



### LUNETA

2 Glasses of Vodka  
& Medusa



### FINGER FOOD

#### MARINATED OLIVES

Kalamata Olives / Green Royal Olives /  
Lemon / Olive Oil / Sea Salt

21 PLN

#### GUACAMOLE

Avocado / Lime / Garlic /  
Nachos/ Tomato Salsa

28 PLN

#### EDAMAME 3 VIEWS

Sweet / Spicy / Classic

38 PLN

#### SPRATS IN PASTRY

Aioli / Sriracha / Lemon

46 PLN



#### MEZE

Tabbouleh / Baba Ghanoush / Hummus /  
Eggplant Chips / Pita

52 PLN

#### TEMPURA VEGETABLES

Zucchini / Carrots / Green Asparagus /  
Kabayaki / Spicy Mayo

58 PLN

### APPETIZERS

#### BAKED SWEET POTATOE

Honey / Parmesan / Lemon Peel /  
Feta / Pine Nuts / Basil

38 PLN

#### MATIAS

Celery Remoulade / Apple / Pickled Beetroots /  
Sour Cream / Bread

48 PLN

#### BEEFSTEAK TARTARE

Chopped Beef / Pickled Onion /  
Gherkin / Tabasco / Worcester / Bread

54 PLN

#### CEVICHE WITH SALMON

Citrus Fruits / Passion Fruit / Coriander / Chili /  
Red Onion / Soy Sauce

64 PLN



### SALAD

#### VEGAN SALAD

Inari / Radicchio / Cucumber / Carrot / Red Onion /  
/ Pepper / Mildly Spicy Sauce / Kataifi /

48 PLN

#### SAMOSA WITH GOAT CHEESE

Salad Leaves and Fresh Herbs / Pear / Orange /  
Pomegranate / Walnut / Rice Oil / Chicory

58 PLN

#### CAESAR SALAD

Chicken / Romaine Lettuce / Anchovies / Bacon /  
Parmigiano Reggiano DOP / Croutons

69 PLN

### SOUPS

#### SEASONAL SOUP

36 PLN

#### CREAM

#### FROM YELLOW TOMATOES

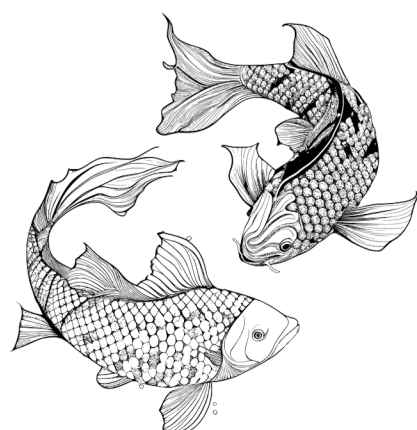
Yellow Tomatoes / Yellow Pepper / Basil /  
Mango / Avocado / Pomegranate

42 PLN

#### SPICY FISH SOUP

Aromatic Fish Stock / Homemade Noodles /  
Vegetables

52 PLN



### RISOTTO I PASTA

#### CACIO E PEPE

Pecorino Romano DOP / Roasted pepper / Tagliolini

48 PLN

#### HOMEMADE CASONCELLI WITH BROAD BEANS AND ASPARAGUS

Parmesan Fondue / Parsley /  
Soybeans / Cherry Tomatoes

64 PLN

#### RISOTTO WITH ASPARAGUS

Green Asparagus / Shallot / Garlic /  
Parmigiano Reggiano DOP

78 PLN

### MAIN DISH

#### VEGE BURGER

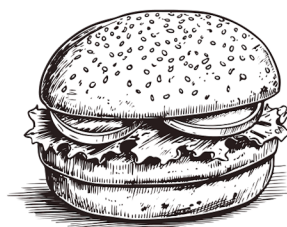
Halloumi / Zucchini / Carrot /  
Fresh Vegetables / Relish / Tartar Sauce

64 PLN

#### HAMBURGER LUNETE LORNETA

Bacon / Emmental / Fresh Vegetables / Relish

88 PLN



#### DUCK CONFIT

Young Cabbage / Pancetta / Potato Puree /  
Cabernet Sauvignon Shallot

98 PLN

#### SEA TROUT

Sea Trout / New Potatoes /  
White and Green Asparagus / Hollandaise Sauce

118 PLN

#### COD WITH BLACK TAGLIATELLE

Crayfish necks / Tagliatelle Sepia / Garlic /  
Parsley / Peanuts / Lemon

148 PLN

#### STEAK FROM BEEF SIRLOIN

Beef Tenderloin / Belgian Fries /  
Chimichurri Sauce / Pepper Sauce or Bearnaise Sai

189 PLN

### ADDITIONS

OUR BREAD  
AND COUNTRY BUTTER  
22 PLN

PUREE KLASYCZNE  
16 PLN

FRYTKI BELGIJSKIE  
18 PLN

CLASSIC PUREE  
16 PLN



FOCCACIA  
22 PLN

#### TOMATO SALSA

Oliwa Extra Virgin / Coriander / Garlic

23 PLN

#### SALAD LEAVES AND FRESH HERBS

Extra Virgin Olive Oil / Cherry Tomatoes /  
Radish / Balsamic Vinegar

24 PLN

#### VEGETABLES SOUS VIDE LUNETE LORNETA

Butter Emulsion / Parsley

29 PLN

### DESSERTS

#### PANNA COTTA

Vanilla / Coconut Milk /  
Mango Maracuja Raspberry Mousse

36 PLN

#### ETON MESS

Creme Chantilly / Meringue / Strawberry / Raspberry /  
Raspberry Sauce / Mint Sauce

