

CLASSICS OF 13'


SMALL PLATES

OYSTER WITH RHUBARB	
MIGNONETTE SAUCE	29 zł
BEEF TARTARE, SUMMER TRUFFLES	58 zł
GRILLED PRAWNS ON TOAST	59 zł
FOIE GRAS ON BRIOCHE	
WITH APPLE CHUTNEY	96 zł
FENNEL COLESLAW, GREEN APPLE	23 zł 
POTATOES AU GRATIN	25 zł 
CHEESE BOARD	57 zł 

LARGE PLATES

CAESAR SALAD WITH CHICKEN	59 zł
CAESAR SALAD WITH PRAWNS	73 zł
MUSHROOM AND 	
SUMMER TRUFFLE RAVIOLI	68 zł
VEAL CHOP	89 zł
OUR SPECIALLY SEASONED:	
- ROASTBEEF	52 zł/100 g
- ENTROCTE STEAK	60 zł/100g
DUCK BREAST WITH FOIE GRAS	99 zł

SIDES





COMPOSITION OF LETTUCE WITH ASPARAGUS	19 zł 
TRIPLE COOKED FRIES	22 zł
BREAD	8 zł

Custom Crafted Specialties

Our talented chefs are able to custom craft dishes to order. Choose your favourite meat or fish from Delikatesy 13 and let us surprise you with unique flavors prepared especially for you. Think of it as „couture dining”...

SEASONAL MENU

SMALL PLATES

MUSHROOM BOULION, HOMEMADE PASTA	31 zł
ASPARAGUS SOUP WITH CROUTONS	36 zł 
RISOTTO WITH MOREL MUSHROOMS	60 zł 
FRESH TURNIPS WITH CHIVES	15 zł 
GNOCCHI WITH WILD GARLIC	24 zł
WHITE ASPARAGUS	24 zł 

LARGE PLATES

PAPARDELLE WITH ASPARAGUS AND PRAWNS	62 zł
MILK-FED LAMB WITH PICKLED CORIANDER SEEDS	124 zł
PANFRIED TROUT FILLET	74 zł

SAUCES:

- HOLLANDAISE 8 zł
- RED WINE JUS 11 zł

DESSERTS

TARTA TATIN SERVED WITH	
HOMEMADE ICE CREAM	34 zł
CITRUS CREME BRULEE	32 zł
OUR HOMEMADE ICE CREAM	10 zł

 - vegetarian dish

  - vegetarian option

Service is not included

KIDS MENU

CHICKEN BROTH WITH HOMEMADE PASTA	25zł
TAGLIOLINI WITH TOMATOES SAUCE WITH PARMESAN CHEESE	29zł
TAGLIOLINI WITH BOLOGNESE SAUCE AND PARMESAN CHEESE	49zł
BREADED CORNFED CHICKEN BREAST	39zł
FRESH CARROT SALAD WITH ORANGE	9zł
MIZERIA – CUCUMBER WITH SAURCREAM	9zł