

Our Chef changes the approach to international cuisine, combining the most perfect flavors, using the benefits of local suppliers Mirowska Hall. The eclectic menu takes us to all parts of the world.

Every weekend, our place turns into the hottest club in the center of Warsaw, inspiring you with the sounds of the best Polish and foreign DJs, as well as live acts and thematic shows.

# DZIEŃ I NOC

*Inspirujemy Dobrym Klimatem*



*A special occasion?  
Spend it in our restaurant*

You can make a reservation both online and by phone at +48 667 607 605, our Manager will be happy to select a suitable table for you, prepare the menu and tell you about the possibilities.

## **OPENING HOURS**

MON - THURS: 12:00 - 1:00

FRI: 12:00 - 3:00

SAT: 12:00 - 3:00

SUN: 12:00 - 00:00

...or to the last guests.

TEL.: + 48 667 607 605

e-mail: [hello@ dzieninoc.com](mailto:hello@ dzieninoc.com)

**WWW.DZIENINOC.COM**



So that everyone can find their favorite day of the week at DZIEŃ I NOC.

## FRIEND'S TIME!

For tables of more than 8 guests, a bottle of wine or Prosecco as a welcome gift!

**EVE  
RY  
DAY**

**MON**

### MEAT MONDAY

BBQ Jameson ribs + Książęce beer Golden Wheat **69.90 pln** instead of 96.90 pln.

**TUES**

### STEAK LOVER

Sirloin steak + a glass of Moreau wine for **99.90 pln** instead of 121.90 pln.

**WED**

### BURGER DAY

Cheeseburger DZIEŃ I NOC **35.90 pln** instead 42.90 pln and fries for 5 pln.

**THURS**

### SHRIMPS HAPPY HOURS

Additional 3 shrimps in shrimp risotto and shrimp Butter & Prosecco.

**FRI &  
SAT**

### DJ & LIVE ACT'S

Parties with a DJ every weekend from 9:00 p.m. until the last guests, and for each bottle of alcohol 1L of the selected soft drink is free!

**SUN**

### FAMILY SUNDAY

Lamb shank + Pilsner Urquell beer for **99.90 pin** instead of 137.90 pln. Half-price children's meals and animations for children 14:00 - 18:00.

## PROSECCO FOR FREE!

TAG in on FB or Instagram DZIEŃ I NOC, show the staff, and you will receive a glass of Prosecco as a gift.

**FACE  
BOOK**

## SOUP + MAIN COURSE + LEMONADE = 35 PLN

Home-cooked lunch just like mom's, served in 15 minutes or less! Fresh and delicious every day! Check our Facebook or ask the waiter what we are serving today. Mon-Fri 12:00-16:00.

**LUNCH  
TIME!**

ASK ABOUT OUR LOYALTY PROGRAM! COLLECT STAMPS AND GET YOUR SIXTH LUNCH FOR FREE!



Satisfied?  
Share your opinion on  
Tripadvisor  
Thank you  
and we invite you again!

**WWW.DZIENINOC.COM**







## SHRIMP BUTTER & PROSECCO

5 tiger prawns | roasted butter with prosecco | chilli flakes | homemade bread

**42.90**

## AROMATIC ORIENTAL

**29.90**

### BEEF BROTH

**Spicy** broth | Gyoza dumplings filled with duck bonbons

### CREAM OF WHITE CAULIFLOWER

Black truffle oil | homemade bread

**29.90**

## CLASSIC BEEF TARTARE

**39.90**

### "DZIEŃ I NOC"

Chopped beef | marinated mushrooms | pickled cucumber | truffle mayonnaise | creamy yolk | French mustard | Saint's oil Wawrzyńca | homemade bread

### FOCACCIA WITH GORGONZOLA

Pear | walnuts | acacia honey | fresh rosemary | sea salt

**29.90**

## PRESSED CRISPY

**34.90**

### BACON WITH BLACK PUDDING

Pineapple | wild broccoli | homemade bread

### BAKED SWEET POTATO

**34.90**

### VEGAN WITH TAHINI SAUCE

Wild broccoli | original Tahini sauce | roasted kale | pomegranate fruit | all sprinkled with pistachios



## ROMAINE CAESAR LETTUCE

**42.90**

Grilled chicken breast | crispy bacon | Parmigiano Reggiano | original Caesar sauce | homemade bread

