

THE CHEF/HOUSE

RESTAURANT EST. 2015

MENU

FOR A START

STARTERS:

MELANZANE  41,-

eggplant rolls with mozzarella/ dried tomato/ aromatic puttanesca sauce/ chili/ fresh herbs

BEEF TATAR  49,-

beef tatar/ onion/ pickles/ sunroof chips/ lovage oil/ gluten-free homemade bread

BURRATA  48,-

burrata cheese/ grilled vegetables/ gluten-free bread/ pesto rosso/ nuts


SHRIMPS   52,-

6pcs shrimps with wine and butter/ garlic/ chili/ tomatoes concasse/ parsley

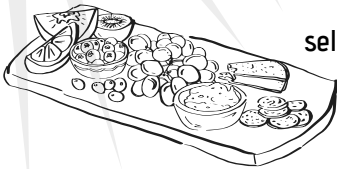
New!

ANTIPASTI VEGE  42,-

hummus / truffle butter/ kalamata olives/ homemade gluten-free bread

ANTIPASTI.  2os 58,-/ 4os 99,-

selection of meats and cheese/ homemade gluten-free bread



SOUPS:

DUCK BROTH 24,-

with pasta and spring onion

SOUP OF THE DAY (usually available mon.-fri.) 18,-



SALADS:

CEZAR  with grilled chicken breast 48,- / with shrimps 5pcs 58,-

romaine lettuce/ caesar sauce/ bacon/ anchovies/ Pecorino Romano DOP/ bread

GOAT  48,-

goat cheese/ lettuce/ grilled peach/ almonds/ fruits/ truffle dressing

BURGERS

HAMBURGER 38,-

burger 200g/ house sos/ lettuce/ tomato/ cucumber/ onion

JACK DANIELS BBQ BURGER. 46,-

burger 200g/ irish cheddar/ bacon/ JD's BBQ sauce/ tomato/ cucumber/ onion

vegetarian MASH-BURGER 44,-

breaded oyster mushroom/ goat cheese/ arugula/ sweet potato chip/ truffle mayonnaise/ tomato/ cucumber/ onion

CHEESEBURGER 42,-

burger 200g/ irish cheddar/ house sos/ lettuce/ tomato/ cucumber/ onion


HOT BURGER 46,-   

burger 200g/ bacon/ carolina ripper and pineapple salsa/ romaine lettuce/ pickled cucumber


FRIES  13,-

SWEET POTATO FRIES  17,-



Dishes with  can be prepared in a GLUTEN-FREE version (on request)

 mildly spicy

 spicy

  very spicy

MAIN DISHES

PASTA:

- AGLIO OLIO VERDURE** 🌿🌶️ 40,-
paprika/ zucchini/ garlic/ chilli/ parsley/oil
- CARBONARA** 🌿 42,-
Guanciale / cream/ Parmesan cheese DOP/ egg yolk
- ARRABBIATA** 🌿🌶️ 42,-
chicken/ olives/ capers/ San Marzano Puttanesca sauce with
anchois / Parmesan DOP/ garlic/ chilli
- MANZO E FUNGHI** 🌿 52,-
beef/ oyster mushroom/ sun-dried tomato/ cream/ spring
onion/ Parmesan DOP



- BURRATA E PROSCIUTTO** 🌿 56,-
burrata/ baked peppers/
Prosciutto ham/ capers/ arugula/ garlic
- We also recommend the vegetarian version: without ham 48,-
- GAMBERETTI** 🌿🌶️ 58,-
Shrimps 6pcs/ Calabrian sausage nduja/ edamame/
cherry tomatoes/ wine sauce
- FRUTTI DI MARE** 🌿 62,-
shrimps/ mussels/ octopus/ celery/ parsley/
shrimp sauce/ pinot grigio

All gluten-free pastas are served with PENNE pasta.

MEAT:

- Pumpkin RISOTTO with Supreme farm chicken breast** 🌿 58,-
pumpkin/ mushroom powder/ kale/ Parmesan DOP
- GLUTEN-FREE DUMPLINGS with beef and pork** 46,-
with quanciale and onions
- BREADED LOIN ON THE BONE** 🌿 58,-
selected pork loin in gluten-free breadcrumb/ baked potatoes/
stewed sauerkraut with mushrooms and quanciale
- CONFIT DUCK LEG** 🌿 62,-
baked sweet potatoes with Parmesan/ beetroot and cherry mousse/ orange sauce with green pepper and brandy/ broccoli
- SIRLOIN STEAK 220g** 🌿 109,-
truffle puree/ seasonal vegetables/bone marrow butter/ demi-glace sauce with green pepper



FISH & SEAFOOD

- FRESH MULE 450g (available Wednesday to Sunday)** 🌿 54,-
calabrian nduja sausage/ white wine/ leek/ garlic/ cream/ parsley
- FRENCH SEAFOOD POT** 🌿 79,-
shrimps/ mussels/ octopuses/ squid/ vegetables julienne/
wine/ shrimp bisque/ cream/ homemade gluten-free bread



We recommend!

