

BREAKFAST

served Tu.- Fr. until 11:30, Sa.- Su. until 12:00

simple scrambled eggs.....27
3 free-range eggs, homemade bread, butter

croissant w/ becon.....37
3 free-range scrambled eggs, smoked cheese, salad

tortilla española.....37
eggs, potatoes, onion, chorizo, salsa brava, salad, spring onion

shakshuka.....39
tomato sauce with paprika and onion, cumin, fresh coriander, yogurt, 2 poche eggs, homemade bread

brioche with roast beef.....45
roast beef, Caesar sauce, butter lettuce, pickled cucumbers, homemade brioche

breakfast of the day.....
take a look at the board to see what we offer today

cake.....26 - 34
ask the service or look at our display

STARTERS

served Tu.- Fr. from 12:15, Sa.- Su. from 13:00

asparagus.....41
cacio e pepe sauce, wildflowers and herb crumbs

beef tartar.....55
green mayonnaise, pickles, asparagus and garden lovage

fried foie gras.....59
brioche, plum jam, plum in chocolate

MAIN COURSES

pork loin with bone and fat.....79
peperonata, spinach, onion and crunchy capers

sea trout from pan.....93
beurre blanc sauce, butter lettuce and wild garlic

beef tenderloin.....123
green pepper sauce, allumettes fries and green asparagus

Argentinean entrecote 300 g.....183
tarragon butter and sauté vegetables

to main courses we serve potatoes in various ways, depends what Chef has in mind

MENU OF THE DAY

daily we prepare additional suggestions to diversify our classic menu

have a look on our social media to see what we offer today

DESSERTS

cake.....26 - 34
ask the service or look at our display

ice cream.....9
homemade, available in summer season

We add 10% service charge to groups from 9 people.

Takeaway packaging +1 pln. Takeaway cup +0,5 pln.
Cash payments preferred, thank you!

WARSZTAT - FOOD & GARDEN

In 2015 I opened a restaurant in the place of my dad's old car workshop. Today, I run it with my daughters.

In the garden, which my mother planted, we grow vegetables, fruits, flowers, and herbs, which we use in the kitchen.

In 2021 our concept expanded to a bakery, and two years later a patisserie was established.

Welcome to my fairy tale



DRINKS

sparkling water / 0,33 l.....	7
coca-cola / sprite / tonic / 0,25 l.....	9
carafe of water with fruits / 0,5 l.....	12
Fever Tree ginger beer / 0,2 l.....	12
classic lemonade / 0,4 l.....	16
rose lemonade / 0,4 l.....	18
rasberry lemonade / 0,4 l.....	19
fresh juice / 0,4 l.....	21
orange / grapefruit / mix	

COFFEE

espresso / espresso macchiato.....	10
double espresso.....	12
americano.....	14
americano with milk.....	15
flat white / cappuccino.....	15
latte.....	17
matcha latte.....	20
oat, lactose free or soy milk + 3 / honey + 2 / decaf + 2	

TEA / 0,25 l

leaf tea.....	13
english breakfast / earl grey / green / green with cornflower white / rooibos with orange / red fruits	
fresh mint tea.....	15
rose infusion.....	20
ginger infusion.....	23

ALCOHOLS

BEER / 0,5 l

craft beer.....	21
Pils / APA / IPA / wheat / sour / others	
low alcohol craft beer / 0,5 %.....	21

DRINKS

mimosa / prosecco / orange juice.....	28
bellini / prosecco / peach puree.....	28
malibu / orange juice.....	31
rose gin tonic.....	31
rum / ginger beer / pineapple juice.....	31
aperol spritz.....	33
mojito.....	35

HARD LIQUOR / 40 ml

Baczewski vodka.....	16
Doorly's white rum.....	16
Doorly's gold rum.....	17
Langley's gin.....	17
Jameson.....	18
Lunazul tequila blanco.....	18
Lunazul tequila anejo.....	20
Glengoyne scotch whisky.....	21
Hine cognac.....	25