



Lunch Menu

from 12 until 18

STARTERS

Mousse of duck liver pate, crispy baguette

*Duo of shrimps and avocado, lemon cream,
fennel, grapefruit supremes*

*Traditional baked french onion soup
Emmental cheese*

MAIN DISHES

*Black pudding served with potato purée,
“boudin blanc” sausage and cranberry sauce*

Fresh basil Tagliatelles with seasonal vegetables

Quiche with fresh salmon, broccoli and tomatoes

DESSERTS AND BEVERAGES

Violet sorbet and caramelized almond tiles

Delicate “three chocolates” cake

Traditional cheese cake with raisins

Tea/coffee/mineral water

Glass of house wine 100ml red or white

Two choices 29zł / Three choices 39zł

SALADS

*VEGETARIAN SALAD: mix salad, grilled vegetables,
dried tomatoes, parmesan, crispy onion,
croutons, balsamic sauce*

16.00zł

*LYONNAISE SALAD: mix salad, bacon, poached egg,
croutons, crispy potatoes*

24.00zł

*ROQUEFORT SALAD: endive, apples, nuts, croutons,
creamy Roquefort sauce, mimosa eggs*

29.00zł

*CRISPY TULIP IN PROVENCAL STYLE: mix salad,
tempura of courgettes and onions, grilled pepper,
toast with tapenade*

21.00zł

STARTERS

*CREAMY MOUSSE OF DUCK FOIE GRAS in Armagnac
and Porto, served with salad and crispy baguette*

16.00zł

*MILLEFEUILLE OF GRILLED VEGETABLES
baked with goat cheese, served with mix salad
and glass of Gazpacho*

19.00zł

*DUO OF SHRIMPS AND AVOCADO, lemon cream,
fennel, grapefruit supremes*

22.00zł

*CRISPY PAPILOTTE with Fourme d ‘Ambert cheese,
nuts, rocket salad and balsamic sauce*

16.00zł

*BURGUNDY STYLE EGGS with crispy potatoes fritters,
croutons, bacon, mushrooms and wine sauce*

18.00zł

*CASSEROLE OF SNAILS IN PROVENCAL STYLE
with tomatoes, anise, baguette with Garlic butter*

26.00zł



SOUPS AND CREAMY SOUPS

<i>TRADITIONAL BAKED FRENCH ONION SOUP</i> <i>Emmental cheese</i>	12.00zł
<i>CREAMY SOUP OF WILD MUSHROOMS</i> <i>with a chicken and mushrooms dumpling</i>	9.00zł
<i>MARSEILLE SEAFOOD SOUP with saffron, rouille sauce,</i> <i>cheese and croutons</i>	19.00zł
<i>CREAMY ASPARAGUS SOUP with croutons</i>	15.00zł
<i>Crispy baguette with garlic herb butter</i>	6.00zł

TRADITIONAL CASEROLLES

<i>CURRIED CHICKEN BREAST in coconut milk,</i> <i>pilaf rice and salad</i>	34.00zł
<i>BRAISED BEEF CHEEKS in wine sauce, cranberries,</i> <i>penne gratin</i>	36.00zł
<i>ROASTED DUCK IN SWEET AND SOUR SAUCE,</i> <i>served with dauphinois potatoes</i>	39.00zł
<i>BRAISED VEAL SWEETBREADS in Porto and Porcini</i> <i>mushrooms cream, mille-feuille potatoes</i>	56.00zł

MUSSELS

<i>„MARINIÈRES” MUSELLS in white wine with garlic,</i> <i>shallot and parsley</i>	19.00zł
<i>MUSSELS PROVENCAL STYLE with cherries, garlic,</i> <i>onion, olives, courgette and basil</i>	24.00zł
<i>CREAMY MUSSELS WITH SAFFRON, onion,</i> <i>garlic and parsley</i>	26.00zł
<i>GRATIN MUSSELS, with vermouth sauce, king prawn</i> <i>and baked risotto</i>	34.00zł

SIDE DISHES

<i>Crispy baguette with herb garlic butter</i>	6.00zł
<i>Julienne french fries, cocktail and mustard sauce</i>	9.00zł
<i>Baked risotto with parmesan</i>	11.00zł

PASTA AND RISOTTO

<i>FRESH TAGLIATELLE WITH VEGETABLES:</i> <i>courgettes, aubergines, cherries, garlic and pesto</i>	26.00zł
<i>CHICKEN LASAGNE with mushrooms, served</i> <i>with Porcini sauce</i>	28.00zł
<i>RAVIOLI WITH CRAYFISH TAILS served with</i> <i>shellfish sauce and spinach</i>	33.00zł
<i>DUCK AND MUSHROOMS DUMPLINGS,</i> <i>three peppers sauce</i>	38.00zł
<i>CREAMY SEAFOOD RISOTTO Arborio,</i> <i>scallops, tiger prawns, clams with saffron</i>	41.00zł



