MENU

Starters

Potatarzysz? 59 pln
beef tartare | porcini trifolati | mushroom mayonnaise
French mustard | mushroom crisps | parsley

Recommended wine:
Suertes del Marqués 7 Fuentes 30/160 pln
Valdespino Manzanilla La Especial 39/210 pln

Żółtopłetwy 59 pln
yellowfin tuna tartare | pickled radish | sesame | ponzu
coriander | gochujang | zucchini | yuzu

Recommended wine:
Weingut Messmer Weissburgunder Trocken 29/190 pln

Nóżki w galarecie 45 pln
pork knuckle aspic | horseradish tartar sauce | onion
pickled radish

Recommended wine:
Dr.Burklin-Wolf Rupertsberg Riesling 48/260 pln

Zuzanna 45 pln
chestnut mousse | crispy chickpeas | butternut squash
sweet potato and kale crisps

Recommended wine:
Greywacke Pinot Gris 45/250 pln

Sznitka 22 pln
rendered pork fat | toasted seeds

Bread Basket + butter 29 pln

Soups

Żur 39 pln
sour soup from our own sourdough | our white
sausage with lovage | mashed potatoes

Rosół 29 pln
slow-cooked broth with three types of meat
homemade noodles

Dynia na kokosie 29 pln
cream of butternut pumpkin | coconut milk | ginger
chili | roasted pumpkin seeds

Podgrzybki 35 pln
mushroom soup | parmesan spaetzle | onion

Salads

Energetyczna 59 pln
gravlax of sea trout | egg of green-legged hen | avocado
cream cheese | French mustard | sugar snap peas
cucumber | onion

Recommended wine:
Dr.Burklin-Wolf Rupertsberg Riesling 48/260 pln

Francuz 65 pln
camembert | chicory | cinnamon-roasted pumpkin
apple purée | pear | hazelnut granola

Recommended wine:
Greywacke Pinot Gris 45/250 pln

Steaks

Dry-Aged Ribeye 60 pln/100g

served with pepper sauce
minimum order: 300g

purée or fries 32 pln
mushrooms | kale

Recommended wine:
Chateau Charmail Haut-Medoc Bordeaux 53/270 pln
Garage Wine Co. Las Higueras Cabernet Franc Lot #112 60/290 pln

Main courses

Śląski klasyk 79 pln
beef roulade with silesian sausage from our own
smokehouse | silesian style gnocchi | red cabbage

silesian style gnocchi - as much as you want
ask the waiter for a refill

Recommended wine:
Kamil Barczentewicz Dobre Modre 49/270 pln

Golonko Raz! 76 pln
pork knuckle roasted in dark beer | panczkraut
mustard | horseradish

Recommended wine:
Nigl Gruner Veltliner Alte Reben 63/320 pln

Pierogi z pieczoną kaczką 69 pln
roasted duck dumplings | smoked cream | cranberry
jam | traditional pork greaves

Recommended wine:
Douloufakis Dafnios Liatiko 36/190 pln

Fish&Chips 79 pln
haddock in batter | mix of salads with dressing
french fries | tatar sauce

Recommended wine:
Denis Meunier Vouvray Brut Les Fines Bulles 35/190 pln

Ynta 95 pln
duck leg | hazelnuts | plum dumplings | beetroot
Suska Sechlońska demi-glace

Recommended wine:
Franz Keller Spätburgunder vom Loss 58/280 pln

Robin Hood 110 pln
deer | buckwheat-stuffed cabbage roll porcini
croquetas | beetroot purée | aronia demi-glace

Recommended wine:
Pietramore Montepulciano d'Abruzzo Riserva 51/250 pln
Ridge Vineyards Geyserville 105/530 pln

Kaprys 69 pln
schiacciata sandwich | slow-cooked beef tongue
sauerkraut | French mustard | Russian dressing
potato crisps

Recommended wine:
Pittnauer Blonde by Nature 45/250 pln

Amatriciana 59 pln
spaghetti alla chitarra | guanciale | pecorino romano
Pelati tomatoes

Recommended wine:
Douloufakis Dafnios Liatiko 36/190 pln

Leśne skarby 65 pln *85 pln
silesian style gnocchi | mushrooms sauce
Bursztyn cheese | chives
*with black truffle

Recommended wine:
Valdespino Manzanilla La Especial 39/210 pln

Turbot 140 pln
turbot fillet | potato purée | broccoli | Brussels sprouts
beurre blanc

Recommended wine:
Domaine de la Métairie d'Alon Le Palajo Chardonnay 78/360 pln
Chateau Haut Smith Laffite Le Petit Blanc 85/450 pln

Mistrz Rossini 190 pln
beef tenderloin | foie gras | potato purée | garlic
spinach | truffle

Recommended wine:
Chateau Charmail Haut-Medoc Bordeaux 53/270 pln
Ridge Vineyards Geyserville 105/530 pln

