MASŁO maslane

cold dishes

1.	**bread**, butter, Maldon salt (w)	13 zł
2.	**matias herring** in sour cream from Strzałkowo with apple, pickled shallots, potato and dill	29 zł
3.	**faux gras** from cashew nuts with Śliwowica, buttered toast and apricot-gooseberry jam (w)	33 zł
4.	**classic beef tenderloin tartare** with pickles, french mustard, parsley, shallots, hollandaise sauce, crispy buckwheat, red sorrel and a slice of bread	52 zł
5.	**smoked mackerel and cottage cheese paste from Strzałkowo** with black cumin, caramelised onion, buttered croutons and dill	32 zł
6.	**string bean and sugar snap pea salad** with young potatoes, shallot, parsley, dill, olive oil, lemon juice and chives (v)	34 zł

hot dishes

1.	**tomato cream soup like grandma's,** homemade noodles, sour cream from Strzałkowo, chives	27 zł
2.	**pyzy (round potato dumplings) filled with slow-braised beef,** topped with herb butter and lemon zest, parsley	43 zł
3.	**veal and pork cabbage rolls** in young cabbage leaves, tomato sauce and dill	42 zł
4.	**butter-glazed carrots**, gzik (fresh curd cheese) with horseradish, fried chives and sorrel (w)	36 zł
5.	**half rotisserie-style corn-fed chicken**, caramelised onion sauce with thyme and vodka	59 zł
6.	**chanterelles in creamy dill sauce,** crispy potato pancakes and herb salad (w)	36 zł
7.	**baked young cauliflower**, béchamel, bacon jam and herb salad	32 zł
8.	**mackerel fillet**, creamy sauce with roasted pepper and shallots, parsley oil and chicory	46 zł
9.	**fried dumplings Ukrainian style** with peas, mint and cottage cheese from Strzałkowo, sour cream with aged cheese, chives and parsley oil (w)	39 zł
10.	**roasted tomatoes**, kohlrabi braised in cream, feta cheese, mint (w)	34 zł

11.	**corn, sorrel and chive fritters**, yoghurt sauce with garlic, pickled cucumber and parsley (w)	29 zł
12.	**kopytka (Polish potato dumplings)** in bryndza cheese sauce with chives and dill (w)	34 zł
13.	**pork chop in golden breadcrumbs** served with a cold slice of verde butter	44 zł

side dishes

1.	**braised young cabbage** in dill sauce (w)	15 zł
2.	**young potatoes** with butter and dill (w)	15 zł
3.	**mizeria (cucumber salad**) with dill and whipped cream (w)	15 zł
4.	**mixed salad leaves with herbs** and light lemon dressing (v)	18 zł

desserts

1.	**Polish cheesecake made with Strzałkowo cheese,** baked Basque style with a crispy burnt butter crust, cherry-orange sauce (w)	33 zł
2.	**strawberries in kogel-mogel** with slivovitz, basil and powdered sugar (w)	34 zł
3.	„**lazy" dumplings** fried in butter with sugar, cinnamon and pieces of juicy pear, sour cream from Strzałkowo (w)	32 zł

w - vegetarian
v - vegan

For groups of 6 or more people, a 10% service charge will be added.
Bill cannot be split for groups over 6 people.