POLISH AND FRENCH SPECIALS

<i>POTATO FRITTERS in chive sauce, fresh and smoked salmon, delicate spinach</i>	36.00zł
<i>CHICKEN BREAST WITH OSCYPEK CHEESE, cranberry and creamy mashed potatoes</i>	33.00zł
<i>BLACK PUDDING AND« BOUDIN BLANC» SAUSAGE served with potato puree and cranberry sauce</i>	29.00zł
<i>PORK RIBS IN BISON GRASS VODKA SAUCE, roasted apples and baked potatoes</i>	39.00zł
<i>SAUERKRAUT WITH SEAFOOD AND SAFFRON, served with boiled potatoes</i>	41.00zł

FISH

<i>QUICHE WITH FRESH SALMON, tomatoes and broccoli, vermouth sauce with absinth</i>	19.00zł
<i>FILLET OF SALMON WITH FLAKES OF CHORIZO served with fresh tagliatelle in chive sauce</i>	39.00zł
<i>TEMPURA OF TIGER SHRIMPS, SQUIDS AND ONIONS, served with pilaf rice and sweet-sour sauce</i>	41.00zł
<i>FILET OF BREAM « PROVENCAL STYLE », « ratatouille » stew vegetables, tomatoes, garlic, pesto and fennel</i>	39.00zł
<i>FISH COUSCOUS: semolina with saffron, fish broth with fish fillets and vegetables</i>	42.00zł

BEEF

High selected grade of meat

<i>TRADITIONAL BAVETTE STEAK A LA LYONNAISE Braised in white wine with demi glace sauce, shallots and parsley</i>	34.00zł
<i>BAVETTE STEAK (200g), choice of sauces: porcini, béarnaise, pepper, burgundy</i>	36.00zł
<i>SIRLOIN STEAK BURGUNDY STYLE, roasted in demi glace sauce with red wine and shallots</i>	42.00zł
<i>GRILLED OR ROASTED SIRLOIN STEAK (200g), choice of sauces : porcini, béarnaise, pepper, burgundy</i>	44.00zł
<i>TOURNEDOS FILLET « PERIGOURDINE », foie gras sauce, black truffles and Porto</i>	58.00zł
<i>GRILLED OR ROASTED FILLET OF BEEF choice of sauces : porcini, béarnaise, pepper, burgundy</i>	52.00zł
SIDE DISHES ;	9.00zł
<i>Creamy Dauphinois potatoes</i>	
<i>Julienne french fries, cocktail and mustard sauce</i>	
<i>Fresh mix salad, cherry tomatoes, parmesan and croutons</i>	
<i>Mashed potatoes</i>	
<i>Carrots and broccoli roasted with bacon</i>	
<i>Pilaf rice and vegetables</i>	

FLAVOUR OF SOUTH

<i>CHICKEN COUSCOUS: semolina, chicken broth with meatballs, “merguez” sausage, harissa sauce</i>	33.00zł
<i>COUSCOUS ROYALE: semolina, chicken broth with lamb and meatballs, “merguez” sausage, harissa sauce</i>	39.00zł
<i>PAELLA VALENCIANA with chicken, seafood, vegetables and rise with saffron</i>	36.00zł



FRENCH CHEESE

CRISPY PAPILOTTE with Fourme d'Ambert cheese,
salad, figs, fruits tagliatelle 16.00zł

ROQUEFORT SALAD: endive, apples, nuts, croutons,
creamy Roquefort sauce, mimosa eggs 29.00zł

CHEESE TASTING

Small board	Large board
3 pieces	5 pieces
19.00zł	26.00zł

HOT DRINKS

TEA Richmond

Forest fruits, Ceylon fop, Mexican Dream, Earl grey Blue,
Venise Rose, Yerba Mate, Green Jasmin, Gunpowder Green,
Peach lemon, Rooibos sunrise
8.00zł

Espresso Crema Aroma 100% Arabica
7.00zł

Double Espresso Crema Aroma 100% Arabica
10.00zł

Espresso macchiato Crema Aroma 100% Arabica
8.00zł

Cappucino Crema Aroma 100% Arabica
10.00zł

White Coffee Crema Aroma 100% Arabica
9.00zł

Original Irish coffee a la St Patrick
18.00zł

Coffee latte
12.00zł

Hot Chocolate
10.00zł

Mulled beer with spices and oranges
10.00zł

Mulled wine with spices and oranges
10.00zł

DESSERTS

All our desserts are homemade

DELICATE "THREE CHOCOLATES" CAKE
with vanilla sauce 13.00zł

VIOLET SORBET and caramelized almond tiles 12.00zł

DUO OF CARAMEL NUT TART AND CHOCOLATE TART
with candied orange 18.00zł

TRADITIONAL POLISH CHEESE CAKE with raisins,
served with plums in Armagnac 14.00zł

LEMON MERINGUE PIE, flambé with rum 19.00zł

GRAPEFRUIT SORBET with vodka 16.00zł

APPLE PIE SERVED WARM WITH ICE CREAM,
vanilla and raspberry sauce 18.00zł