Also order in the **VEGE** option with the original Parmigiano Reggiano

## ANTIPASTI "DZIEŃ I NOC" FOR TWO

**99.90**

Coppa ham | mortadella with pistachios | prosciutto crudo | pecorino | gorgonzola | parmesan | pickled vegetables | olives | homemade bread with grated butter

## BELGIAN FRIES WITH

**28.90**

### RAGU BOLOGNESE AND TRUFFLE AIOLI

Ragu sauce based on minced meat and San Marzano tomatoes | Parmigiano Reggiano | basil

### BASKET OF HOMEMADE BREAD

**18.90**

Grated butter: with herbs and with the taste of roasted black garlic







## PORK CHOP FROM PUŁAWSKA PIG

**59.90**

Mashed potatoes with charlock | fried cabbage with bacon and quince | breadcrumbs and parmesan cheese



## CORN CHICKEN BREAST



**52.90**

### SOUS VIDE

Organic chicken breast with bone | Supreme sauce based on béchamel and mushrooms | mustard puree green vegetables | blanched baby carrots

Matching wine: SANTA DIGNA SAUVIGNON BLANC



## RABBIT LEG



**76.90**

### BAKED WITH HERBS AND WHITE WINE

Confit potatoes | bearnaise sauce | green vegetables in butter emulsion | carrot-orange mousse all sprinkled with toasted pistachios

Matching wine: JEAN LEON 3055 CHARDONNAY



## ATLANTIC COD



**79.90**

### LOIN

Fried in clarified butter | crayfish bisque sauce cheese and potato tiftels | blanched kale

Matching wine: CRUDO ROSATO ORGANIC



## SLOW BAKED



**119.90**

### LAMB SHANK

Mashed potatoes with charlock | thyme demi glace sauce | seasonal grilled vegetables

Matching wine: JEAN LEON 3055 MERLOT



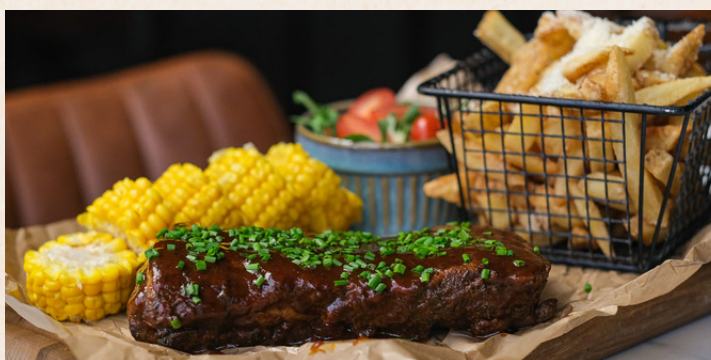


## **RIBS IN JAMESON ORANGE INFUSION AND BBQ SAUCE**

**79.90**

Rib from Żłotnicka pig | homemade fries with  
Parmigiano Reggiano | cooked corn on the cob  
Maldon salt | mixed lettuces

Matching beer: KSIĄŻĘCE ŻŁOTE PSZENICZNE



## **POLISH SIRLOIN STEAK FROM MASURIAN HEIFER**



**99.90**

Mashed potatoes with charlock  
blanched spinach with wild garlic  
St. Nicholas oyster mushroom | demi-glace sauce

Matching wine: CARNIVOR ZINFANDEL



## **DRY SEASONED ENTRECOTE WITH BONE 400G**

**139.90**

Homemade fries with Parmigiano Reggiano | seasonal  
grilled vegetables | pepper demi glace sauce

Matching cocktail: WOLF FROM WALL STREET



## **CHEESEBURGER "DZIEŃ I NOC"**

**42.90**

100% beef | cheddar cheese | bacon | pickles | potato  
brioche | caramelized onion | raspberry tomato | Roman  
salad

+ add jalapeno peppers and eat it spicy!  
+ add homemade fries with ketchup for 10 PLN

Matching cocktail: WHISKY SOUR

## **VEGE BURGER BEYOND & CHEESE**

**49.90**

Original Beyond Meat | breaded cheese cutlet  
onion caramelized in Pepsi | chipotle sauce | arugula

+ add homemade fries with ketchup for 10 PLN

Matching cocktail: SEX AND THE CITY





## BARLEY WITH FOREST MUSHROOM 39.90

Barley groats | bolete | oyster mushroom | arugula  
parmesan DOP | white wine | parsley

Matching wine: MOREAU SELECT ROUGE DEMI-SEC

## OPEN LASAGNE BOLOGNESE 46.90

Saffron pasta | ragu bolognese | Béchamel Sauce  
parmesan DOP | baked tomatoes  
roasted pepper coulis | pesto | arugula