Desserts

Jesienna Fantazja 39 pln
pumpkin cheesecake | passion fruit ice cream
gingerbread crumble | pecan nuts

Recommended wine:
Grof Degenfeld Tokaj Aszu 6 Puttonyos 55(50ml)/450 pln

Pavlova cynamonowa 39 pln
Pavlova meringue | cinnamon namelaka | apple
quince confiture | caramelised almonds

Recommended wine:
Terra Vita Vinum Coteaux de l'Aubance Premières Tries 24(50ml)/270 pln

Szykowny 39 pln
caramel brownie | chocolate mousse
espresso caramel

Recommended wine:
González Byass Matusalem 30YO VORS Sherry 45(50ml)/590 pln

Otulenie 39 pln
plums in orange | thyme crumble | buttermilk ice
cream | cotton candy

Recommended wine:
Domaine Huet Vouvray Molleaux Le Clos du Bourg 51(50ml)/670 pln

Our Signature Cakes
available on weekends

exquisitely smooth, subtly sweet
and crafted with care

ask our staff for today's featured flavors
30 PLN per slice

For a special occasion

Aperitif
bourbon | hazelnut liqueur | honey | hazelnut oil cherry wood
smoke
or
house-made alcohol-free gin | hibiscus cordial tonic

Starter
roasted pepper tartare | tomatoes | pine nuts Grana Padano | capers

Main course - Tenderloin Wellington:
beef tenderloin with mushrooms and Parma ham
wrapped in puff pastry | Madeira sauce | spinach
with garlic | purée

Ask for sommelier's recommendation

price: 620 pln

Book a table, order a special set for 4 people
(order must be placed at least one week in advance)

Non-Alcoholic Cocktails

Waniliowe bąble 30 pln
alcohol-free sparkling wine | bergamot | vanilla wormwood

Hibitonic 30 pln
house-made alcohol-free gin | hibiscus cordial tonic

Złota pomarańcza 30 pln
alcohol-free sparkling wine | orange cordial with cinnamon & cardamom

Infusions

Miód i wanilia
alcohol-free version 25 pln
Bourbon Vanilla tea | smoked plum | honey | warm spices

alcoholic version with a Bourbon 35 pln

Cynamonowy sosnowiec
alcohol-free version 25 pln
apple | rowanberry | pine shoots | hibiscus | cardamom juniper | cinnamon

alcoholic version with Żubrówka Bison Grass 35 pln

Let's raise a toast to our beloved city!

Discover our third original cocktail menu “New Katowice”, a tribute to the beautiful transformation our city has undergone over the past 20 years.

This menu is a map of architectural gems, woven together with bartending artistry.

Ask our staff for details!

Mocktail NOSPR

0% gin | quinine | blood orange | rhubarb | passion fruit

Price: 45 pln

The NOSPR building, designed by Tomasz Konior and constructed between 2012–2014 on the site of the former "Katowice" coal mine, is a monumental concert hall with over 1,600 seats. Its brick façade reflects Silesian architectural heritage. Recognized as one of the best acoustic venues in Europe, it has become the flagship of the Katowice Culture Zone.

Design: Tomasz Konior
Construction: 2012–2014

Cocktails

Z dziadkiem 35 pln
cocktail served warm
Italian bitter | blackberry liqueur | coffee cherry cordial

Plaster miodu 40 pln
bourbon | hazelnut liqueur | honey | hazelnut oil cherry wood smoke

Malinowa crema 40 pln
raspberry vodka | rum-based coffee liqueur | espresso

Dymna gruszka 40 pln
whisky | pear cordial | ginger | honey | peated perfume

Kokosowy szept 40 pln
coconut-infused rum | falernum | lemon | vegan foam

Szkarłatne niebo 40 pln
Sloe Gin | Sherry Fino | likier z gencjany | zest z pomarańczy palony rozmaryn

Przymrozek 40 pln
śliwowica | sea buckthorn cordial | apple | lemon | yuzu thyme | ginger beer

Twist na pornstar 40 pln
vanilla vodka | Passoa | vanilla | sour | passion fruit

Soft drinks

Lemonade 300 ml 14 pln
Lemonade 1l 32 pln
Twisted lemonade 300 ml 20 pln
ask staff for more details
Twisted lemonade 1l 41 pln
ask staff for more details
Coca Cola, Coca Cola Zero 250 ml 14 pln
Tonic Thomas Henry 200 ml 14 pln
cherry blossom, botanical, dry, spicy ginger
BIO juices 300 ml 18 pln
ask staff for available flavours
Fresh juice 250 ml 21 pln
orange, grapefruit, mixed
Water 1l 18 pln
still or sparkling
Water Cisowianka 700 ml 20 pln
Copenhagen Sparkling Tea 125 ml 35 pln
ask staff for available options
Non-Alcoholic Wine 125 ml 28 pln

Craft beers

Hajer Zelter – Pils Style draft	0,5 l	21 pln
	0,3 l	18 pln
Other Styles draft beers	0,5 l	23 pln
	0,3 l	21 pln
Bottled beers	0,5 l	23 pln
Hajer Miglanc alcohol-free IPA 0,5%	0,5 l	25 pln
	0,3 l	23 pln

Allergen Information

Our products may contain allergens that could cause intolerance in individuals with sensitivities to specific ingredients.
Detailed information about ingredients and potential allergens is available from our staff.

