










# APETIZERS













- Garlic butter shrimps** (10 psc.) 250g    with fresh parsley, garlic, honey and white wine
- Beef tartare** 200g  with pickled mushrooms, pickled cucumber and onion
- Grilled Oscypek cheese** (4 psc.) 250g    with apple and cranberry
- Bruschetta** 180g   with garlic butter, parsley, tomatoes, mozzarella cheese

# SOUPS












- Sour rye soup** 300ml    with egg served with bread
- Green Pea Soup with Feta** 300ml   with chicken
- Chicken soup with home made noodles** 400ml    with chicken
- Tomato soup with noodles** 400ml   with chicken
- Soup of the day** 300ml  
Ask your waiter

# MAIN COURSES

- Ribs in BBQ sauce** 650g    served with Belgian fries and coleslaw
- Beef burger with breaded cheese** 470g    with fresh vegetables and macerated onion
- Beef burger with bacon** 350g    with garlic and rosemary served with roasted potatoes and sauerkraut salad
- Oven-baked rainbow trout** 350g   with garlic and rosemary served with roasted potatoes and sauerkraut salad
- Tender pork tenderloins** 450g    with mushrooms sauce, Silesian dumplings and salad
- Hungarian pancakes with beef goulash** 650g   with a set of salads
- Chicken Sous Vide** 500g    with green pepper sause and grilled vegetables (potatoes, peppers, zucchini)
- Traditional bone-in pork chop** 600g   pork chops with a cube made to your own recipe, marinated in garlic served with fried cabbage and baked potatoes with rosemary with vegetables, cheddar cheese, garlic sauce and onion rings
- Burger with breaded cheese** 320g    with fresh vegetables and macerated onion
- Potato pancakes** 320g    in boletus and champignons sauce
- Potato dumplings** 400g    with aromatic meat filling and bacon bits, served with sauerkraut salad
- Homemade dumplings with meat** (8 psc.) 350g    **35 zł**
- Homemade Ruthenian dumplings** (8 psc.) 350g    **31 zł**

- 47 zł** **Salad with breaded prawns** 400g    served with carrots, filleted grapefruit, cherry tomatoes, vinaigrette sauce and bruschetta
- 45 zł** **Salad Mix** with cucumber, tomatoes, peppers, roasted sunflower seeds, sesame seeds, classic or dill vinaigrette sauce with addition of your choice
- 43 zł** **Grilled salmon** 400g    with forest fruit puree
- 33 zł** **Butter shrimp** 400g    with forest fruit puree
- 49 zł** **Grilled chicken filet** 400g    with forest fruit puree













# NOODLES

- 25 zł** **Rice noodles with giant tiger prawns** 500g   with garlic and herb sauce
- 25 zł** **Pappardelle with truffle and cheese sauce** 450g     with chicken
- 23 zł** with truffle flakes and brown champignons
- 23 zł** **Strozzapreti noodles** 230g      with homemade parsley pesto, garlic, parmesan cheese and confit mini red tomatoes
- 21 zł**

# PIZZA









- 61 zł** **Czarny Kamień pizza**   yellow tomato sauce, mozzarella cheese, Italian Speck smoked ham, Oscypek cheese, cranberry jam, balsamic cream
- 61 zł** **Four Cheeses pizza**   cream sauce, mozzarella cheese, azure cheese, feta cheese, parmesan cheese
- 57 zł** **Capricciosa pizza**   tomato sauce, mozzarella cheese, ham, champignons, artichokes, marinated green olives
- 55 zł** **Spianata pizza**   tomato sauce, mozzarella cheese, spicy Italian Spianata salami, parsley pesto
- 53 zł** **Italian pizza**   tomato sauce, mozzarella cheese, ripening ham, cherry tomatoes, arugula, parmesan, oregano
- 53 zł** **Zucchini carpaccio pizza**    smozzarella cheese, zucchini, cherry tomatoes, olive oil with garlic
- 39 zł** **Marinara pizza**    tomato sauce, mozzarella cheese ball, olive oil with garlic, parsley
- 39 zł** **Margherita pizza**    tomato sauce, mozzarella cheese, oregano
- 37 zł** **Pizza toppings**
- 9 zł / 7 zł** meat / cheese | vegetable
- 4 zł** **SAUCES** tomatoes / garlic

# DESSERTS











- 33 zł** **Dubai cheesecake** 200g    with pistachio cream and kataifi cake
- 29 zł** **Chocolate fondant** 180g    served on raspberry mousse with forest fruit ice cream and whipped cream
- 27 zł** **Meringue Pavlova dessert** 200g   with forest fruit puree
- 27 zł** **Apple Pie** 240g with ice cream and whipped cream
- 27 zł** **A cup of ice cream with seasonal fruit** 300g     3 scoops of ice cream, forest fruit, vanilia, chocolate, fruits and whipped cream

