

APPETIZERS

- BEEF TATAR (🌾) (without bread) _____ 150 g **40,00 pln**
beef tenderloin, gochujang mayonnaise, egg yolk, chives, bread
- BEEF TENDERLOIN CARPACCIO (🌾) _____ 220 g **45,00 pln**
capers, arugula, mayonnaise, parmesan, bread(ask for gluten free)
- STRIPLOIN CARPACCIO _____ 220 g **45,00 pln**
truffle mayonnaise, capers, chanterelle, parmesan, bread
- LANGOS _____ 300 g **38,00 pln**
beetroot pesto, goat cheese, white asparagus, coriander, pistachio, canola oil cold- pressed
- GREEN ASPARAGUS (🌾) _____ 130 g **30,00 pln**
lime-capers butter, fresh coriander
- PRAWNS _____ 130 g **45,00 pln**
butter, white wine, garlic, parsley, chili flakes, bread



SOUPS

- GOULASH SOUP bread _____ 350 g **24,00 pln**
- SOUP OF THE DAY (ask the waiter) _____ 350 g **18,00 pln**
- LITHUANIAN COLD SOUP _____ 300 g **25,00 pln**
egg, young beet greens, cucumber, pickled cucumber, radish, dill

MAIN DISHES

- STRIPLOIN STEAK (🌾🥗) _____ 100 g **32,00 pln**
- RIB EYE STEAK (🌾🥗) _____ 100 g **36,00 pln**
- LOIN STEAK (🌾🥗) _____ 100 g **49,00 pln**
- DRY-AGED STEAK (🌾🥗) (ask the waiter)
- French fries or mashed potatoes salad mix or seasonal vegetables, rainbow peppercorn sauce or caffe the paris butter or yoghurt and garlic sauce with lovage
- DUCK BREAST (🌾) _____ 450 g **55,00 pln**
mashed potatoes, apple - cherry chutney, mini broccoli, king oyster mushroom, onion - bacon sauce
- PORK LOIN WITH BONE _____ 100 g **15,00 pln**
apple - cider sauce, mashed potatoes, caramelised apple, mix of arugula and corn salad
- PORK TENDERLOIN _____ 400 g **50,00 pln**
Parisian gnocchi, Swiss chard, wild garlic, amber cheese, arugula
- CHICKEN BREAST IN MARTINI SAUCE _____ 450 g **45,00 pln**
cheese coating, mozzarella cheese, cherry tomatoes, broccoli, rosemary – to choose from: mashed potatoes/ fried potatoes/ french fries
- PORK RIB _____ 550 g **48,00 pln**
rhubarb BBQ sauce, baked potatoes and fried white cabbage
- ZANDER WITH ORZO PASTA IN SRIRACHA SAUCE _____ 480 g **55,00 pln**
pumpkin, cherry tomatoes, spinach, Emilgrana cheese
- CHOW MEIN PASTA (🥗) _____ 480 g **44,00 pln**
beef tenderloin in slightly spicy asian peanuts sauce
- TAGLIATELLE SEPIA _____ 390 g **50,00 pln**
prawns, pesto rosso sauce, arugula, sun - dried tomatoes, pine nuts, Emilgrana cheese
- CAULIFLOWER STEAK (🌱🌾) _____ 470 g **39,00 pln**
vegan cheese, champignons, oyster mushrooms, mashed potatoes with dill, salsa verde, capers



SALADS

- ASIAN SALAD WITH CHICKEN (🌾🥗) _____ 310 g **38,00 pln**
iceberg lettuce, pepper, red cabbage, carrot, lychee, sweet potato
- SALAD WITH BLUE CHEESE _____ 370 g **35,00 pln**
blue cheese, green apple, lime dressing, crouton, pecan nuts, green asparagus
- CESAR SALAD _____ 400 g **38,00 pln**
with goat cheese (ask for gluten free)
- CESAR SALAD _____ 370 g **38,00 pln**
chicken, bacon, dried tomatoes (ask for gluten free)



BURGERS

- BURGER“FRENCH ONION” _____ 450 g **42,00 pln**
Beef, caramelized onions, chipotle mayonnaise, French mustard, BBQ sauce, tomato, pickle, lettuce, fries
- BURGER VEGGIE _____ 420 g **39,00 pln**
shredded oyster mushrooms, lettuce, cheddar cheese, BBQ sauce, chipotle mayonnaise, pickle, sweet potato chips, french fries
- SHREDDED BEEF BURGER _____ 460 g **42,00 pln**
BBQ sauce, mayonnaise, pickled cucumber, coleslaw, tomato, fries
- BURGER WELLINGTON _____ 400 g **45,00 pln**
beef tenderloin, lettuce, mushroom stuffing, mustard sauce, hollandaise sauce, bacon, pickle, french fries
- BURGER SMASH _____ 400 g **42,00 pln**
well-done beef, cheddar, pickle, red onion, iceberg lettuce, ketchup-mayonnaise sauce, ketchup and french fries,
- CHICKEN BURGER _____ 400 g **38,00 pln**
chicken, tomato, iceberg lettuce, cheddar, onion- garlic sauce, French fries, crispy onion

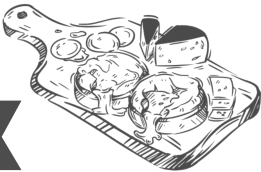
KETO BREAD ROLL VERSION + 9 PLN
(gluten free, carbs free, with lactose)