A list of allergens is available upon request

wine

		glass 125 ml	bottle 750 ml
	WHITE		
1.	**Dom Charbielin x Masło Maślane** / POLAND Pleasant and fruity on the nose, with a refreshing, crisp palate and citrusy notes	27 zł	135 zł
2.	**Dom Charbielin Souvignier Gris** / POLAND Intensely citrusy and fruity, with a tropical and herbal note on the finish	30 zł	149 zł
3.	**Dom Charbielin Solaris** / POLAND Characteristic tropical fruits, pear, and grapefruit aromas. The noticeable sweetness balanced by vibrant acidity makes for a very refreshing wine	30 zł	149 zł
4.	**Dom Charbielin Muscaris** / POLAND Intensely aromatic, with notes of peach, apricot, lime zest, and floral undertones	30 zł	149 zł
5.	**Dom Charbielin Seyval Blanc** / POLAND Biscuit-like aromas alongside ripe peach and oak. Rich and full-bodied on the palate, it finishes with a complex, creamy texture	30 zł	149 zł
6.	**Kazimierskie Wzgórza Cuvee Blanc** / POLAND Creamy in texture, with notes of peach, sweet pear, apricot, and a touch of citrus	32 zł	159 zł
7.	**Kamil Barczentewicz Chardonnay Beton** / POLAND Aromas of juicy orchard apples, white flowers, and the sweetness of ripe peaches. Its mineral core is softened by beeswax notes and balanced by seamlessly integrated acidity	38 zł	189 zł
8.	**Kamil Barczentewicz Pinot Blanc** / POLAND Cool and refreshing, revealing distinct aromas of green apple, pear, ripe lemon, and fresh lemon balm. Chalky texture with a crunchy acidity balanced by the sweetness of ripe fruit	35 zł	175 zł
9.	**Winnica Pałac Mała Wieś Regent** / POLAND Aromas of cherry, blackcurrant and plum with a hint of spice. Full-bodied and harmonious on the palate, with dark fruit and soft tannins.	35 zł	175 zł
10.	**Vinho Verde Grande Escolha** / PORTUGAL Citrus-colored appearance and an intense floral bouquet enhanced by fresh citrus hints	29 zł	145 zł
11.	**Villiera Jasmine Gewurtztraminer Riesling Muscat Jasmine** / SOUTH AFRICA A floral wine with delicate spicy aromas. On the nose, it displays a pronounced and vibrant character	28 zł	139 zł
12.	**De Alberto Verdejo Sur Lías** / SPAIN Aromas of stone fruit, white fruit and citrus with a hint of hay and anise. Balanced and intense on the palate, with a creamy texture and delicate minerality	29 zł	145 zł

MASŁO maslane

		glass 125 ml	bottle 750 ml
13.	**Casali Roncali Pinot Grigio** / ITALY Floral and fruity aromas of acacia and hawthorn with a hint of dried fruit and nuts. Expressive and mineral on the palate.	30 zł	149 zł
14.	**Dr. Josef Kohr Riesling Hombach** / GERMANY A harmonious balance of sweetness and acidity. On the palate, juicy citrus aromas of lemon and lime unfold	29 zł	145 zł
15.	**The Founder Sauvignon Blanc** / NEW ZEALAND Aromas of sweet passion fruit and ripe peaches, complemented by fresh herbal notes	30 zł	149 zł
16.	**Grand Reserve White Ixsir** / LEBANON An enticing aroma of white flowers, sweet orchard fruits, and refreshing citrus.		245 zł

ORANGE

1.	**Dom Charbielin Pomarańcza** / POLAND Lightly tannic, yet confidently structured and a bit feisty. On the nose: tea, quince, elderberry, and mirabelle plum	33 zł	165 zł
2.	**Vento d'estate** / ITALY Citrus aromas enriched by notes of honey, white flowers, and herbs. Noticeable salinity and minerality. The finish is soft, full, and fresh	39 zł	199 zł

SPARKLING

1.	**Dom Charbielin Charmat Brut** / POLAND Aromas of citrus, tropical fruit and flowers. Bubbles bring lightness and breezy, summery freshness.	29 zł	145 zł
2.	**Kazimierskie Wzgórza Preludium** / POLAND Aromas of buttery cookies and brioche, complemented by citrus and apple notes		229 zł
3.	**Cabert Prosecco Extra Dry** / ITALY Fruity candy with tangy jelly notes. Creamy, frothy, and relaxing	27 zł	135 zł
4.	**Cabert Prosecco Rose Extra Dry** / ITALY Fresh and fruit-forward with floral notes and summery accents		149 zł
5.	**Josep Masachs Cava Brut Mas Fi** / SPAIN A wealth of tropical and yellow fruits, nuts, noble florals, and dried autumn orchard fruits		135 zł

MASŁO maslane

		glass 125 ml	bottle 750 ml
6.	**Fines Bulles Blanc Vintese nonalco** / BELGIUM Intense and clean aroma, fruity and floral, with notes of peach, apricot, and elderflower. The palate features a slight bitterness balanced by full fruitiness	27 zł	135 zł
7.	**Taittinger Brut Réserve Champagne** An elegant, classic champagne from one of the oldest family-owned wineries in Champagne. Grape varieties: Chardonnay, Pinot Noir, and Pinot Meunier.		350 zł