Matching wine: CRUDO ROSATO ORGANIC

## TAGLIOLINI WITH BEEF TENDERLOIN 69.90

White wine | chilli | Parmesan DOP  
creamy cheese and truffle sauce

Matching wine: JEAN LEON 3055 MERLOT


## SAFFRON RISOTTO WITH GAMBAS SHRIMPS 59.90

Baked shrimp sauce | spring onions  
parmesan DOP | butter-tomato emulsion

Matching wine: PROSECCO LAMIA

## POTATO CHICHE WITH ECO CHICKEN 39.90

Parma ham | dried tomatoes | burnt butter  
creamy cream sauce | Parmesan DOP

Replace eco chicken with the **VEGE** option   
gorgonzola and fresh spinach

Matching cocktail: HUGO







## MARGHERITA

**34.90**

It reflects the three colors of the Italian flag: tomato red, mozzarella white and fresh basil green. A classic of Italian cuisine created in 1889.



## DIAVOLA

**43.90**

A spicy taste dominated by roasted Salami Spianata sausage, Peperoncino, black olives and Italian tomato sauce. The whole thing is complemented by Fior di Latte mozzarella.



## CAPRI

**46.90**

Inspired by the island of the Bay of Naples, combining Italian flavors: Fior di Latte mozzarella, Prosciutto Crudo ham, arugula and Parmigiano Reggiano.

## QUATTRO FORMAGGI

**46.90**

Quattro formaggi, despite its popularity, has no obvious history, probably due to its simplicity. It is believed to come from the Lazio region, in the early 18th century.



## CAPRICCIOSA CON CARCIOFI

**42.90**

Recipe straight from Naples! The combination of mozzarella, cotto ham, mushrooms and artichokes creates the iconic "capricious" pizza, because that's what Capricciosa means.

## BEEF & BACON

**46.90**

The Chef's variation, in which Italian cuisine meets classic American cuisine in the form of BBQ sauce, bacon, beef and popcorn.

## OILS TO CHOICE INCLUDED IN THE PRICE OF THE PIZZA:

Olive oils: classic and flavored, garlic and chilli

## SAUCES TO CHOOSE IN PRICE 5 PLN:

Sauces: original tomato, BBQ Jameson, Chipotle, truffle mayonnaise





## TRIPLE CHOCOLATE FONDANT

**29.90**

Cake with melting warm chocolate lava, salted caramel ice cream and seasonal fruit.



## TIRAMISU AMARETTO

**28.90**

Original Savoiardi sponge cakes, creamy mascarpone and strong espresso from Prague Coffee Roastery. Taste like from Italian Mammy.



## PASTRY PUFF WITH PISTACHIO CREAM

**28.90**

Puff filled with a crunchy pistachio layer, vanilla patissiere cream, raspberry mousse, all topped with pistachio cream.

*Every dessert tastes the best  
with freshly roasted coffee...*

# KIDS MENU

## SAN MARZANO TOMATO CREAM



**18.90**

This soup is a classic of Italian cuisine, with the addition of fresh basil and olive oil. Full of antioxidants invaluable for health.

## SPAGHETTI AL POMODORO



**23.90**

The favorite of the youngest guests - fresh spaghetti with sauce with roasted Italian tomatoes and a bit of Parmigiano Reggiano.

## CHICKEN TENDERLOIN

**24.90**

Organic chicken fillets breaded in homemade breadcrumbs, served with velvet mashed potatoes and grated carrot.

## MINI PIZZA COTTO

**24.90**

Classic pizza with cooked Cotto ham and original Fior di Latte mozzarella.



# 3 URODZINY DZIEŃ I NOC

*Inspirujemy Dobrymi Klimatami*

PIĄTEK 23.02

DJ FUNKY GIN  
EWELINA KRUPA LIVE VIOLIN

SOBOTA 24.02

DJ TONY  
SPECIAL LIVE ACT  
**BARON**  
& DJ ROMI

REZERWACJE : [WWW.DZIENINOC.COM](http://WWW.DZIENINOC.COM)  
TEL: +48 667 607 605



JAMESON



## COFFEE & TEA

ESPRESSO	9
ESPRESSO DOPPIO	10
AMERICANO	10
CAPPUCCINO	12
LATTE MACCHIATO	15
FLAT WHITE	15
IRISH COFFEE	20
ICE LATTE	15
CAFE ROMANO	16
TEA various flavors to choose from	15

