

Menu

Starters

Green asparagus à la Béarnaise 48 PLN

grilled green asparagus | poached egg | Béarnaise sauce | chives | freshly cracked pepper

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

Beef tenderloin tartare (100 g) 72 PLN

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

Tuna tartare (80 g) 74 PLN

avocado | red onions | yuzu dressing

Goat's cheese salad 54 PLN

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

Caesar salad (chicken/prawns) 60 PLN/72 PLN

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

Soups

Soup of the day 35 PLN

Onion soup 35 PLN

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

Main Courses

Pierogi Ruskie (3 pcs/7 pcs) 25 PLN/54 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

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

Fish of the day 98 PLN

green asparagus | wild broccoli | green seasonal vegetable purée | sautéed golden potatoes
with dill | Béarnaise sauce made without butter

The Cyrus Cheeseburger 66 PLN

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

Confit duck leg 82 PLN

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

Beef cheeks braised in wine 105 PLN

quinoa with root vegetables | green beans sautéed 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

Desserts

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

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

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