

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 | chilli | yuzu dressing

Goat's cheese salad 54 PLN

grilled goat cheese | honey-glazed beetroot | walnuts | 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

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

seasonal vegetables | sautéed 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 | seasonal vegetables



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

Seasonal salad mix 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