Ceylon, Earl Grey, Gunpowder Green, Green Cherry, Green Jasmin, White Pearl of Fujian, Peach Lemon, Raspberry Pear, Mango Maui

## SOFT DRINKS

PEPSI, PEPSI ZERO	10
MIRINDA, 7 UP, SCHWEPES TONIC	16
LIPTON ICE TEA PEACH AND LEMON	16
bottle 0.2l	
WATER CRYSTAL SOURCE	9
still/sparkling	
FRUIT JUICES TOMA	9
orange/apple/black currant	
FRESH SQUEEZED JUICE	16
orange/grapefruit	
CARAFFE OF DRINK	25
sparkling or still water	
homemade lemonade	
CARAFE SOFT/JUICE 1l	30
pepsi, pepsi zero, mirinda, 7 up, schwepes, juices: apple, orange, black currant	
RED BULL	16
Energy Drink, Sugarfree, Tropical Edition	



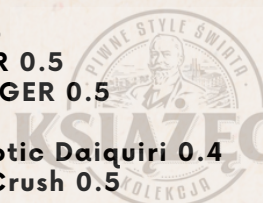
## DRAFT BEER

KSIAŻĘCE ZŁOTE PSZENICZNE 0.5 L	17
Naturally cloudy wheat beer that perfectly refreshes and quenches thirst.	
PILSNER URQUELL 0.4 L	18
Czech beer icon, first golden pilsner in the world.	
KOZEL CERNY 0.5 L	18
Dark ruby beer with a delicate caramel flavor notes.	



## BEER IN BOTTLE

KSIAŻĘCE IPA 0.5	18
KSIAŻĘCE PORTER 0.5	18
KSIAŻĘCE RED LAGER 0.5	17
GROLSCH 0.45	20
Captain Jack Exotic Daiquiri 0.4	18
Hardmade Pear Crush 0.5	18



## ALCOHOL FREE BEER

LECH FREE LAGER 0% 0.33	14
LECH FREE WATERMELON 0.33	14
LECH FREE PASSION FRUIT MELON	14
HARDMADE RHUBARB CRUSH 0.4	18
KSIAŻĘCE IPA 0.5	15
KSIAŻĘCE WHEAT 0.5	15

## LEMONADE

CLASSIC LEMON	16
PEAR & SAGE	16
GRAPEFRUIT & ROSEMARY	16
YERBA & PASSION FRUIT	16

## WARMING INFUSIONS

RED INFUSION	19
Red tea, orange, cloves, anise, cinnamon, raspberry jam	
GREEN INFUSION	19
Green tea, grass syrup, apple	
YELLOW INFUSION	19
Chamomile, mango puree, honey, ginger	

## HOT CHOCOLATES

WITH HOT CHERRY	24
Chocolate, milk, cherry jam, marshmallows	
WHITE CHOCOLATE AND RASPBERRIES	24
White chocolate, milk, raspberry jam, raspberry sprinkles	





## WEDNESDAY

**TEQUILA OLMECA ALTOS  
COINTREAU  
LAVENDER SYRUP  
LAVENDER FLOWER  
COLD FIRE**

„I've always hated the expression, “write what you know.” It's a hall pass for the imagination-impaired.”  
Wednesday Addams

39



## AMERICAN BEAUTY

**GIN MALFY ROSA  
PROSECCO  
LILLET BLANC  
ROSE SYRUP  
EDIBLE CLOUD  
ROSE PETALS**

"Because there is nothing worse than mediocrity."  
Angela Hayes

39



## DIRTY DANCING 2

**BUMBU RUM  
FRESH PASSION FRUIT  
SWEET & SOUR  
EGG WHITE  
FIRE**

"It's a dance about being exactly who you wanna be in that moment."  
Javier Suarez

39





## WOLF FROM WALL STREET

**COGNAC MARTELL VS  
COINTREAU  
MARASCHINO CHERRY  
GOLD EDIBLE GLITTER  
OAK SMOKE**

"Risk makes us young"  
Jordan Belfort

39



## AMERICAN GANGSTER

**TEQUILA OLMECA ALTOS  
COINTREAU  
LYCHEE SYRUP  
SHOOT SUGAR  
EDIBLE BANKNOTE**

"The most important thing in business is honesty,  
work ethics, hard work, family, never forgetting  
where you came from." Frank Lucas

