

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

WWW.DZIENINOC.COM




SPRING MENU



**LITHUANIAN COLD SOUP
WITH CRAYFISH NECKS AND MOLLET EGG** **32.90**

**GRILLED ASPARAGUS SERVED ON POTATO
PUREE WITH POACHED EGG AND SMOKED
BUTTERMILK WITH HERB OLIVE OIL** **59.90**

**TAGLIATELLE WITH GREEN ASPARAGUS
SERVED IN CREAM SAUCE WITH TARRAGON
AND CHERRY TOMATOES** **59.90**



**BEEF TENDERLOIN STEAK
SERVED ON ASPARAGUS AND POTATO
GRATIN WITH BERNESE SAUCE** **149.90**

**...AND FOR ASPARAGUS
WE RECOMMEND:**

**VERDEO
MIGUEL TORRES**

**Dry, Spain
Verdejo**

Wine of pale yellow color with green reflections. Very aromatic, noticeable accents of tropical fruits, citrus notes and delicate herbal flavors. The taste is elegant, fresh, and stays in your memory for a long time.

27 | 159



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

MON

MEAT & BEER LOVER

Jameson BBQ ribs for **59.90** instead of 79.90 and all **draft beers 1+1**, second one free.

TUES

STEAK & PROSECCO

Sirloin steak for **89.90** instead of 119.90 and **1+1 glasses of Prosecco** for free.

WED

BURGER DAY

Cheeseburger DZIEN I NOC **36.90 pln** instead 43.90 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 for PLN **89.90** instead of 119.90! Half-price children's meals and **animations for children 14:00 - 18:00.**



PROSECCO FOR FREE!

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

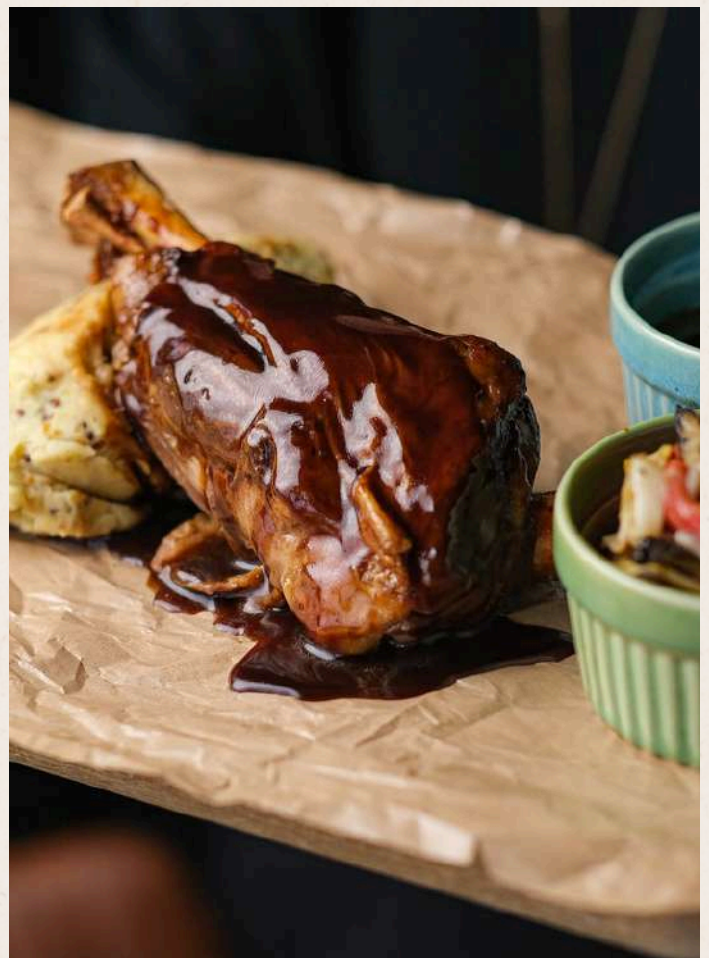
**FACE
BOOK**

**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

46.90

AROMATIC ORIENTAL

29.90

BEEF BROTH

Spicy broth | Gyoza dumplings filled with duck bonbons

CREAM OF WHITE CAULIFLOWER 

29.90

Black truffle oil | homemade bread

CLASSIC BEEF TARTARE

43.90

"DZIEŃ I NOC"