SWEET

- CHOCOLATE FONDANT** 🌿 with a scoop of vanilla ice cream 30,-
- MERINGATA** 🌿 frozen meringue with semifreddo ice cream and passionfruit 32,-
- WHITE CHOCOLATE CHEESECAKE** 🌿 on a crispy base with mango sauce 30,-

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🌿 mildly spicy

🌶️ spicy

🌶️🌶️ very spicy

PIZZA GLUTENFREE

MARGHERITA 38,-

tomato sauce/ mozzarella fior di latte/ basil

CAPRICCIOSA 44,-

tomato sauce/ mozzarella fior di latte/ Cotto ham/ mushrooms/ oregano

CAPRESE 46,-

tomato sauce/ fresh mozzarella fior di latte/ tomatoes/ pesto/ basil

HAWAJSKA 46,-

tomato sauce/ mozzarella fior di latte/ cotto ham/ pineapple

VERDURE 46,-

tomato sauce/ mozzarella fior di latte/ eggplant/ zucchini / grilled paprika/onion

SALAMI PICCANTE  46,-

tomato sauce/ mozzarella fior di latte/ Salami Piccante/ spring onions

SALAMI NAPOLI 46,-

tomato sauce/ mozzarella fior di latte/ Salami Napoli/ olives

POLLO 48,-

tomato sauce/ mozzarella fior di latte/ chicken/ dry tomatoes/ feta/ olives/ onion

NDUJA  54,-

tomato sauce/ mozzarella fior di latte/ nduja/ goat cheese/ aragula/ truffle oil

New! BURRATA e funghi 61,-

truffle cream/ mozzarella fior di latte/ burrata/ mushrooms powder/ quanciale

PROSCIUTTO 58,-

tomato sauce/ mozzarella fior di latte/ prosciutto/ aragula/ cherry/ Parmesan DOP

QUATTRO FORMAGGI 53,-

tomato sauce/ mozzarella fior di latte/ goat cheese/ gorgonzola/ Parmesan DOP

New! SHRIMPS.  61,-

tomato sauce/ mozzarella fior di latte/ shrimps/ Salami Piccante/ grilled paprika

vegan mozzarella (gluten-free/ facto-free/ no nuts) + 5,-

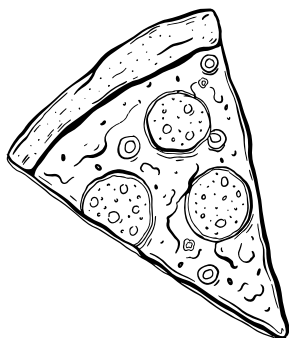
SAUCES:

garlic sauce 4,-

tomato sauce 4,-

Carolina Reaper sauce with pineapple  7,-

gorgonzola sauce 6,-



We bake ONLY gluten-free pizza for you.

Pizza, desserts and all dishes served in gluten-free version are certified by Polish Association of People with CELIA and on a GLUTEN-FREE Diet.

 mildly spicy

 spicy


 very spicy

FOR KIDS

TOMATO soup 	16,-
Gnocchi/ glutenfree penne  / spaghetti with tomato sauce	22,-
SPAGHETTI BOLOGNESE/ GLUTEN FREE PENNE  BOLOGNESE	26,-
CRISPY CHICKEN  with fries and salad	26,-
RAVIOLI with ricotta and butter	26,-

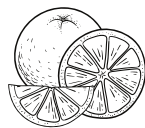


COLD DRINKS



Coca-Cola ZERO SUGAR		0,25l	10,-
Coca-Cola ORIGINAL TASTE		0,25l	10,-
Kinley Tonic Water/Pink Aromatic Berry		0,25l	10,-
Kropla Beskidu Still Water		0,3l/0,75l	8,-/16,-
Kropla Delice Sparkling Water		0,3l/0,75l	8,-/16,-
Fuzetea Lemon/Peach		0,25l	10,-
Cappy Orange Juice		0,25l	10,-
Cappy Apple Juice		0,25l	10,-
Cappy Multiwitamin Juice		0,25l	10,-
Tomato Juice BIG TOM		0,25l	16,-

natural juice from Portuguese tomatoes
with the add of 21 herbs and spices collected from around the world