36



## SEX AND THE CITY

**GIN BEEFEATER PINK  
LILLET ROSE  
FRESH GRAPEFRUIT JUICE  
Elderberry syrup  
COTTON CANDY**

"The universe may not always play fair, but at least  
it's got a hell of a sense of humor."  
Carrie Bradshaw

36



# SIGNATURE MOCKTAILS



## WIECZÓR

**GIN GORDON'S 0%  
ALCOHOL FREE  
LYCHEE  
MANGO  
RASPBERRY TEA  
DECOLUTION  
ON LEMON ICEBATA**

32



## NOC

**WERMUT MARTINI  
VIBRANTE 0%  
FLOWER SYRUP  
TERNATE CLITORIA  
TONIC SCHWEPPES  
WILD BERRY PINK  
EDIBLE GLITTER**

32



## DZIEŃ

**TINCTURE  
LIMONCELLO 0%  
ALCOHOL FREE  
SWEET  
SOUR  
PROSSECO 0%  
LEMON ZEST**

34



## POŁUDNIE

**GIN  
GORDON'S 0%  
APPLE JUICE  
ROSEMARY  
TWIG  
BASIL  
SWEET & SOUR**

34

## MOCKTAILE CLASSIC 0%

### NEW YORK SOUR 0%

White tea infusion,  
plums and caramel  
currant juice  
sweet & sour & egg white

32

### APEROL SPRITZ 0%

Aperol 0% Bella a'a Aperol  
Prosecco 0% Bella Glamour  
splash of sparkling water

29

### MARTINI PORNSTAR 0%

Prosecco 0% Bella Glamour  
Vanilla extract  
passion fruit mousse  
fresh passion fruit

32

### HUGO 0%

Prosecco 0% Bella Glamour  
Elderberry syrup

29





**JAMESON GINGER & LIME 25**

Whiskey Jameson | Ginger Beer | Lime

**VODKA SOUR 29**

Ostoya | Sour | Egg white | Angostura

**NEW YORK SOUR 32**

 Whiskey Jameson | Sour | Egg white | Angostura  
Orange Bitter | Red wine

**DARK'N'STORMY 29**

Rum Havana 7YO | Ginger Beer | Lime

**WHISKY SOUR 30**

 Whisky Chivas Regal 12YO | Angostura  
Egg white | Sweet&Sour

**APEROL SPRITZ 30**

Aperol | Prosecco | Orange | Soda

**HUGO 32**

Black Elder Liqueur | Prosecco | Mint | Lime

**HANKY PANKY 29**

Gin Beefeater | Martini Rubino | Fernet Branca

**ALHAMBRA 26**

 Aperol | Cointreau | Prosecco  
Orange Juices

**MOJITO 26**

 Rum Havana 3YO | Lime | Mint  
Brown sugar | Soda

**PAPER PLANE 35**

Bourbon Woodford | Amaro | Aperol | Sour

**HEMINGWAY DAIQUIRI 29**

Rum Havana 3YO | Luxardo | Grapefruit juice

**NEGRONI CLASSIC 34**

Gin Beefeater | Campari | Martini Rubino

**MANHATTAN 39**

 Whiskey Jack Daniel's | Martini Rubino  
Angostura | Maraschino Cherries

**PORNSTAR MARTINI 33**

 Vodka Ostoya | Puree Passion Fruit | Prosecco  
Vanilla syrup

**CAIPIRINHA 27**

Cachaca | Lime | Brown sugar

**ESPRESSO MARTINI 29**

 Vodka Ostoya | Kahlua | Espresso | Vanilla  
syrup

**SCREAMING ORGASM 32**

 Vodka Ostoya | Kahlua | Bailey's | Amaretto  
Cream 36%

**TROPICAL RUM BULL 28**

Rum Havana 7YO | Red Bull Tropical | lime

**MULLED WINE**
**RED MILLER WITH CHERRY 26**

 Moreau Select Rouge wine, cloves,  
Cherry Blossom syrup, star anise

**WHITE MILLER MANGO & CHILLI 26**

 Moreau Select Blanc wine, mango, chilli,  
vanilla syrup, cloves

**WHITE NON ALCOHOL 0% PEAR & ROOIBOS 24**

 Natureo wine 0%, pear, cinnamon,  
rooibos syrup




# WHITE WINE 125ml/750ml

## MOREAU SELECT BLANC DEMI-SEC

**Semi-dry, France,  
Chardonnay, Chenin Blanc**

Aromatic, with the taste of juicy fruit. We will feel in it apples and flowers. It has a perfectly crystalline golden color and is perfect for snacks with cold cuts, fish and sweet and sour dishes.

