

Regional Menu – Chefs recommend...

Sour rye soup on buttermilk with white sausage, egg and fresh marjoram (A, C, G)	30 PLN
Pork rib served with panczkraut and mustard sauce (A, G, I, J)	46 PLN
Trout baked in parsley butter with baked potato and regional rebellion (D, G)	45 PLN
Spring beef roulade served with dark dumplings (A, C, G, J)	50 PLN
Meat dumplings with browned onion and sour cream (A, C, G, I)	38 PLN

Appetizers

Bao roll with prawns, chorizo and sun-dried tomatoes (A, D, G)	30 PLN
Spring roll with vegetables, soy and oriental sauce (A, F, K, G)	25 PLN
Beef tartare with shallots, wild mushroom, pickled cucumber and toast (A, C, J)	45 PLN

Soups

Goose ramen with egg, chives, bean sprouts, shitake mushrooms, pak-choi and chilli (A, C, I, D)	29 PLN
Beet soup on buttermilk (G, I)	20 PLN
Young carrot cream flavored with citrus (G, I)	20 PLN

Salads

Caesar salad with sous-vide chicken and homemade roll (A, G, D, J)	30 PLN
Spring salad with a creamy burrata and a homemade roll (A, G)	35 PLN

Main courses

Burger „Magnus” in homemade roll with fries and Belgian sauce (beef, bacon, regional cheese, cocktail sauce, lettuce, tomato, pickled cucumber) (A, G)	45 PLN
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Burger „Drwal” in homemade roll with fries and Belgian sauce (beef, bacon, camembert, orange, cranberries, shallots, jalapeno) (A, G, C, J)	45 PLN
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Vegetarian burger in homemade roll with fries and Belgian sauce (soy burger, regional cheese, cocktail sauce, lettuce, tomato, pickled cucumber) (A, G)	45 PLN
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Grilled turkey fillet served with vegetables and parsley essence (A, D, G)	48 PLN
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Cod sirloin on vegetable parpadels with yoghurt dressing (D, G)	55 PLN
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Sous-vide beef tenderloin in tequila with papet and dried tomatoes sauce (G, L)	79 PLN
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Sepia noodles with prawns, carrots, sugar peas, ginger and jalapeno (A, G, B, I)	39 PLN
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Duck breast marinated in sweet grass with sweet potatoes, red cabbage and demi glace sauce (G)	52 PLN
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Children’s menu

Homemade farm chicken broth with noodles (A, C, I)	12 PLN
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Tomato soup with noodles or rice (A, G, I, C)	12 PLN
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Gnocchi with nut cream and strawberry mousse (A, H, F)	22 PLN
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Spaghetti in Bolognese sauce (A, C, I, G) (available in a vegan version) (A, C, I, G)	18 PLN
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Chicken nuggets with fries or mashed potatoes and salad with carrots and apples (A, C)	20 PLN
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French fries with ketchup	12 PLN
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Desserts

Crunchy apple pie with grains, served with apple ice cream (A, C, G, H)	21 PLN
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Ice cream dessert with fruit salad (A, G, I, C)	18 PLN
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Chocolate fondant served with a scope of ice-cream and raspberry coulis (A, C, G)	23 PLN
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Spring refreshment

Freshly squeezed orange juice 0,3 l	18 PLN
Freshly squeezed grapefruit juice 0,3 l	18 PLN
Mohito Virgin (non-alcoholic) 0,3 l	20 PLN
Fruit lemonade 0,3 l/ 1 l	15 PLN/ 45 PLN
Ice coffee	14 PLN

Bottled beer

Heineken 0,5 l	14 PLN
Żywiec Porter, American wheat, IPA, APA 0,5 l	13 PLN
Desperados 0,4 l	13 PLN
Żywiec alcohol-free 0% 0,5 l	11 PLN
Heineken alcohol-free 0% 0,5 l	12 PLN
Regional beer from Zamkowy Cieszyn Brewery	18 PLN

Draft beer

Żywiec 0,3 l/ 0,5 l	10 / 13 PLN
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Whisky (price for 40 ml)

Chivas Regal/ XV/ 18 40 ml	18 / 35 / 50 PLN
Ballantine's Finest/ 12/ 21 40 ml	12 / 20 / 60 PLN
Jameson 40 ml	14 PLN
Glenlivet 12 40 ml	30 PLN
Four Roses Single Barrel 40 ml	32 PLN

Vodka

Wyborowa 40ml/ 0,5 l	10 / 85 PLN
Pan Tadeusz 40ml/ 0,5 l	10 / 90 PLN
Absolut 40ml/ 0,5 l	14 / 100 PLN

Drinks

Aperol Spritz <i>(Aperol, Prosecco, orange, sparkling mineral water)</i>	26 PLN
Cosmo by Magnus <i>(orange liqueur, blackcurrant vodka, lime, blackcurrant juice)</i>	25 PLN
Espresso Martini <i>(vodka, coffee liqueur, espresso, sugar syrup)</i>	28 PLN
Long Island Ice Tea <i>(rum, tequila, gin, vodka, orange liqueur, pepsi, lemon, lime juice)</i>	32 PLN
Old Cuban <i>(rum, sparkling wine, mint, sugar syrup)</i>	28 PLN
Hugo <i>(Prosecco, elderberry syrup, lime, sparkling water)</i>	26 PLN
Watermelon Margarita / Strawberry Margarita <i>(tequila, orange liqueur, lime juice, watermelon/strawberry puree)</i>	29 PLN
Cuba Libre <i>(rum, pepsi, lime juice)</i>	25 PLN
Tequila Sunrise <i>(tequila silver, orange juice, grenadine)</i>	25 PLN
Mohito Classic / Mohito Grapefruit <i>(rum, sugar cane, mint, lime/grapefruit, sparkling water, grapefruit juice)</i>	26 PLN
Mimoza <i>(Prosecco, orange juice)</i>	24 PLN

Liqueurs

Ricard 40 ml	16 PLN
Baileys 40 ml	16 PLN
Aperol 40 ml	12 PLN

Cognac/ Brandy

Martell V.S./ V.S.O.P./ XO 40 ml	24 / 30 / 120 PLN
Metaxa 5*/ 7* 40 ml	18 / 22 PLN

Hot beverages

Americano	10 PLN
Caffe Latte	14 PLN
Cappuccino	13 PLN
Espresso	9 PLN
Espresso Macchiato	10 PLN
Leaf tea	12 PLN
Tea sachet	10 PLN

Cold beverages

Fruit juice (orange, apple, black currant) 0,2 l	9 PLN
Pepsi/ Mirinda/ 7 Up/ Schweppes 0,2 l	9 PLN
Mineral water Bystrzanka Prestige 0,3 l	9 PLN
Lipton Ice Tea 0,2 l	9 PLN
Energy drink 0,25 l	14 PLN