

STARTERS

BEEF TARTARE 50G 100G
GHERKINS/PICKLED MUSHROOM/RED ONION/EGG QUAIL/
ANCHOVIES/FRUIT OF THE CAPER **GF** 17 zł 29 zł

SHASHLIK OF PRAWNS
PEPPER SALSA/GRILLED BREAD 17 zł

BRULEE FROM GOAT CHEESE
SALAD MIX/PEAR/WALNUT/RASPBERRY SAUCE 14 zł

SOUPS

CREAM OF BEETROOTS **GF** 11 zł
RASPBERRY SORBET/SOUR CREAM/CHIVES

CHICKEN NOODLE SOUP 10 zł

CHEF'S SOUP 10 zł

PASTAS V

RAVIOLI WITH RICOTTA AND SPINACH 26 zł
LEEK SAUCE/DRIED TOMATOES/PARMESAN/ARUGULA

TAGLIATELLE WITH CHICKEN 27 zł
BASIL PESTO/GARLIC/CASHEW NUT/CHERRY TOMATOES/PARMESAN/ARUGULA

PAPPARDELLE WITH BEEF 30 zł
OLIVE/DRIED TOMATOES/PARSLEY/GARLIC/PARMESAN/ARUGULA

GNOCCHI WITH PARMA HAM 28 zł
CREAM SAUCE/SPINACH/GARLIC/PARMESAN

SALADS

WITH GRILLED CHICKEN 28 zł
SALAD MIX/PEAR/RED ONION/DRIED TOMATOES/ALMONDS/
BACON CHIPS/PEACH VINEGRETTE

WITH BAKED IN WALNUT GOAT CHEESE 30 zł
SALAD MIX/FIG/CHERRY TOMATOES/RED ONION/STRAWBERRY/
FRENCH MUSTARD DRESSING

WITH GRILLED BEEF 32 zł
SALAD MIX/CUCUMBER/CHERRY TOMATOES/RED ONION/CASHEW NUT/
SESAME/TERIYAKI SAUCE

WITH FRIED PRAWNS 32 zł
SALAD MIX/RADISH/CELERY/CHERRY TOMATOES/ORANGES/
CHILLI/SESAME SEEDS/TERIYAKI SAUCE

MAIN COURSES

GRILLED FILLET OF BEEF 250G **GF** 60 zł
YOUNG POTATOES/SALAD MIX

PORK RIBS IN HONEY AND MUSTARD GLAZE 34 zł
BAKED VEGETABLES: CARROT/POTATO/PARSLEY/SWEET POTATO/RED ONION

BEEF BURGER 29 zł
SHORTBREAD OWN PRODUCTION/BBQ SAUCE/CHEDDAR CHEESE/BACON/
STEAKHOUSE FRIES/AIOLI CHIPOTLE SAUCE/PICKLES/TOMATO/RED ONION/SALAD

STEAK HACHE **GF** 36 zł
250G MINCED BEEF/CHEDDAR CHEESE/BACON/SPINACH BLANCHED/
AIOLI CHIPOTLE SAUCE/EGG/STEAKHOUSE FRIES/SALAD MIX

FILLET OF COD 200G 45 zł
DILL SAUCE/HUMMUS WITH GREEN PEAS/ROASTED PARSLEY

PORK TENDERLOIN IN GREEN SPRINKLE 36 zł
YOUNG POTATOES/HORSERADISH-ORANGE EMULSION/CARAMELIZED YOUNG CARROT

GRILLED CHICKEN BREAST 28 zł
CARROT PUREE/ORANGE SAUCE ON CAMEL/
FRIED CABBAGE WITH BACON, MUSHROOM AND WALNUTS

BEETROOT RISOTTO 28 zł
GOAT CHEESE/GREEN PEAS/CHERRY TOMATOES/PEAR/ARUGULA

DESSERTS

SESONAL ICE CREAM 16 zł
FRUITS/RASPBERRY SAUCE/WHIPPED CREAM

CHEESECAKE WITH BURNED SUGAR 15 zł
STRAWBERRY SAUCE/FRUIT

MERINGUE 14 zł
MASCARPONE CREAM/WHIPPED CREAM/FRUIT/STRAWBERRY COULIS

CHOCOLATE - ROSE GANASH **GF** 17 zł
RIED CRANBERRY/STRAWBERRY MOUSSE/PEACH MOUSSE

KID'S MENU

CHICKEN NOODLE SOUP 8 zł

CHICKEN FILLET IN BREADCRUMBS 17 zł
FRIES/CUCUMBER

WAFFLES 13 zł
MASCARPONE CREAM/FRUIT/RASPBERRY SAUCE

EXTRAS
YOUNG POTATOES:6 zł/SALAD MIX:6 zł/FRENCH FRIES:6 zł/ROASTED VEGETABLES:8 zł/

COFFEE & TEA

ESPRESSO 6 zł
DOUBLE ESPRESSO 9 zł
BLACK COFFEE 6 zł
COFFEE WITH MILK 7 zł
CAPPUCCINO 8 zł
LATTE MACCHIATO 9 zł
ICE COFFEE WITH ICE CREAM AND WHIPPED CREAM 13 zł
POT OF RONNEFELDT TEA 10 zł
*BLACK, EARL GREY, GREEN, GREEN WITH MANGO, MINT,
GREEN JASMINE TEA, STRAWBERRY&RASPBERRY, ROOIBOS, MASALA CHAI*