**22 | 129**

## SANTA DIGNA SAUVIGNON BLANC

**Dry, Chile,  
Sauvignon Blanc**

Aromas composed of ripe tropical fruits, with aftertaste of apples and fennel. In the mouth intense and silky with freshness. It has a long, pleasant finish.

**27 | 159**

## JEAN LEON 3055 CHARDONNAY DO PENEDES

**Dry, Spain,  
Chardonnay**

Aromas of tropical fruit with a subtle hint of oak. With a distinctly significant acidity and a long and elegant finish. A bright, fresh and fruity wine for the modern palate.

**32 | 189**

## MATUA SAUVIGNON BLANC MARLBOROUGH ORGANIC

**Dry, New Zealand,  
Sauvignon Blanc**

Refreshing, elegant aroma woven with notes of citrus, peach, minerals and spring flowers. It is great as an aperitif and also goes well with white meat dishes. Taste with fruity and mineral tones.

**199**

## PINOT GRIGIO D.O.C. VALDADIGE

**Dry, Italy,  
Pinot Grigio**

The taste of the wine is mild, clean, with fruity and mineral notes, refreshing acidity. The wine has an elegant, harmonious aroma woven from notes of peach, lemon, white flowers and yellow apple.

**229**



## RIESLING RENAISSANCE MOSELULRICH LANGGUTH

**Dry, Germany,  
Riesling**

Wine made of Riesling grapes grown in the Piesport highlands. Fresh with a mature and well-balanced, elegant acidity that makes the wine crisp and pleasant to drink. It goes well with cheeses and spicy dishes.

**249**

## PENFOLDS MAX'S CHARDONNAY

**Dry, Australia,  
Chardonnay**

Delicate, light straw color. Wine with delicate aromas of stone fruit, yellow peach, nectarine and citrus. The taste is fresh citrus notes with a hint of grapefruit. Taste of oak in balance with nougat.

**249**

## JEAN LEON VINYA GIGI

**Dry, Spain,  
Chardonnay**

Strong taste with aromas of fresh tropical fruits, in the background characteristic notes resulting from aging in a French oak barrel. The balanced acidity makes the wine both fresh and long-lasting.

**269**



## NON-ALCOHOLIC WINE

### NATUREO MUSCAT 0%

**Dry, Spain,  
Moscato**

The aroma is fresh, pleasantly grape, apple with notes of bergamot. The alcohol was removed by the spinning cone method. An excellent alternative for people who cannot or do not want to consume alcoholic beverages.

**16 | 89**



## ROSE WINE

### CRUDO ROSATO ORGANIC

**Dry, Spain,  
Negroamaro**

The wine has a fresh, clean taste with a smooth texture, fruity and mineral accents and refined acidity in a discreet finish. It exhibits a refreshing aroma woven from notes of strawberries, cherries, citrus and minerals.

**27 | 159**





# RED WINE

## MOREAU SELECT ROUGE DEMI-SEC VIN TABLE

**Semi - dry, France,  
Chardonnay, Chenin Blanc**

Raspberry-purple wine. The taste has a well-perceptible aroma of cherries, gean and heather. Mild, making it perfect for cheeses and red meats.

22 | 129

## CARNIVOR ZINFANDEL

**Dry, USA,  
Zinfandel**

Bold notes of dark cherry and blackberry jam are complemented by notes of mocha and toasted oak. This is a refined Californian wine with intense aromas that remains subtle and smooth at the same time.

27 | 159

## JEAN LEON 3055 MERLOT

**Dry, Spain,  
Merlot**

Clear aromas of fresh and ripe red fruit with notes of black pepper, toast and spices. Sweet aftertaste with well-balanced acidity and round tannins. Long-lasting finish.

32 | 189

## MATUA PINOT NOIR MARLBOROUGH

**Dry, New Zealand,  
Pinot Noir**

Full, refined taste with fruity spicy accents, mild tannins and a long finish with balsamic nuances. Aroma with notes of blueberry jam, cherries, spices, tobacco and minerals.

199

## CELESTE DO RIBERA DEL DUERO

**Dry, Spain,  
Tempranillo**

Intense blackberry color. Strong character of forest fruits and cherries, intense spicy aromas, ripe tannins. Perfect for all kinds of meat dishes and roasts.

229

## PENFOLDS MAX'S SHIRAZ CABERNET

**Dry, Australia,  
Shiraz and Cabernet**

Very delicate on the nose and palate, with fruity flavors of dark berries, spices, tobacco and herbs. Long-lasting, with velvety tannins on the finish.