Burn energy drink		0,25l	12,-
Pressed Apple Juice		0,25l	10,-
Fresh Orange Juice		0,25l	16,-
Fresh Grapefruit Juice		0,25l	16,-
Homemade Lemonade with Mint		0,4l/ 1l	16,-/28,-
Homemade Lemonade with Passion Fruit		0,4l/ 1l	24,-/40,-



COFFEE / TEA

HAUSBRANDT COFFEE :		
ESPRESSO		10,-
ESPRESSO DOPIO		15,-
AMERICANO		12,-
CAPPUCINO		14,-
LATTE		15,-
FLAT WHITE		18,-
AMERICANO + water KROPLA BESKIDU 0,3L		18,-
ORANGE ESPRESSO		24,-
TONIC ESPRESSO		18,-
WINTER COFFEE with whipped cream		28,-
RONNENFELDT TEA: (TEAPOT 500ml)		
BLACK (Assam Bari)		14,-
EARL GREY		16,-
GREEN (BIO)		16,-
GREEN JASMINE		17,-
MINT		17,-
RASPBERRY		18,-
SWEET KISS (PINEAPPLE STRAWBERRY KIWI)		18,-
GRAPEFRUIT		18,-
WINTER TEA		26,-



STAY UPDATED


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LUNCH MENU

Available Mon-Fri from 12.00 to 16.00

SET 32,-

Ask for details

 ON REQUEST, THE DISH CAN BE PREPARED IN A GLUTEN-FREE VERSION

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ALCOHOLES

WINES

OUR BEST WINES

Our collection of unique wines/ for special occasions/ selection of traditional premium strains

AOC CHAMPAGNE GOSSET GRAND RESERVE BRUT

Champagne/ FRANCE

sparkling/ mineral/ fresh/ citrus/ black currant/ chamomile

0,75l/ 399,-

PINOT GRIGIO DOC/ DE STEFANI

2019/ Veneto/ ITALY

elegant/ surprising/ fruits

0,75l/ 159,-

AOC CHABLIS 1ER CRU MONT DE MILIEU/ DOMAINE VRIGNAUD

2020/ Burgundy/ FRANCE

mature/ full of taste/ white fruits and flowers

0,75l/ 289,-

AMARONE DELLA VALPOLICELLA DOCG/ CASA GIONA

2018/ Veneto/ ITALY

red fruits/ strawberries in chocolate/ pepper

0,75l/ 229,-

AOC MERCUREY 1ER CRU PINOT NOIR/ PROSPER MAUFOUX

2019/ Burgundy/ FRANCE

rubin/ ripe cherries/ raspberries

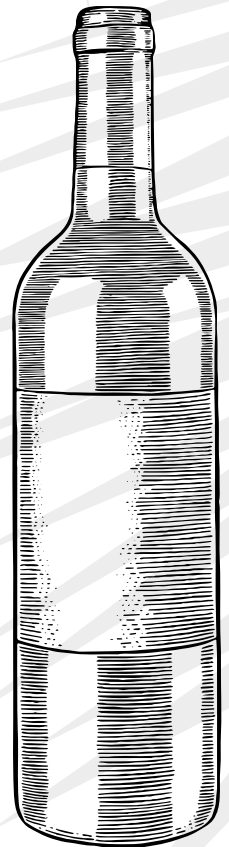
0,75l/ 269,-

BAROLO del Comune di Serralunga d'Alba DOCG/ ANGELO NEGRO

2017/ Piedmont/ ITALY

harmony/ currant/ cedar wood aroma / roses

0,75l/ 329,-



MEAD

Not every mead has to be very sweet, that's why we chose three meads from THE BIG FELLOW. Unusual, created by a young mead maker in Duchnów near Warsaw. For wine lovers, honey is a half-tone stronger and slightly sweeter proposition. For lovers of strong alcohol, they will be a perfect start to a long evening.