ROSÉ

1.	**Nobilis Roselit Diva** / POLAND Prominent aromas of strawberries and wild strawberries. It offers a hint of fruity sweetness while maintaining a lively and refreshing character	30 zł	149 zł

RED

1.	**Dom Charbielin Saint Laurent** / POLAND Aromas of cherry, sour cherry, and currant. A light and pleasant wine with a smooth finish	30 zł	149 zł
2.	**Słońce i Wiatr Janko** / POLAND Light and delicate with a pleasant, gentle acidity. Aromas of forest fruits, plum, vanilla, and spicy notes	30 zł	149 zł
3.	**Winnica Pałac Mała Wieś Regent** / POLAND Aromas of cherry, blackcurrant and plum with a hint of spice. Full-bodied and harmonious on the palate, with dark fruit and soft tannins.	37 zł	185 zł
4.	**Villiera Pinotage** / SOUTH AFRICA Aromas of coffee, chocolate, and vanilla, with subtle oak and hints of smoked plum on the nose		159 zł
5.	**Primitivo di Manduria La Pruina** / ITALY A richness of red and black fruits, homemade jam, and vanilla, with a hint of delicious espresso and a pleasant natural sweetness	38 zł	189 zł
6.	**Bio Leco Punk Rioja** / SPAIN Medium-intensity aromas of red forest fruits, raspberries, strawberries, and subtle herbal notes. On the palate, it is fresh and fruit-driven, finishing with a long, persistent finish	27 zł	135 zł
7.	**Bread and Butter Pinot Noir** / USA Aromas of cherry and raspberry with a hint of black currant. Delicate notes of cedar and bay leaf balance the fruit sweetness, creating a lasting bouquet		219 zł
8.	**Chateldon Reserva Cabernet Sauvignon** / SPAIN Full-bodied and elegant, with aromas of red and black fruit, a note of dark chocolate and a subtly spicy accent	38 zł	189 zł
9.	**Grande Reserve Red Ixsir** / LEBANON Round, dense, velvety, and well-structured. A wealth of oriental aromas with a touch of sweetnes		265 zł

MASŁO maslane

drinks

BEER (400 ml)

ŻYWIEC **Jasne** (lager)		14 zł
ŻYWIEC **Białe** (wheat)		16 zł

bottle

ŻYWIEC **IPA** / **APA** (500 ml)		18 zł
ŻYWIEC **Jasne** / **Białe** (500 ml)		17 zł

non-alcoholic beer

ŻYWIEC **0%** / **Białe 0%** / **Miętaż-bergamotka 0%** / **Lipa z pigwą 0%** (500 ml)		17 zł

COLD DRINKS

homemade lemonade (350 ml)		17 zł
pepsi / **pepsi max** / **7up** / **juice** (200 ml)		12 zł
f**resh squeezed juice** (300 ml)		22 zł
water still / sparkling (750 ml)		12 zł
water Ostromecko still / sparkling (700 ml)		22 zł
Fever Tree tonic Mediterranean / Premium Indian / Raspberry & Rhubarb / Elderflower		14 zł
RedBull (250 ml) energy drink / sugar free / tropical		14 zł

CAFE

americano		14 zł
espresso / **doppio**	12 zł	14 zł
drip coffee		14 zł
latte		18 zł
flat white		17 zł
cappuccino		15 zł
iced coffee		18 zł

TEA (250 ml)		16 zł
earl grey / **green** / **jasmine** / **mint** / **rooibos vanilla** / **hibiscus with rose** / **chamomile**		

HOMEMADE BREW (300 ml)		22 zł
orange-ginger		

MASŁO maślane

COCKTAILS

1. **Jabłko** — 34 zł
   Johnnie Walker Blond, Giffard sour apple liqueur, pressed apple juice, homemade mint syrup, lime juice, sparkling water

2. **Brzoskwinia** — 34 zł
   Captain Morgan Spiced, Giffard peach liqueur, homemade vanilla syrup, peach cordial, lemon juice

3. **Ogórek** — 33 zł
   Tanqueray, cucumber cordial, elderflower syrup, egg white, lime juice

4. **Malina** — 32 zł
   Johnnie Walker Black, Dolin Rouge vermouth, raspberry cordial, lime juice