DRINKS

**PEPSI/PEPSI LIGHT/7UP/MIRINDA/SCHWEPPES/
ICE TEA PEACH/ICE TEA LEMON (200ML)** 6 zł
**FRESH ORANGE JUICE/
GRAPEFRUIT JUICE/MIX (400ML)** 15 zł
**ORANGE JUICE/GRAPEFRUIT/APPLE/
BLACKBERRY (200ML)** 6 zł
TOMATO JUICE 6 zł
MINERAL WATER EVIAN (750ML) 15 zł
MINERAL WATER BADOIT (750ML) 15 zł
GÓRSKA NATURA WATER (330ML) 6 zł
STILL, SPARKLING

NONALCOHOLIC LEMONADES

VIRGIN MOJITON (0.4L) 9 zł
LEMON-ORANGE LEMONADE (0.4L/1.5L) 9/25 zł
RASPBERRY-LIME-MINT LEMONADE (0.4L/1.5L) 9/25 zł

SMOOTHIE

ORANGE/MANGO/PINEAPPLE/MINT (0.4L) 15 zł
PEACH/PEAR/COCONUT MILK (0.4L) 15 zł

SYMBOLS EXPLANATION IN THE MENU CARD:

V VEGETERIAN OPTION
AVAILABLE

GF GLUTEN-FREE
DISH

COCKTAILS

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|---|-------|
| MOJITO RUM/BROWN SUGAR/LIME/MINT/7UP | 15 zł |
| APEROL SPRITZ APEROL/PROSECCO/ORANGE | 16 zł |
| CUBA LIBRE RUM/PEPSI/LIME | 13 zł |
| DELL BOY WHISKEY/COINTREAU/7UP | 18 zł |
| CAMPARI ORANGE CAMPARI/ORANGE JUICE | 15 zł |
| BELLINI PROSECCO/WHITE PEACH MOUSSE | 19 zł |
| LIMONCELLO PROSECCO LIMONCELLO/PROSECCO/RASPBERRY/MINT | 22 zł |

ALCOHOLS

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| APERITIF | |
| MARTINI BIANCO (100ML) | 12 zł |
| MARTINI EXTRA DRY (100ML) | 12 zł |
| MARTINI ROSSO (100ML) | 12 zł |
| APEROL (40ML) | 12 zł |
| RUM | |
| HAVANA CLUB 3 ANOS (40ML) | 11 zł |
| VODKA | |
| WYBOROWA (40ML) | 8 zł |
| ŻUBRÓWKA Z KŁOSEM (40ML) | 8 zł |
| ŻOŁĄDKOWA GORZKA (40ML) | 8 zł |
| FINLANDIA (40ML) | 9 zł |
| BELVEDERE (0.5L) | 170 zł |
| BEER | |
| TYSKIE UNPASTEURISED (500ML) | 9 zł |
| KSIĄŻĘCE WHEAT (500ML) | 9 zł |
| GROLSH (450ML) | 12 zł |
| PILSNER (330ML) | 9 zł |
| GUINNESS (330ML) | 10 zł |
| LECH FREE (330ML) | 7 zł |
| COGNAC | |
| CAMUS VSOP (40ML) | 29 zł |
| WHISKY | |
| GRANTS (40ML) | 10 zł |
| BALLANTINES FINEST (40ML) | 11 zł |
| JACK DANIELS (40ML) | 12 zł |
| GLENFIDDICH 12YO (40ML) | 18 zł |
| LIKIERY | |
| LIMONCELLO (40ML) | 10 zł |
| BAILEYS (40ML) | 10 zł |
| KAHLUA (40ML) | 10 zł |
| COINTREAU (40ML) | 10 zł |
| JAGERMEISTER (40ML) | 10 zł |

WINE LIST

HOUSE WINE

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| VERDEJO, WHITE (150ML/500ML) COUNTRY OF ORIGIN: SPAIN | 8/24 zł |
| MERLOT, RED (150ML/500ML) COUNTRY OF ORIGIN: SPAIN | 8/24 zł |

WHITE WINE

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| MUSCATO (150ML/750ML), COUNTRY OF ORIGIN: SPAIN | 13/52 zł |
| PINOT GRIGIO (150ML/750ML), COUNTRY OF ORIGIN: ITALY | 14/65 zł |
| TREBBIANO D'ABRUZZO (150ML/750ML), COUNTRY OF ORIGIN: ITALY | 17/85 zł |

RED WINE

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| CABERNET SAUVIGNON (150ML/750ML), COUNTRY OF ORIGIN: SPAIN | 13/52 zł |
| VALPOLICELLA (150ML/750ML), COUNTRY OF ORIGIN: ITALY | 17/85 zł |
| MONTEPULCIANO D'ABRUZZO (150ML/750ML), COUNTRY OF ORIGIN: ITALY | 17/85 zł |

SPARKLING WINE

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| PROSECCO DOC (100ML/200ML), COUNTRY OF ORIGIN: ITALY | 9/18 zł |
| PROSECCO DOC CORTE GIONA (750ML), COUNTRY OF ORIGIN: ITALY | 60 zł |

MENU



RESTAURACJA

La Forchetta