# SALADS

























# SEASONAL MENU

- 49 zł** **Asparagus cream soup with feta** 300ml   served with potatoes with crackling
- 57 zł** **Lime chicken with thyme** 400g  served with asparagus and a crispy gremolata topping
- 49 zł** **Grilled asparagus salad** 350g    with egg in panko, parma ham, served with garlic sauce
- 25 zł** **Coppa pistacchio crema** 100g   Zabaglione ice cream with chocolate and pistachio ice cream with crushed pistachios

# BLACK DISHES

- 52 zł** **Black pasta with tiger prawns** 350g    served with zucchini, champignons and ginger
- 37 zł** **Vegetarian black pasta** 300g     served with zucchini, champignons and ginger
- 25 zł** **Author's soup Czarny Kamień** 300ml    with mashed potatoes with bacon and panko-crusted egg  
Ask your waiter

# KIDS MENU

- 21 zł** **Chicken soup with noodles** 250ml    with chicken
- 21 zł** **Tomato soup with noodles** 250ml     with chicken
- 31 zł** **Sweet pancakes** 380g    with jam or vanilla cheese or Nutella or fruit with whipped cream
- 33 zł** **Spaghetti Bolognese** 350g    with chicken
- 31 zł** **Spaghetti Neapolitana** 300g    with chicken
- 31 zł** **Pizza Margherita for kids** 16 cm    with chicken
- 29 zł** **Breaded chicken fillet** 250g   with French fries and carrot salad
- 33 zł** **Mini burger** 250g    with breaded chicken fillet served with pickles, cheddar cheese, ketchup and mayo

# SIDES

- 17 zł** **Mix of salads** 100g with tomato, cucumber, pepper and onion served with vinegret dressing
- 17 zł** **Set of Salads** 150g
- 17 zł** **Sweet Potatoes** 150g
- 13 zł** **French fries / Belgian Fries** 150g
- 13 zł** **Silesian dumplings** 150g  
- 13 zł** **Boiled / Roasted potatoes** 150g

# CELLINI COFFEE

- 250 ml 16 zł** Flat White
- 250 ml 14 zł** Cappuccino
- 350 ml 14 zł** Latte macchiato
- 40 ml 14 zł** Espresso doppio
- 125 ml 12 zł** Black coffee
- 200 ml 12 zł** White coffee
- 25 ml 10 zł** Espresso

# RICHMONT TEA

- 400 ml 15 zł** Ceylon Gold
- 400 ml 15 zł** Earl Grey Blue
- 400 ml 15 zł** Gunpowder Green
- 400 ml 15 zł** Green Jasmine
- 400 ml 15 zł** Peppermint Green
- 400 ml 15 zł** Forest Fruits
- 400 ml 15 zł** Mexican Dream
- 400 ml 15 zł** Raspberry Pear











# COLD DRINKS

- 300 ml 21 zł** Fresh juice orange or grapefruit
- 200 ml 11 zł** Pepsi / Pepsi max / Mirinda / Schweppes / 7 Up
- 200 ml 11 zł** Lipton Ice Tea Peach, Lemon
- 200 ml 11 zł** Toma Juice apple, orange, blackcurrant
- 700 ml 12 zł** Mineral water big
- 330 ml 9 zł** Mineral water small
- 350 ml 23 zł** Iced tea  
passionfruit & cranberry
- 250 ml 23 zł** Iced coffee  
with a scoop of ice cream and whipped cream
- 250 ml 19 zł** Iced coffee light
- 350 ml 19 zł** Citrus lemonade
- 1 l 26 zł** Citrus lemonade
- 350 ml 26 zł** Bubble Tea  
strawberry or passion fruit

# BEER

- DRAFT BEER**
- 500 ml 19 zł** Pilsner Urquell - light Lager 4,4%
- 300 ml 16 zł** Pilsner Urquell - light Lager 4,4%
- BOTTLED BEER**
- 330 ml 17 zł** Peroni Nastro Azzurro 5%
- 500 ml 17 zł** Lwówek Książęcy 5,5%
- 500 ml 17 zł** Koziel Light 4,6%
- 500 ml 17 zł** Koziel Dark 3,8%
- 500 ml 21 zł** Pale Ale 5,1%
- 500 ml 21 zł** WRCLW Pils 5%
- 500 ml 21 zł** WRCLW Lager 4,1%
- 500 ml 21 zł** WRCLW Schöps 4,5%
- 500 ml 21 zł** WRCLW Wheat 4,5%
- 500 ml 21 zł** WRCLW Alcohol free 0,5%
- 500 ml 15 zł** Koziel Alcohol free 0%
- 330 ml 15 zł** Lech Free 0%  
(watermelon with mint, dragon fruit and grapes)

**ALLERGENS**

|  |  |   |
|--|--|---|
|  SPICY      |  GLUTEN |  SEAFOOD |
|  VEGETARIAN |  NUTS   |  FISH    |
|  |  SESAME |  EGG     |
|  |  SOY    |  MILK    |

# MENU



ALL OF OUR DISHES ARE PREPARED FRESH, THEREFORE ESTIMATED WAITING TIME IS 40 MINUTES.