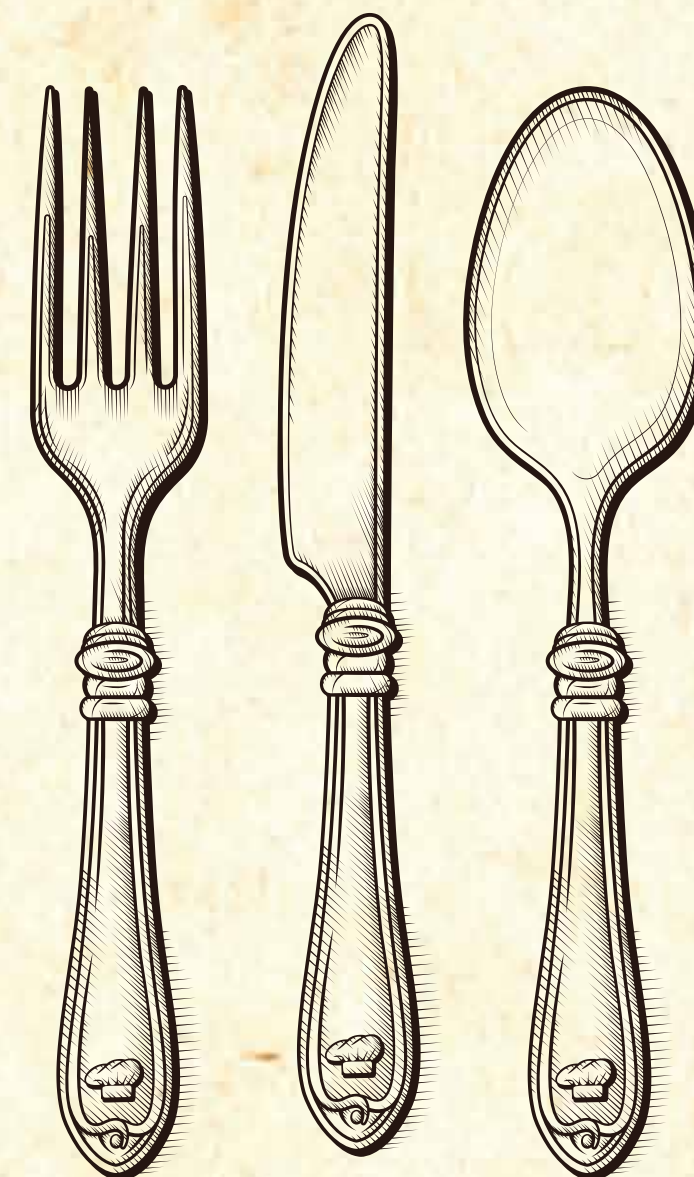




MENU

chlebiwino



RESTAURACJA

COCKTAIL BAR

FAKTORIA
WIN

DOBRY WYBÓR WINA
DO KAŻDEGO POSIŁKU

SALADS



- 1. Salad with breaded chicken liver and apples (150g),** served with oranges, mixed greens and balsamic dressing
Cacadu Ridge Cabernet Sauvignon Shiraz / Australia / red, dry **129 PLN**
- 2. Caesar salad with grilled chicken (110g),** romaine lettuce, cherry tomatoes, bacon, croutons, Caesar dressing and Grana Padano cheese
Pinot Grigio La di Motte / Italy / white, dry **125 PLN**
- 3. Salad with grilled salmon (130g)** marinated in soy sauce, served with avocado, sesame seeds, cherry tomatoes, mixed greens, radish, and orange dressing
Ernst Ludwig Riesling / Germany / white, semi-dry **110 PLN** **MQWI Supreme**
- 4. Salad with shrimps (6 pcs.),** mixed greens, avocado, sesame seeds, mandarins, cherry tomatoes, cilantro and orange dressing
Ernst Ludwig Riesling / Germany / white, semi-dry **110 PLN**
- 5. Salad with roasted goat cheese (140g),** beetroots, arugula, caramelised figs and roasted walnuts
Ernst Ludwig Riesling / Germany / white, semi-dry **110 PLN**

PIZZA

- 1. Margherita** tomato sauce, mozzarella
- 2. Capricciosa** tomato sauce, mozzarella, mushrooms, ham
- 3. Pepperoni** tomato sauce, mozzarella, Italian spicy Salsiccia salami
- 4. Diavola** tomato sauce, mozzarella, spicy Spianata salami, black olives, garlic, ricotta
- 5. Carbonara** béchamel sauce, mozzarella, pancetta, caramelized onion, Grana Padano cheese
- 6. Di mare & Salami** tomato sauce, mozzarella, spicy salami, shrimps (6 pcs.), tomatoes, parsley, garlic
- 7. Quattro Formaggi** tomato sauce, mozzarella, gorgonzola, camembert, mascarpone
- 8. Chorizo** tomato sauce, mozzarella, chorizo, mushrooms, red onion, yellow cheese
- 9. Parma** tomato sauce, mozzarella, Prosciutto di San Daniele, arugula, Grana Padano cheese
- 10. Truffle** truffle paste, mozzarella, mushrooms, gorgonzola, ricotta, Prosciutto di San Daniele
- 11. Tartufo** truffle paste, mozzarella, spicy salami, mascarpone
- 12. Pollo** tomato sauce, mozzarella, chicken, pineapple, leek, curry, corn

San Juan Blanco/ Spain / white, dry **90 PLN**

San Juan Tinto/ Spain / red, dry **90 PLN**

DESSERTS



- 1. Crème brûlée tart with raspberries (200g)**
Bacalhoa Moscatel de Setubal / Portugal / white, sweet **130 PLN**
- 2. Budino (180g)** caramel pudding with Belgian chocolate and hazelnut praline
Porto Croft Tawny / Portugal / red, sweet **120 PLN**
- 3. Mango cheesecake (220g)** with white chocolate and almonds
Tokaji Aszu 5 Puttonyos / Hungary / white, sweet **190 PLN**
- 4. Dessert of the day (220g)**
- 5. Meringue cake / Tiramisu (made to order)** (2.2 kg) 12 portions/349 PLN (1,1 kg) 6 portions/185 PLN



FRESHLY BAKED BREAD (750g)

26,90 PLN

24,90 PLN

25,90 PLN

26,90 PLN

17,00 PLN



Spicy



Vegetarian

Information about allergens in each dish is available from the waitstaff.

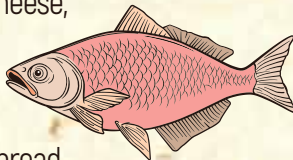
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WiFi Password: ilovechlebiwino

Dear Guests, we bake our own bread every day, especially for you.

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PASTAS

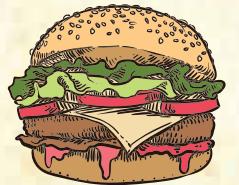
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SOUPS

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MAIN COURSES

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KIDS' MENU

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