249



## JEAN LEONLE HAVRE RESERVA CABERNET SAUVIGNON

**Dry, Spain,  
Cabernet Sauvignon**

Dark, cherry color. Aromas of fruit preserves with a balsamic hint of spices such as pepper, bay leaf, vanilla. Long finish with a slight aftertaste of tobacco leaf with pleasant tannins.

249

## BANFI BRUNELLO DI MONTALCINO D.O.C.G.

**Dry, Italy,  
Sangiovese**

The fragrance is ethereal, with a large bouquet and hints of vanilla. The taste is soft, full, velvety and intense with aromas of liquorice along with spices and goudron. A rich and elegant Brunello, both in structure and in the smell.

369



# PROSECCO 125ml/750ml

## PROSECCO LAMIA

Sparkling wine with a delicate, light yellow color. Delicate and complex bouquet with fruity notes of pear, green apple. In the background noticeable aromas of acacia and lilac. Fresh and light on the palate, with balanced acidity and body. Harmonious, with a long finish.

24 | 139



## PROSECCO DI CONEGLIANO E VALDOBBIADENE

Unique Italian dry sparkling wine. Aromatic, fresh with the right acidity. It goes well both as an aperitif and with all dishes, from appetizers to dessert. Perfect for special occasions.

219



SINCE 1963  
**JEANLEON**  
A MAN A TIME A WINE



## VODKA

40ml | 700ml

OSTOYA	16	229
OSTOYA 1.75 L		599
<b>OSTOYA NIGHT EDITION 1.75 L</b>		<b>679</b>
OSTOYA THE CHARCOAL FILTERED EDITION	16	259
WYBOROWA EXQUISITE	24	399
ABSOLUT ELYX	29	459
BELVEDERE	39	299
BELVEDERE LAKE BARTĘŻEK	49	449
BELVEDERE SMOGÓRY FOREST	49	449

## GIN

40ml | 700ml

BEEFEATER GIN	18	269
BEEFEATER 24	22	359
BEEFEATER BLOOD ORANGE	18	269
BEEFEATER PINK	18	269
MONKEY 47 DRY GIN 0.5L	29	499
MONKEY 47 SLOE GIN 0.5L	32	529
MALFY CON ARANCIA	22	349
MALFY ROSA	22	349

## RUM

40ml | 700ml

HAVANA CLUB 3YO	16	229
HAVANA CLUB 7YO	19	299
HAVANA CLUB ESPECIAL	18	269
HAVANA SELECCION DE MAESTROS	48	799
BUMBU RUM	30	499
CACHACA CANA RIO	19	299

## TEQUILA

40ml | 700ml

OLMECA BLANCO	19	299
OLMECA GOLD	20	319
OLMECA ALTOS PLATA	23	389
OLMECA REPOSADO	27	459

## APERITIF

80ml

LILLET BLANC	18
LILLET ROSE	18
APEROL	18
CAMPARI	18
MARTINI RESERVA	18
SPECIALO RUBINO	
FERNET BRANCA	18

## COGNAC

40ml | 700ml

MARTELL VS	38	649
MARTELL BLUE SWIFT	47	799
MARTELL XO		2.499
HENNESSY VSOP	44	599

## WHISKEY

40ml | 700ml

JAMESON	18	269
JAMESON BLACK BARELL	21	349
JAMESON CASKMATES STOUT	19	299
JAMESON CASKMATES IPA	19	299
JAMESON ORANGE	19	269
JAMESON CRESTED	20	309
WOODFORD RESERVE	29	479

## WHISKY

40ml | 700ml

CHIVAS REGAL 12YO	20	319
CHIVAS REGAL XV	29	499
CHIVAS REGAL 18YO	42	699
CHIVAS REGAL 25YO		2.999
ARBEG WEE BEASTIE 5YO	39	549
GLENMORANGIE THE LASANTA	45	649

## AMERICAN WHISKEY

40ml | 700ml

JACK DANIEL'S	22	359
JACK DANIEL'S	25	409
GENTLEMAN JACK		

## WHISKY SINGLE MALT

40ml | 700ml

THE GLENLIVET 12YO	27	449
THE GLENLIVET 15YO	44	749
THE GLENLIVET 18YO		1.199
ABERLOUR 12YO	31	529
ABERLOUR 14YO	52	889
ABERLOUR A'BUNADH		1.109
ABERLOUR CASG ANAMH	47	799