WiFi password: Smacznego!

Vegetarian dish

Coffe

Espresso	10 pln
Doppio	16 pln
Black Coffee	14 pln
Coffee with milk	14 pln
Cappuccino	14 pln
Caffè latte	16 pln
Espresso Tonic	24 pln
Orange Espresso	28 pln

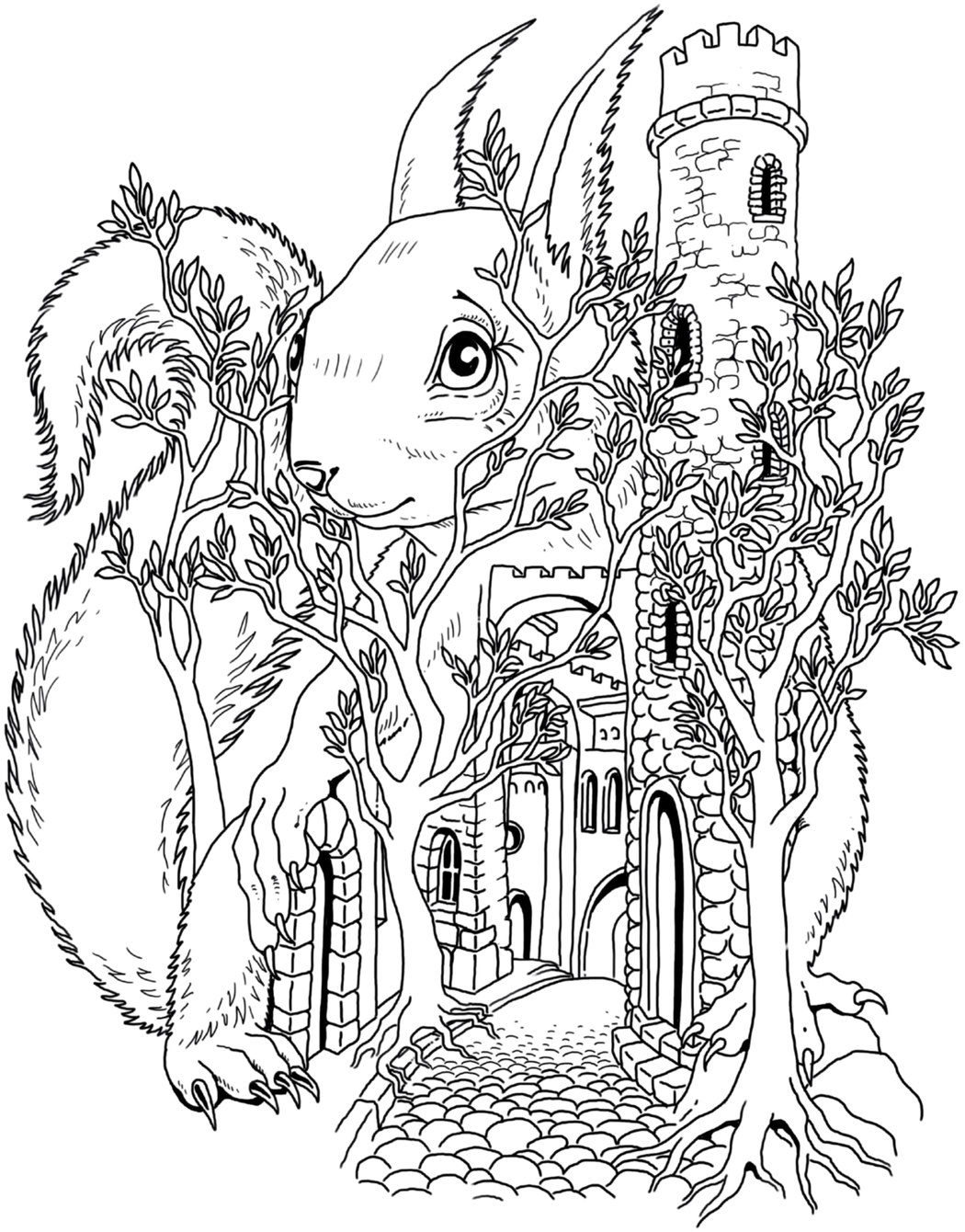
Tea

Darjeeling 23 pln
black tea
Earl Grey 23 pln
Premium Pu-Erh 23 pln
red tea
Rosehip & Hibiscus 23 pln
infusion
Tropical Delight 23 pln
mango & vanilla Infusion
Chamomile 23 pln
infusion
Peppermint 23 pln
peppermint leaf infusion
Sencha 23 pln
green tea or green tea with jasmine
Forest Fiesta 23 pln
herbal blend

Okowita Tasting Set 45 pln
Wine Tasting Set from 90 pln
Ask staff for more details
Glass of Polish Wine 42 pln
Glass of Champagne 84 pln

For groups of 8 or more, a 10% service charge will be added.