SAMBUCUS NIGRA

100ml/ 26,-

mead based on elderflower juice

RUBUS IDAEUS

100ml/ 26,-

mead with organic raspberry juice

TRY OUR ORIGINAL SPRITZ

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ALCOHOLES

WINES

SPARKLING WINES

PROSECCO CINZANO/ ITALY 125ml/ 15,-

PROSECCO BRUT ROMEO&JULIET/ ITALY 0,75l 84,-

CAVA Cami De Flors Metode TRADITIONAL/ SPAIN 0,75l/ 84,-



WHITE WINES

House wine: CHARDONNAY CANTINA DI CUSTOZA
125ml/ 15,- carafe 500ml/ 46,-

CHARDONNAY/GEWURZTRAMINER DO/ SALTO DE BIERGE/
SPAIN
125ml/ 15,- 0,75l/ 78,-

PINOT GRIGIO DOC CONCILIO/ ITALY
125ml/ 15,- 0,75l/ 78,-

GARGANEGA DOC/ CANTINA DI CUSTOZA/ ITALY
125ml/ 18,- 0,75l/ 89,-

RIESLING TROCKEN/ AUGUST ESER/ GERMANY
125ml/ 19,- 0,75l/99,-

SAUVIGNON BLANC MARLBOROUGH SUN/ NEW ZEALAND
125ml/ 20,- 0,75l/ 119,-

SCAIA IGT/ ITALY
125ml/ 20,- 0,75l/ 119,-

SOLARIS TURNAU/ POLAND
0,75l/ 149,-

RED WINES

House wine: MERLOT CANTINA DI CUSTOZA
125ml/ 15,- carafe 500ml/46,-

CARMENERE RESERVE/DON SILVESTRE/
OCHAGAVIA/CHILE
125ml/ 15,- 0,75l/ 78,-

NERO D'AVOLA E SYRAH/ ITALY
125ml/ 17,- 0,75l/ 82,-

PRIMITIVO DI MANDURIA DOC/ BORGO DEI/ ITALY
125ml/ 19,- 0,75l/ 99,-

CHIANTI CHINQUANTINA SUPERIORE/ ITALY
125ml/ 19,- 0,75l/ 99,-

MALBEC RESERVE/ TRAPICHE/ ARGENTINA
125ml/ 20,- 0,75l/ 119,-

VALPOLICELLA/ ITALY
125ml/ 20,- 0,75l/ 119,-

RIOJA RESERVA/ BARON DE LEY/ SPAIN
0,75l/ 149,-

SWEET WINE: MARSALA FINE RUBINO DOLCE DOC/ SICILY
100ml/ 18,-



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ALCOHOLES

NON-ALCOHOLIC WINES

MERLOT 0% alk. VIVA LA VIE	125ml/ 12,-
SAUVIGNON BLANC 0% alk. VIVA LA VIE	125ml/ 12,-
PROSECCO VILLA BELLUCCI FREE 0% alk.	125ml/14,-

**ALCOHOL
FREE**

BEER

DRAFT BEER

PILSNER URQUELL 4,4% alk.
0,3l/ 16,- 0,5l/ 19,-



BOTTLED BEERS

PERONI NASTRO AZZURRO 5% alk.	0,33l/ 16,-
KSIAŻĘCE ZŁOTE PSZENICZNE (wheat) 4,9% alk.	0,5l/ 18,-
KSIAŻĘCE IPA 5,4% alk.	0,5l/ 18,-
KSIAŻĘCE CZERWONY LAGER 5,0% alk.	0,5l/ 18,-
PORTER BAŁTYCKI 180 10,2% alk.	0,5l/ 22,-
LINDEMANS CASSIS (black currant) 3,5% alk.	0,25l/ 19,-
LINDEMANS KRIEK (cherry) 3,5% alk.	0,25l/ 19,-
KORMORAN (gluten free) 5,2% alk.	0,5l/ 18,-
BLONDE BRUNEAUT (gluten free) 5,5% alk.	0,33l/ 19,-
HARDMADE YUZU CRUSH (lemon and yuzu) 4,5% alk.	0,4l/ 15,-



NON-ALCOHOLIC BEERS

PERONI NASTRO AZZURRO 0.0% alk.	0,3l/ 16,-
KSIAŻĘCE ZŁOTE PSZENICZNE (wheat) 0.0% alk.	0,5l/ 18,-
KSIAŻĘCE IPA 0.0% alk.	0,5l/ 18,-