## CHAMPAGNE

750ml

<b>G.H. MUMM GRAND CORDON BRUT</b>	<b>599</b>
G.H. MUMM	
GRAND CORDON BRUT 1.5L	1.299
G.H. MUMM	
GRAND CORDON BRUT 3L	3.299
G.H. MUMM OLYMPE DEMI SEC	599
G.H. MUMM ICE XTRA	699
PERRIER-JOUET GRAND BRUT	799
PERRIER-JOUET BLASON ROSE	999

## LIQUEURS

40ml

KAHLUA	16
BECHEROVKA	16
MALIBU	16
RICARD	16
AMARETTO DISARONNO	16
BAILEY'S IRISH CREAM	16
COINTREAU	16
DE KUYPER PEACHTREE	16
LUXARDO MARASCHINO	16

**FOR EACH ORDERED ALCOHOL BOTTLE 0.7L 1L OF SELECTED DRINK FOR FREE.**



# ALLERGENS & INFORMATION

<b>SHRIMP BUTTER &amp; PROSECCO</b>	Cereals   Milk   Shellfish   Sulfites
<b>ORIENTAL BEEF BROTH</b>	Cereals   Celery   Soy
<b>CREAM OF WHITE CAULIFLOWER</b>	VEGE   Celery   Cereals
<b>CLASSIC BEEF TARTARE DZIEŃ I NOC</b>	Cereals   Soy   Mustard
<b>FOCACCIA WITH GORGONZOLA</b>	VEGE   Milk   Cereals   Nuts
<b>PRESSED BACON WITH BLACK PUDDING</b>	Soy   Cereals   Mustard
<b>BAKED SWEET POTATO WITH TAHINI SAUCE</b>	VEGAN   Soy   Mustard   Nuts
<b>ROMAINE CAESAR LETTUCE</b>	Cereals   Milk   Charlock   Fish
<b>ANTIPASTI BOARD DZIEŃ I NOC</b>	Cereals   Milk   Soy   Eggs   Nuts   Charlock
<b>BELGIAN FRIES WITH RAGU BOLOGNESE</b>	Cereals   Milk
<b>BASKET OF HOMEMADE BREAD</b>	Cereals   Milk   Mushrooms
<b>PORK CHOP FROM PUŁAWSKĄ PIG</b>	Cereals   Milk   Eggs   Charlock   Mushrooms
<b>CORN CHICKEN BREAST SOUS VIDE</b>	Milk   Mushrooms   Charlock   Gluten-free   Sulfites
<b>RABBIT LEG IN HERBS AND WHITE WINE</b>	Milk   Sulphites   Nuts   Gluten-free
<b>ATLANTIC COD LOIN</b>	Milk   Crustaceans   Cereals   Dairy
<b>BAKED SALMON STEAK</b>	Gluten-free
<b>SLOW-ROASTED LAMB SHANK</b>	Soy   Charlock   Gluten-free   Sulphites
<b>RIBS IN BBQ SAUCE</b>	Soy   Charlock   Cereals   Sulphites
<b>MASURIAN HEIFER SIRLOIN STEAK</b>	VEGE   Mushrooms   Milk   Sulphites   Gluten free
<b>SEASONED ENTRECOTE WITH BONE</b>	Milk   Soy   Cereals
<b>CHEESEBURGER DZIEŃ I NOC</b>	Milk   Cereals
<b>VEGE BURGER BEYOND &amp; CHEESE</b>	VEGE   Milk   Cereals   Soy
<b>BARLEY WITH FOREST MUSHROOM</b>	VEGE   Mushrooms   Milk   Sulphites
<b>OPEN LASAGNE BOLOGNESE</b>	Milk   Cereals   Sulphites
<b>TAGLIOLINI WITH BEEF TENDERLOIN</b>	Milk   Cereals   Sulphites
<b>SAFFRON RISOTTO WITH GAMBAS SHRIMPS</b>	Milk   Sulphites   Crustaceans   Gluten-free
<b>POTATO CHICHE WITH CHICKEN</b>	Milk   Cereals   Sulphites

**ALL VEGE DISHES ARE MARKED IN GREEN COLOR AT THE MENU**

FOR GROUPS OF 6 GUESTS AND MORE, WE ADDITION 10% OF THE SERVICE.

DO YOU NEED AN INVOICE? INFORM THE WAITER ABOUT THIS WHEN ASKING FOR THE BILL,  
BEFORE PRINTING IT, PROVIDING THE NIP NUMBER.