

WEEKEND BRUNCH

TILL 14:00



- poached organic egg | puff pastry roll | grilled autumn vegetables | cream cheese | capers
smoky chili oil from White Mausu | lettuce | mustard vinaigrette | chives | artisan bread 41
- oven-baked brioche | forest mushrooms in cream | béchamel | onion and red wine jam
fried organic egg | crispy onion rings in panko | chives | lettuce | vinaigrette | grated Lithuanian cheese 41
- shakshuka with eggplant and zucchini | 2 organic eggs | parsley | artisan bread 38
- shakshuka with eggplant and zucchini | hummus | parsley | artisan bread (V) 38
- pumpkin dumplings with poppy seeds fried on butter | homemade cherry jam with thyme
crème fraîche | crispy corn breadcrumbs | muscavado 38
- yeast blintzes | creamy cheese | Polish plum jam with cinnamon and rosemary | rose powder (V option) 37
- creamy chickpea and nutty tahini hummus | fresh autumn vegetables | olives with dried tomatoes
pesto made of Polish herbs with cold-pressed rapeseed oil | dill | parsley | artisan bread (V) 37

SMØRREBRØD

large Copenhagen sandwiches on a slice of toasted artisan bread; eaten with a fork and knife

- shrimps cooked in buttery herbal broth | organic egg | truffle aioli | red onion
capers | mizuna leaves | lemon zest | pink pepper 40
- smoked Atlantic salmon | cream cheese | beetroot marinated in oranges
capers with wild garlic | dill | red onion | pink Klodawa salt | lemon 40
- smoked cottage cheese | fried potatoes | pesto made of Polish herbs | wild garlic capers
smoky chili oil | roasted grains | dill | onion marinated in wine vinegar and bison grass vodka 37
- fluffy scrambled eggs with cream | butter | pickled cucumber | tomato | chives | dill 37

DESSERTS

- pear cooked in red wine with anise and cloves artisan cream ice cream | buttery puff pastry bun 32
- carrot cake with walnuts | black currant sorbet | salted caramel sauce 29

EXTRAS

- organic egg 5
- artisan bread with butter whipped with miso or cold-pressed rapeseed oil 17
- Polish plum jam with cinnamon and rosemary 5
- homemade cherry jam with thyme 5
- hummus take away 500g 40

For tables of 5 or more people, we add a 10% service fee to the bill. This entire amount, after deducting taxes and Social Insurance contributions, goes to the people serving you and cooking for you. If you feel that the service or food did not meet your expectations, please tell us. We will not charge this fee.

POZNAŃSKA11
breakfasts & evenings

LIFE CAN BE SIMPLE AND GOOD. FOOD TOO

BOOK A TABLE



AFTERNOONS AND EVENINGS

TILL 22:00



*The menu is based on smaller portions, which can and even should be shared.
To fill up, we suggest choosing 2 various plates per person.*

- Atlantic shrimps cooked in buttery broth
with rosemary, fresh bay leaf, allspice, pepper, a pinch of smoked Hungarian paprika 42
- eggplant layered with potato and sweet onion flakes | tomato shiro miso
Polish herb pesto | grated Lithuanian cheese | crispy corn breadcrumbs (V option) 41
- forrest mushrooms with onion in creamy sauce | blue cheese | crispy polenta | parsley 39
- shrimp fricadelles in panko | orange beurre blanc sauce | mizuna leaves 39
- minced cutlet with fresh marjoram | thinly sliced cabbage with black cumin and pressed rapeseed oil
onion and red wine jam | truffle aioli | crispy onion | served in brioche (V option) 38
- camembert crispy on the outside, melting on the inside
Polish plum homemade jam with cinnamon and rosemary | green pepper 38
- fried potatoes | smoked cottage cheese | pesto made of Polish herbs
red onion marinated in wine vinegar and bison grass vodka | wild garlic capers made | dill 38
- creamy chickpea and nutty tahini hummus | grilled autumn vegetables in marinade
pumpkin | eggplant | zucchini | red onion | garlic crema di balsamico | roasted seeds | lemon zest | thyme 38
- pumpkin dumplings with poppy seeds fried on butter
homemade cherry jam with thyme | crème fraîche | crispy corn breadcrumbs | muscavado 38
- pumpkin dumplings with poppy seeds fried on butter
spring onion | green peas | roasted hazelnuts | crème fraîche | pepper | tarragon 37
- savoy cabbage fried on the pan stuffed with roasted nuts and crunchy chill 36
- beetroot marinated in balsamic vinegar and oranges | cream cheese with horseradish | blackcurrant sorbet
(option V) 35
- artisan bread with butter whipped with miso or cold-pressed rapeseed oil 17
- artisan bread 15
- a cup of soup of the day 15

DESSERT

- pear cooked in red wine with anise and cloves artisanal cream ice cream | butter puff pastry bun 32
- carrot cake with walnuts | black currant sorbet | salted caramel sauce 29

For a table of 5 people, we add a 10% service charge. This entire amount, after deducting taxes and ZUS, goes to the people serving you and cooking for you. If you feel that the service or food did not meet your expectations, please tell us. We will not add this charge.

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RESERVATIONS