5. **Rokitnikowa Margarita** — 39 zł
   Jose Cuervo Reposado, sea buckthorn cordial, agave syrup, lime juice, orange bitter

6. **Bałtycki Sour** — 39 zł
   Bushmills Original, Janko red wine, lemon juice, egg white, sugar syrup, plum bitter

7. **Bez** — 34 zł
   Gordon's London Dry, Giffard elderflower liqueur, elderflower syrup, lime juice, frizzante

8. **Maślane Negroni** — 46 zł
   Gunpowder California Orange, Amaro Montenegro, Campari, Haberfeld Cherry Liqueur, cherry in liqueur

9. **Porzeczka** — 35 zł
   Kraken Black Spiced, Giffard blackcurrant liqueur, redcurrant cordial, rosemary, lime

10. **Spicy Mojito** — 32 zł
    Żubrówka Czarna, Krupnik Spiced Honey, mint cordial, lime juice, sparkling water, fresh mint

11. **Truskawka** — 39 zł
    Planteray Stiggins Fancy Pineapple, strawberry cordial, passion fruit purée, lime juice, frizzante

12. **Rubin** — 39 zł
    Johnnie Walker Black Ruby, Campari, Luxardo Maraschino, Sarti, lemon juice

SPRITZ

1. **Aperol Spritz** — 35 zł
   Aperol, frizzante, sparkling water, orange

2. **Campari Spritz** — 35 zł
   Campari, frizzante, sparkling water, orange

3. **Sarti Spritz** — 35 zł
   Sarti, frizzante, sparkling water, orange

4. **Cynar Spritz** — 35 zł
   Cynar, frizzante, sparkling water, orange

MASŁO maslane

VODKA 40 ml

Żubrówka Biała 40%	13 zł	**Mikrogorzelnia Czysta Żytnia** 40%	25 zł
Żubrówka Czarna 40%	14 zł	**Passover Śliwowica** 70%	25 zł
Żubrówka Bison Grass 37,5%	14 zł	**Haberfeld Żyto** 40%	25 zł
Krupnik smakowy 30%	13 zł	**Haberfeld Ziemniak** 50%	27 zł
Ketel One 40%	23 zł	**Ciroc** 40%	27 zł

OKOWITA 40 ml

Gorzelnia Długie z gruszek 43%	38 zł	**Gorzelnia Długie z jabłek** 40%	38 zł

GIN 40 ml

Gordons 0%	16 zł	**Gunpowder Original** 43%	34 zł
Gordon`s London Dry 37,5%	18 zł	**Gunpowder California Orange** 43%	34 zł
Gordon`s Pink 38%	18 zł	**Gunpowder Sardinian Citrus** 43%	34 zł
Tanqueray 0%	20 zł	**Gin No. 3** 46%	34 zł
Tanqueray London Dry 43,1%	22 zł	**Mikrogorzelnia Gin** 40%	34 zł
Tanqueray No.Ten 47,3%	30 zł	**Gorzelnia Długie Gin** 43%	38 zł

TEQUILA 40 ml

Jose Cuervo Silver / Reposado 38%	20 zł	**Don Julio Blanco** 38%	38 zł
1800 Silver / Reposado 38%	26 zł	**Don Julio Reposado** 38%	40 zł
1800 Anejo 38%	30 zł		

RUM 40ml

Captain Morgan 0%	16 zł	**Planteray 3 stars / Dark** 41,2%	21 zł
Captain Morgan White 37,5%	18 zł	**Planteray Stiggins Pineapple** 40%	27 zł
Captain Morgan Dark 40%	18 zł	**Planteray Cut&Dry Coconut** 40%	27 zł
Captain Morgan Spiced 35%	18 zł	**Dictador 12yo / 20yo** 40%	32 / 40 zł
Cachaca Ipanema 38%	20 zł	**Brugal 1888** 40%	35 zł
Kraken Black Spiced / Coffee 40%	22 zł	**Zacapa 23yo** 40%	40 zł

VERMOUTH 100 ml

Dolin Blanc 16%	24 zł	**Dragma Extra Dry** 17%	39 zł
Dolin Rouge 16%	24 zł	**Dragma Red** 17%	39 zł
Dolin Dry 16%	24 zł	**Martini Vibranto** 0%	25 zł

