,  
COTTAGE CHEESE, ROASTED PUMPKIN,  
TWO SOFT-BOILED EGGS,  
GINGER HOLLANDAISE SAUCE, ORANGE ZEST,  
ROASTED PUMPKIN SEEDS, FRESH MARJORAM.  
36,-



# DRINKS MENU

## Coffee

- ESPRESSO 12,-
- BATCH BREW (300 ML) 12,-
- AEROPRESS (200 ML) 12,-
- DRIP (300 ML) 16,-
  
- ESPRESSO MACCHIATO 12,-
- CAPPUCCINO 14,-
- FLAT WHITE 14,-
- LATTE 17,-
- ICE LATTE 18,-
  
- EXTRA MILK +3,-
- PLANT MILK OR LACTOSE FREE MILK +2,-

## Tea

- STANDARD (400 ML) 12,-
- ASSAM BRAHAMPUTRA
- EARL GREY IMPERIAL
- RIVENDELL (GREEN TEA WITH FRUIT)
- THE POWER OF ALOE VERA( GREEN TEA WITH FRUIT)
  
- SELECTED (400 ML) 16,-
- SENCHA MIYAZAKI 2019
- DARJEELING GIDDAPAHAR FF 2019
- ROIBOS EUCALYPTUS WITH ORANGE
  
- PREMIUM (400 ML) 20,-
- MILK OOLONG
- BAI MU DAN ORGANIC 2021(WHITE)
- DA HONG PAO (OOLONG)
  
- MATCHA LATTE 17,-
- ICE MATCHA LATTE 18,-
- MATCHA ICE TEA: YUZU / ELDERFLOWER 18,-

# DRINKS MENU

## *Infusions*

DRIED FRUIT 10,-

MINT 10,-

## *Cold drinks*

ESPRESSO TONIC 18,-

ESPRESSO CRODINO 18,-

THOMAS HENRY TONIC 14,-

ASK YOUR BARISTA ABOUT

THE AVAILABILITY OF FLAVORS.

HOMEMADE LEMONADE:

200 ML - 7,- / 500 ML - 14,-

KOMBUCHA 16,-

FILTERED TAP WATER - FREE

SPARKLING WATER 7,-

## *Wine Beer*

BIENVENIDO CAVA BRUT 18,- / 100,-

PASSION CAVA:

CAVA, PASSION FRUIT 24,-

JACQUART MOSAIQUE BRUT CHAMPAGNE:

180,- (BOTTLE 375ML)

VISTAMAR BRISA SAUVIGNON BLANC: DRY

16,- / 80,-

GAVAREZ VINHO VERDE: SEMI DRY

16,- / 80,-

BOUCHARD AINE & FILS RESERVE: DRY

160,- (BOTTLE 750ML)

GORU EL GORU: DRY

18,- / 100,-

CRAFT BEER:

ELA UNDER MY UMBRELA 18,-

KWASIMIERZ 16,-

NORMALNE PIWO 16,-