**ALCOHOL
FREE**

THE CHEF HOUSE

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COCKTAILS

WHISKY SOUR 32,-

Jim Bim RYE/ Sour/ Sweet/ Angostura/ Egg White

VODKA SOUR 24,-

Finlandia/ Sour/ Sweet/ Angostura/ Egg White

NEGRONI 28,-

Bulldog gin/ Martini Rosso/ Campari



MARGARITA 28,-

Tequila/ Grand Marnier/ Lime Juice/ Sweet

SOUR CASSIS* 26,-

Finlandia/ Creme De Cassis/ Sour/ Sweet

*To choose 3x shot, or 1x cocktail



MOJITO 30,-

Rum Bacardi/ Lime/ Mint/ Brown Sugar/
Sparkling Water

LONG ISLAND ICE TEA 48,-

Finlandia/ Rum/ Tequila/ Gin/ Cointreau/
Sweet/ Sour/ Coca-Cola Original Taste



APEROL SPRITZ 30,-

Aperol/ Prosecco/ Sparkling Water/ Orange

ROSE GIN&TONIC 28,-

Glendalough Rose Gin/ Kinley Pink Aromatic Berry/
Mint

MARTINI&TONIC 26,-

Martini Extra Dry/ Kinley Tonic/ Lime

HUGO HONEY SPRITZ 34,-

Mead Sambucus Nigra/ Prosecco/ Sour/
Elderberry syrup/ Mint/ Sparkling Water



FIERO SPRITZ 30,-

Martini Fiero/ Prosecco/ Sparkling Water/ Orange

ROYAL KISS 36,-

Finlandia/ Chambord/ Grapefruit Cordial /
Vanilla Syrup/ Lime Juice/ Egg White

MARTINI PORN STAR 36,-

Finlandia/ Passoa/ Passion Fruit Puree/ Lime Juice/
Vanilla Syrup/ Prosecco/ Egg White

BAILEYS COFFEE DELIGHT 32,-

Baileys/ Kahlua/ Rum Carta Blanca/
Espresso/ Creme/ Chocolate



MOCKTAILS 0%

GIN SOUR 26,-

Gin 0%/ Sour/ Sweet/ Italian Bitter 0%/
Egg White

WHISKY SOUR 26,-

Whisky 0%/ Sour/ Sweet/ Italian Bitter 0%/ Egg White

NEW YORK SOUR 28,-

Merlot 0%/ Whisky 0%/ Sweet/ Sour/ Egg White

PORN STAR VIRGIN 30,-

Orange Juice/ Passion Fruit Puree/ Grapefruit Cordial/
Lime Juice/ Vanilla Syrup/ Prosecco 0%/ Egg White

MOJITO VIRGIN 24,-

Sparkling Water/ Lime Juice/ Brown Sugar/ Mint

APEROL FREE 24,-

Italian Bitter 0%/ Prosecco 0%/ Sparkling Water/
Orange

**ALCOHOL
FREE**

ALCOHOLES



STRONG ALCOHOLES

Vodka FINLANDIA:	4cl/ 12,-	50cl/ 129,-	Rum MALIBU	4cl/ 12,-
Vodka CHOPIN POTATO		4cl/ 20,-	Rum BARCELO BLANCO	4cl/ 16,-
Vodka Młody Ziemiak		4cl/ 28,-	Rum CACHAÇA CANARIO	4cl/ 14,-
Vodka J.A. BACZEWSKI WIŚNIÓWKA(cherry)	4cl/ 16,-		Rum HAVANA ANEJO EXTRA 7 40	4cl/ 18,-
Whiskey JACK DANIEL'S:	4cl/ 17,-	50cl/ 199,-	Tequila EL JIMADOR BLANCO	4cl/ 18,-
Whiskey GENTELMAN JACK		4cl/ 20,-	Tequila EL PATRON REPOSADO	4cl/ 28,-
Whisky DEWAR'S CARIBBEAN SMOOTH	4 cl/ 15,-		Tequila EL PATRON SILVER	4cl/ 26,-
Whisky JAMESON		4cl/ 16,-	Gin GLENDALOUGH ROSE	4cl/ 17,-
Whisky JIM BIM RYE		4cl/ 18,-	Gin BULLDOG	4cl/ 16,-
Whisky CHIVAS REGAL 12 40		4cl/ 19,-	MARTINI	10cl/ 18,-
Whiskey WOODFORD RESERVE		4cl/ 24,-	PASSOA	4cl/ 10,-
Whisky ARDBEG 10 40 SINGLE MALT		4cl/ 28,-	PIRCHER LIMONCELLO	4cl/ 12,-
Whisky TOKI SUNTORY WHISKY		4cl/ 26,-	COINTREAU	4cl/ 14,-
Whisky THE MACALLAN 12 40 SINGLE MALT	4cl/42,-		BAILEYS	4cl/ 12,-
Whisky TOMINTOUL 16 40 SINGLE MALT	4cl/50,-		Jägermeister	4cl/ 16,-
Brandy VERAGULA SOLERA		4cl/ 22,-	COURVOISIER V.S.O.P. COGNAC	4cl/ 30,-
			SEREGO ALIGHIERI GRAPPA	4cl/ 32,-
			ŚLIWOWICA z MANUFAKTURY	4cl/ 14,-
			Piołunówka	4cl/ 14,-

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