

Menu

Starters

Pierogi Ruskie (3 pcs/7 pcs) 25 PLN/50 PLN 

potato | cheese | braised onion | crème fraîche | chives | dill

Pierogi with lamb (3 pcs/7 pcs) 32 PLN/72 PLN 

slow-cooked lamb | braised onions | garlic | spinach | mint | parsley leaves

Beetroot carpaccio 32 PLN 

goat cheese | organic beetroot baked in salt and rosemary | rosemary dressing with black truffle | honey roasted walnuts

Pan fried chicken liver glazed with balsamic vinegar 42 PLN 


pear infused with lavender | lamb's lettuce | balsamic dressing

Cepelinai stuffed with duck and marjoram 38 PLN 

duck jus | Shimeji mushrooms | chives

Beef tenderloin tartare (90 g) 65 PLN 

free-range egg yolk | rye bread | pickles | shallot | dill dressing

Tuna tartare (80 g) 72 PLN 

avocado | red onions | yuzu dressing

Soups

Soup of the day 35 PLN

Onion soup 35 PLN 

Gruyère cheese toast | croutons | white wine | garlic | thyme

Salads

Goat's cheese salad 52 PLN 

grilled goat cheese | honey-glazed beetroot | walnuts | pine nuts | green leaves salad | truffle dressing

Caesar salad (chicken/prawns) 54 PLN/66 PLN 

grilled chicken breast or Tiger prawns | Romaine lettuce | Parmesan | anchovies | croutons

Main Courses

Pappardelle with Porcini mushrooms 64 PLN 

handmade pasta | wild Porcini mushrooms | white wine and herb sauce | roasted walnuts
Grana Padano | parsley

Spaghetti Carbonara 62 PLN 

guanciale pork | Pecorino Romano cheese | free range egg or cream

Spaghetti with prawns 72 PLN 

Tiger prawns | cherry tomatoes | parsley | garlic | chilli | white wine

The Cyrus Cheeseburger 66 PLN 

prime beef | brioche bun | caramelized onion | red onion shavings | mature cheddar | gherkin
| steak-cut fries | house sauce

Red chicken curry with Basmati rice 68 PLN 

carrot | zucchini | bell pepper | chilli pepper | lemongrass | ginger | coriander

Confit duck leg 82 PLN 

potato dumplings | red cabbage with plum and red wine | demi-glace

Beef tenderloin tartare (140 g) 95 PLN 

free-range egg yolk | French fries | pickles | shallot | dill dressing

Beef cheeks braised in wine 105 PLN 

garlic mash potatoes | spinach puree | green beans sauteed in butter with garlic and shallots

 gluten

 lactose

 sesame

 mustard

 eggs

 celery

 nuts

 fish

 shellfish

 SO2

 soy

 shrimp



If you have any food allergies or intolerances, please inform our staff before placing your order.

We will be happy to provide information about ingredients and allergens.

Side Dishes

- French fries 22 PLN
 - Sweet potato fries 28 PLN
 - Spring salad 24 PLN
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Desserts

- Chocolate fondant 38 PLN** 
banana-walnut ice cream
 - Crème Brûlée 34 PLN** 
lemongrass | vanilla
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Hot Drinks

Coffee

- Black coffee 18 PLN
- White coffee 20 PLN
- Flat white 22 PLN
- Cappuccino 21 PLN
- Latte 22 PLN
- Espresso 14 PLN
- Espresso macchiato 16 PLN
- Double espresso 20 PLN

Tea

- Earl Grey 12 PLN
- English Breakfast 12 PLN
- Green tea 12 PLN
- Fruit tea 12 PLN

Soft Drinks

Mineral water

- Aqua Panna (250 ml/750 ml) 19/29 PLN
- San Pellegrino (250 ml/750 ml) 19/29 PLN
- Cisowianka (300 ml/700 ml) 12/20 PLN
- Cisowianka sparkling (300 ml/700 ml)
12/20 PLN

Fruit juice

- Orange (250 ml)/ 15 PLN
- Apple (250 ml)/ 15 PLN

Carbonated drinks

- Coca Cola (250 ml) classic/zero 16 PLN
 - Fanta (250 ml) 16 PLN
 - Red Bull (250 ml) 20 PLN
 - Tonic (200 ml) 15 PLN
 - Sprite (250 ml) 16 PLN
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Beer

- Pilsner Urquell (300/500ml) 20/24 PLN
- Książęce Pszeniczne (bottle - 500ml) 20 PLN
- Książęce Czerwony Lager (bottle - 500ml) 18 PLN
- Żywiec (bottle - 500ml) 20 PLN
- Lech Free 0% (bottle - 500ml) 18 PLN