DESSERTS

- RHUBARB DESSERT _____ 220 g **25,00 pln**
shortcake, rhubarb jam, mascarpone, lavender sauce, pecan praline, almond crumble
- DUBAI DESSERT _____ 170 g **25,00 pln**
pistachio balls in chocolate, cream ice cream, raspberry sauce, raspberry grits, honeycomb
- CHEF'S DESSERT (ask the waiter) _____ 230 g **25,00 pln**

VARIETY BOARD



- CHEESE AND SLICED MEAT BOARD (🌾) 650 g **150,00 pln**
Napoli salami, matured chuck steak Coppa, Serrano ham, salami with summer truffle, Baldauf cheese, goat cheese Murcia in red wine, Primosale Fantasta sheep's milk cheese, Dutch goat cheese, bread

SIDES

- ONION RINGS _____ 100 g **10,00 pln**
- CALAMARI RINGS _____ 145 g **15,00 pln**
- FRENCH FRIES / PURÉE _____ 110 g / 170 g **10,00 pln**
- FRENCH FRIES FROM YAMS (sweet potatos) 120 g **15,00 pln**
- DRIED BEEF _____ 30 g **17,00 pln**
- BREAD _____ 50 g **5,00 pln**
- MIXED SALADS (lettuce mix, onion, cherry tomato, radish) _____ 150 g **10,00 pln**
- GRILLED VEGETABLES _____ 150 g **10,00 pln**
- + EXTRA MEAT _____ 100 g / 180 g **15,00 pln**

SAUCES



- YOGURT AND GARLIC SAUCE WITH LOVAGE KIEM _____ 50 g **4,00 pln**
- KETCHUP _____ 50 g **3,00 pln**
- RAINBOW PEPPERCORN SAUCE _____ 40 g **4,00 pln**
- CHIPOTLE MAYONNAISE _____ 50 g **4,00 pln**
- BBQ SAUCE _____ 50 g **3,00 pln**
- MAYONNAISE _____ 50 g **3,00 pln**
- VEGAN CHEESE SAUCE _____ 40 g **4,00 pln**
- STEAK BUTTER _____ 20 g **4,00 pln**

HOT DRINKS

- BLACK COFFEE _____ 150 ml **8,00 pln**
- WHITE COFFEE _____ 150 ml **10,00 pln**
- ESPRESSO single/double _____ 40 ml **8,00 pln**
- CAFÉ LATTE _____ 250 ml **13,00 pln**
- CAFÉ AU LAIT Natural _____ 300 ml **13,00 pln**
- CAFÉ AU LAIT _____ 300 ml **15,00 pln**
Hawaiian coconut/ French chestnut
- CEJLON GOLD TEA _____ 300 ml **8,00 pln**
Mango and Strawberry, Lemon, Peach, Mint, Green Tea, Black, Green, Earl Grey, Raspberry

ICED COFFEE

- ICED COFFEE _____ 200 ml **18,00 pln**
- ICED COFFEE _____ 200 ml **20,00 pln**
served with whipped cream

LEMONADES

- PASSION FRUIT BREWERY LEMONADE _____ 300 ml 1000 ml **15,00 pln 25,00 pln**
- STRAWBERRY BREWERY LEMONADE _____ 300 ml 1000 ml **15,00 pln 25,00 pln**
- VIOLET LEMONADE _____ 300 ml 1000 ml **15,00 pln 25,00 pln**

COLD DRINKS

- WATER still _____ 1000 ml **15,00 pln**
- WATER KRZYSTALICZNE ŹRÓDŁO _____ 300 ml **6,00 pln**
still / sparkling Krystaliczne Źródło
- PRESSES APPLE JUICE _____ 300 ml 1000 ml **8,00 pln 18,00 pln**
- DRINKS _____ 200 ml
- - Pepsi Zero Sugar _____ **8,00 pln**
- - Pepsi _____ 200 ml **8,00 pln**
- - Mirinda _____ 200 ml **8,00 pln**
- - 7 Up Zero Sugar _____ 200 ml **8,00 pln**
- - Schweppes Tonic _____ 200 ml **8,00 pln**
- LIPTON Ice Tea: Peach, Green _____ 200 ml **8,00 pln**
- TOMA JUICE currant, orangeeczka _____ 200 ml **8,00 pln**



BEER

- PILS 12° Blg _____ 300 ml 500 ml **11,00 pln 13,00 pln**
- WHEAT 12° Blg _____ 300 ml 500 ml **11,00 pln 13,00 pln**
- HONEY 12° Blg _____ 300 ml 500 ml **11,00 pln 14,00 pln**
- IPA 14° Blg _____ 300 ml 500 ml **13,00 pln 17,00 pln**
- SEASONAL BEER (ask the waiter) _____ 300 ml 500 ml **13,00 pln 17,00 pln**
- LOW-PERCENTAGE BEER 0,4% alko. _____ 500 ml **13,00 pln**
- NON - ALCOHOLIC BEER _____ 500 ml **13,00 pln**

Poczuj smak pasji! Piwa według naszej receptury!

🌾 bez glutenu

🥗 bez laktozy

🌱 wegetariańskie

🌿 wegańskie

SPRAWDŹ
MENU NA STRONIE
SCAN FOR ENGLISH VERSION



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- Ostatnie dania gorące wydawane są godzinę przed zamknięciem restauracji
- Wykaz alergenów dostępny u obsługi
- Nie dzielimy rachunków powyżej 5 osób
- Prosimy informować o płatności voucherem przed rozliczeniem rachunku

OPAKOWANIA NA WYNOS - 3,00 zł

TORBA PAPIEROWA - 1,00 zł