BRANDY & COGNAC 40 ml

Soberano 5yo 36%	18 zł	**Metaxa 12*** 40%	29 zł
Metaxa 5* 38%	20 zł	**Remy Martin VSOP** 40%	40 zł

MASŁO maslane

WHISKY / WHISKEY 40 ml

Johnnie Walker Blonde 40%	18 zł	**Bushmills Original** 40%	18 zł
Johnnie Walker Black 40%	24 zł	**Bushmills Black Bush 8yo** 40%	22 zł
Johnnie Walker Ruby Black 40%	25 zł	**Nikka Days** 40%	33 zł
Nikka From The Barrel 51,4%	35 zł	**Nikka From The Barrel** 51,4%	35 zł

BOURBON 40 ml

Bulliet Burbon 45%	22 zł	**Sazerac Rye** 45%	24 zł
Jack Daniel's 40%	26 zł	**Elijah Craig** 47%	30 zł
Jack Daniel's Honey 45%	26 zł		

WHISKY SINGLE MALT 40 ml

Bushmills 10yo 40%	26 zł	**Talisker 10yo** 45,8%	35 zł
Bushmills 12yo 40%	30 zł	**Singleton 12yo** 40%	30 zł
Bushmills 14yo 40%	35 zł	**Singleton 15yo** 40%	35 zł
Highland Park 10yo 40%	29 zł	**Singleton 18yo** 40%	50 zł
The Macallan 12yo 40%	43 zł	**The Macallan 15yo** 43%	60 zł

APERITIVO 40 ml

Sarti Rosa Aperitivo 14%	14 zł	**Aperol** 11%	14 zł
Cynar 16,5%	14 zł	**Campari** 25%	19 zł

LIQUEUR 40 ml

Krupnik Old Liqueur 38%	14 zł	**Bottega Limoncino** 30%	14 zł
Krupnik Miód Malina / Habanero 38%	14 zł	**Passoa** 15%	14 zł
Jägermeister 35%	18 zł	**Fireball Cinnamon & Whisky** 33%	16 zł
Jägermeister Manifest 38%	23 zł	**Amaro Montenegro** 23%	18 zł
Bailey`s 17%	16 zł	**Kahlua** 20%	18 zł
Amaro Averna 29%	17 zł	**Amaretto Disaronno** 28%	18 zł
Heering Cherry 24%	20 zł	**Luxardo Maraschino** 32%	21 zł
Cointreau 40%	20 zł	**Elixir z żurawiną Wolf & Oak** 34%	22 zł
Grand Marnier 40%	25 zł	**Tarnina & Wiśnia Wolf & Oak** 27%	22 z
Haberfeld Wiśniówka 40%	25 zł	**Fernet Branca** 39%	23 zł
Haberfeld Orzech Włoski 36%	25 zł	**Xante Cognac & Pear** 35%	26 zł
Drambuie 40%	26 zł	**Giffard** 16-20%	18 zł

MASŁO maslane

breakfast

1. **buttery toast** with peas, mint, potatoes, dill, quark from Strzałkowo, tomatoes, Rubin cheese, mozzarella, a fried egg, chilli mayonnaise

2. **cottage cheese from Strzałkowo**, radish, tomato, red onion, dill, parsley, bread, butter, Maldon salt

3. **a slice of bread with mashed avocado**, butter, raspberry tomatoes, Maldon salt, mint, chives

4. **buttery toast with creamy scrambled eggs**, pan-fried chanterelles, shallot, chives

5. **buttery toast with ham**, mozarella, Rubin cheese, béchamel sauce

6. **sourdough toast** with chanterelle sauce, aged cheese and parsley, shallot, fried egg and chives

7. **"lazy" dumplings fried in browned butter**, toffee sauce, blueberries, sour cream from Strzałkowo

breakfast		29 zł
filter coffee / breakfast tea / frizzante		9 zł
COLD DRINKS		
lemonade (350 ml)		17 zł
pepsi / **pepsi max** / **7up** / **schweppes** / **juice** (200 ml)		12 zł
fresh squeezed juice (300 ml)		22 zł
water still / sparkling (750 ml)		12 zł
water Ostromecko still / sparkling (700 ml)		22 zł
CAFE		
americano		14 zł
espresso / **doppio**	12 zł	14 zł
latte		18 zł
flat white		17 zł
cappuccino		16 zł
iced coffee		18 zł