Recommended Alcohol price per glass / per bottle



Children's menu

Broth

15 pln

Chicken cutlet

with potato purée and
cucumber salad

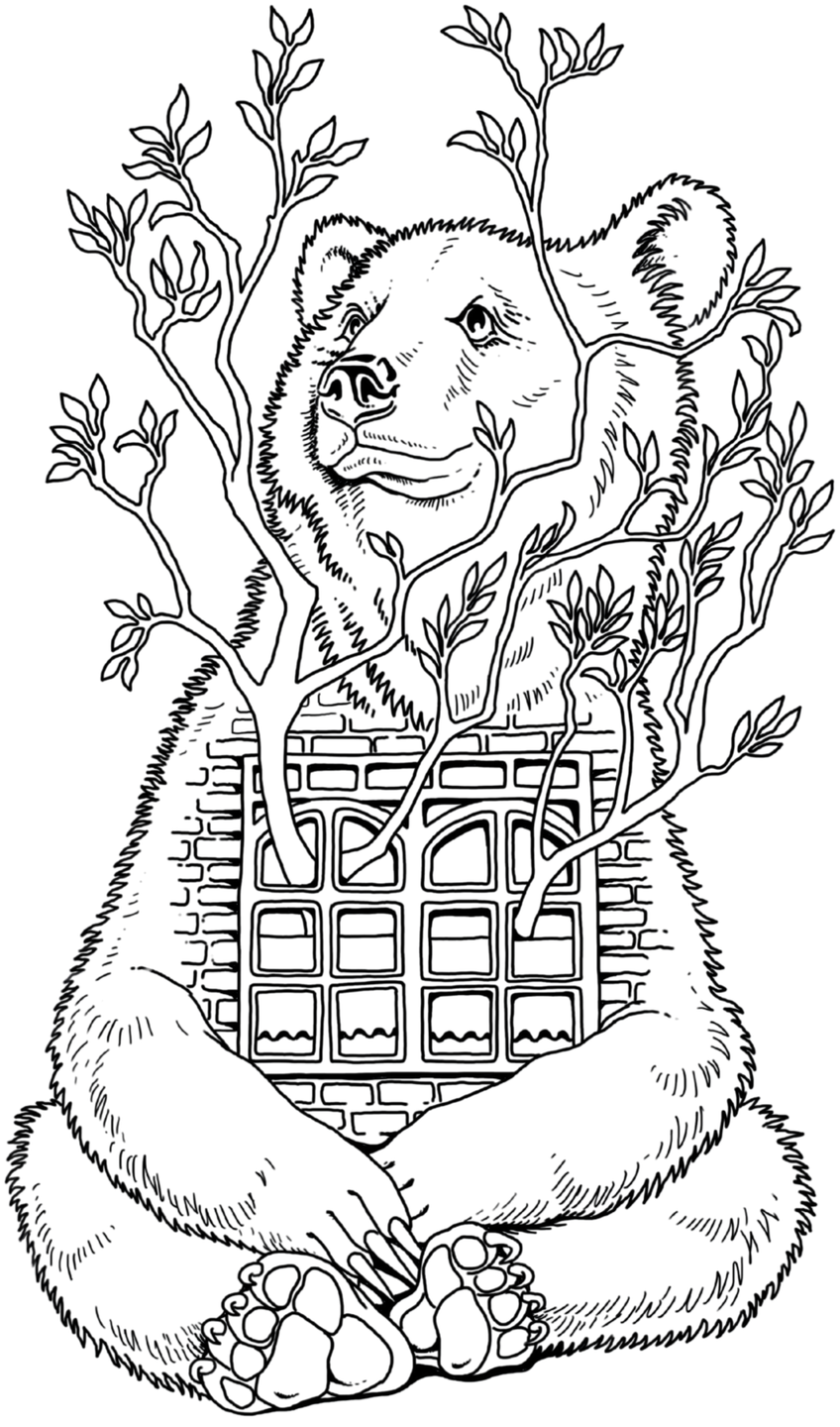
30 pln

Silesian style gnocchi

with roast sauce

22 pln

Plum-filled dumplings

with butter, toasted breadcrumbs
and sugar, served with plum sauce

30 pln