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

FOCACCIA WITH GORGONZOLA 

29.90

Pear | walnuts | acacia honey fresh rosemary | sea salt

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

43.90

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

29.90

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



ALL VEGE DISHES ARE MARKED IN GREEN IN THE CARD.

FOR GROUPS OF 6 GUESTS AND MORE, WE ADD 10% SERVICE FEE.



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



WILD SALMON



79.90

BAKED STEAK

MuCarrot-orange mousse | fried arugula with pineapple and dried tomatoes | Potato from the fire

Matching wine: MOREAU SELECT BLANC

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

Matching beer: KSIĄŻĘCE ZŁOTE PSZENICZNE



**POLISH SIRLOIN STEAK
FROM MASURIAN HEIFER**  **119.90**

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

Matching wine: CARNIVOR ZINFANDEL


**CHEESEBURGER
"DZIEŃ I NOC"** **43.90**

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

**DO YOU NEED AN INVOICE? INFORM
WAITER WHEN ASKING FOR THE BILL,
BEFORE IT IS PRINTED,
PLEASE PROVIDE YOUR TAX NUMBER.**



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



PIZZA ROMANA



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 Regiano.

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 patisserie 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.

COFFEE & TEA

ESPRESSO	10
ESPRESSO DOPPIO	12
AMERICANO	12
CAPPUCCINO	14
LATTE MACCHIATO	16
FLAT WHITE	16
IRISH COFFEE	25
ICE LATTE	16
CAFE ROMANO	18
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	12
MIRINDA, 7 UP, SCHWEPES TONIC	
LIPTON ICE TEA PEACH AND LEMON	
bottle 0.2l	
WATER CRYSTAL SOURCE	10
still/sparkling	
FRUIT JUICES TOMA	10
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	18
Energy Drink, Sugarfree, Tropical Edition	



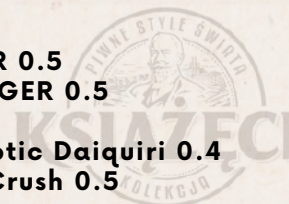
DRAFT BEER

KSIAŻĘCE ZŁOTE PSZENICZNE 0.5 L	19
Naturally cloudy wheat beer that perfectly refreshes and quenches thirst.	
PILSNER URQUELL 0.4 L	19
Czech beer icon, first golden pilsner in the world.	
KOZEL CERNY 0.5 L	19
Dark ruby beer with a delicate caramel flavor notes.	



BEER IN BOTTLE

KSIAŻĘCE IPA 0.5	19
KSIAŻĘCE PORTER 0.5	19
KSIAŻĘCE RED LAGER 0.5	18
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