38 PLN

#### CREME BRULEE TWO VIEWS

Classic Vanilla and Cream /  
Second Edition - Ask the Waiter

40 PLN

#### CHOCOLATE MOUSSE

White and Milk Chocolate Mousse / Savoiardi /  
Seasonal Fruit Sauce / Fresh Fruit

42 PLN

#### ICE CREAM & SORBETTES

11 PLN



### LORNETA

2 Glasses of Vodka  
and Pickled Herring  
with Pickled Cucumber

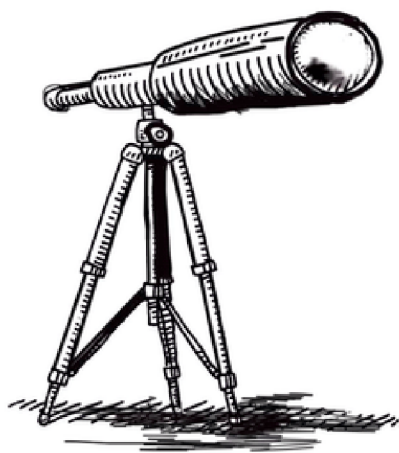
48 PLN

If you have any allergies or special dietary requirements, please let us know when placing your order.

# Old Chap, One telescope, with jellysh!

**LUNETA** - / TELESCOPE /  
ONE VODKA  
(COLD, OF COURSE)

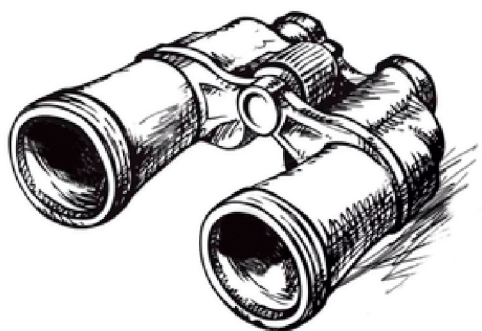
**LORNETA** - / BINOCULARS /  
TWO VODKAS  
(ALSO COLD, NECESSARILY)



*The 50's of former century.*

*The social elites of Warsaw, one could usually meet in "Kameralna" on Foksal street. The famous "dissection-room" was there too and contained all possible sorts of starters with a-mandatory "jellyfish" - pig trotters jelly. Aside from foreign cigarettes, the porter had ties for guests, as such was the dress code.*

*Marek Hłasko, Leopold Tyrmand and other "stilyagi dandies", as well as my mother and father, while ordering one vodka, they asked for a "telescope with a jellyfish". Two vodkas were obviously the famous "binoculars". I experienced it myself, at a later period, "Luneta" or "Lorneta" could have been ordered "only for consumption" - listings of "jellyfish", "herring" and other dissector occupants were enviable. Until the fall of the system.*



## NON ALCOHOLIC DRINKS

AQUA PANNA / SAN PELLEGRINO 0,7l  
19 PLN

PERRIER 0,7L  
22 PLN

## CARBONATED DRINKS

*San Pellegrino Aranciata / Limonata / Aranciata  
Rossa / Tonic Citrus / Coca Cola / Coca Cola Zero*  
14 PLN

HOMEMADE LEMONADE 0.4l  
*Lemon / Orange*  
22 PLN

FRESH SQUEEZED JUICE 0.2l  
*Orange / Grapefruit*  
22 PLN



## NON-ALCOHOLIC COCKTAILS

*Hugo / Bellini / Rossini / Mojito / Margarita /  
Healthy Tom / Aperol Spritz*  
39 PLN

## COFFEE & TEA

ESPRESSO  
12 PLN

AMERICANO / DOUBLE ESPRESSO  
18 PLN

CAPPUCINO / CAFE LATTE  
20 PLN

ICED COFFEE / AFFOGATO  
22 PLN

TEA SELECTION 0.4l  
*Black / Green /  
Earl Gray / Roibos / Mint / Fruity*  
23 PLN

## COCKTAILS

NEGRONI  
34 PLN

COSMOPOLITAN  
36 PLN

BELVEDERE FRESH SOUR  
37 PLN

BELVEDERE SPRITZ  
38 PLN

GLENMORANGIE ORANGIE SOUR  
40 PLN

MOJITO / STRAWBERRY MOJITO  
42 PLN

EMINENTE COCO DAIQUIRI  
44 PLN

VOLCAN PALOMA  
46 PLN

GRANDE MARGARITA / GRANDE  
STRAWBERRY MARGARITA  
48 PLN

HENNESSY FRUIT SIDECAR  
48 PLN

## BEER

CARLSBERG (TARREL) 0,5l  
22 PLN

LOCAL BEER 0.5l  
*Lager / Pils / Wheat / Ipa / Non-alcoholic*  
24 PLN