39



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

39

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
PROSECCO 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 Whiskey Jameson Ginger Beer Lime	28
VODKA SOUR Ostoya Sour Egg white Angostura	30
NEW YORK SOUR Whiskey Jameson Sour Egg white Angostura Orange Bitter Red wine	32
DARK'N'STORMY Rum Havana 7YO Ginger Beer Lime	30
WHISKY SOUR Whisky Chivas Regal 12YO Angostura Egg white Sweet&Sour	30
APEROL SPRITZ Aperol Prosecco Orange Soda	32
HUGO Black Elder Liqueur Prosecco Mint Lime	32
HANKY PANKY Gin Beefeater Martini Rubino Fernet Branca	34
ALHAMBRA Aperol Cointreau Prosecco Orange Juices	30
MOJITO Rum Havana 3YO Lime Mint Brown sugar Soda	29
PAPER PLANE Bourbon Woodford Amaro Aperol Sour	35
HEMINGWAY DAIQUIRI Rum Havana 3YO Luxardo Grapefruit juice	30
NEGRONI CLASSIC Gin Beefeater Campari Martini Rubino	35
MANHATTAN Whiskey Jack Daniel's Martini Rubino Angostura Maraschino Cherries	39
PORNSTAR MARTINI Vodka Ostoya Puree Passion Fruit Prosecco Vanilla syrup	35
CAIPIRINHA Cachaca Lime Brown sugar	29
ESPRESSO MARTINI Vodka Ostoya Kahlua Espresso Vanilla syrup	29
SCREAMING ORGASM Vodka Ostoya Kahlua Bailey's Amaretto Cream 36%	32
TROPICAL RUM BULL Rum Havana7 Red Bull Tropical lime	30

MULLED WINE

RED MILLER WITH CHERRY Moreau Select Rouge wine, cloves, Cherry Blossom syrup, star anise	26
WHITE MILLER MANGO & CHILLI Moreau Select Blanc wine, mango, chilli, vanilla syrup, cloves	26
WHITE NON ALCOHOL 0% PEAR & ROOIBOS Natureo wine 0%, pear, cinnamon, rooibos syrup	24



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 AWINE

VODKA

40ml | 700ml

OSTOYA	17	229
OSTOYA 1.75 L		599
OSTOYA NIGHT EDITION 1.75 L		679
OSTOYA THE CHARCOAL FILTERED EDITION	17	259
WYBOROWA EXQUISITE	25	399
ABSOLUT ELYX	29	459
BELVEDERE	39	299
BELVEDERE LAKE BARTĘŻEK	49	449
BELVEDERE SMOGÓRY FOREST	49	449

GIN

40ml | 700ml

BEEFEATER GIN	19	269
BEEFEATER 24	22	359
BEEFEATER BLOOD ORANGE	18	269
BEEFEATER PINK	19	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	18	229
HAVANA CLUB 7YO	20	299
HAVANA CLUB ESPECIAL	19	269
HAVANA SELECCION DE MAESTROS	48	799
BUMBU RUM	30	499
CACHACA CANA RIO	19	299

TEQUILA

40ml | 700ml

OLMECA BLANCO	20	299
OLMECA GOLD	22	319
OLMECA ALTOS PLATA	25	389
OLMECA REPOSADO	27	459

APERITIF

80ml

LILLET BLANC	19
LILLET ROSE	19
APEROL	19
CAMPARI	19
MARTINI RESERVA	19
SPECIALO RUBINO	
FERNET BRANCA	19

COGNAC

40ml | 700ml

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

WHISKEY

40ml | 700ml

JAMESON	19	269
JAMESON BLACK BARELL	22	349
JAMESON CASKMATES STOUT	20	299
JAMESON CASKMATES IPA	20	299
JAMESON ORANGE	20	269
JAMESON CRESTED	22	309
WOODFORD RESERVE	29	479

WHISKY

40ml | 700ml

CHIVAS REGAL 12YO	22	319
CHIVAS REGAL XV	29	499
CHIVAS REGAL 18YO	42	699
CHIVAS REGAL 25YO		2.999
ARDBEG WEE BEASTIE 5YO	39	549
GLENMORANGIE THE LASANTA	45	649

AMERICAN WHISKEY

40ml | 700ml

JACK DANIEL'S	23	359
JACK DANIEL'S	26	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

G.H. MUMM GRAND CORDON BRUT	599
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	18
BECHEROVKA	18
MALIBU	18
RICARD	18
AMARETTO DISARONNO	18
BAILEY'S IRISH CREAM	18
COINTREAU	18
DE KUYPER PEACHTREE	18
LUXARDO MARASCHINO	18
JÄGERMEISTER	19
JÄGERMEISTER MANIFEST	24

ALLERGENS & INFORMATION

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