MENU

INFORMATION

For groups of 6 or more, we are unable to split the bill.

A 10% service charge will be added to groups of 8 or more.

If you have any food allergies, intolerances,
or dietary requirements,
please inform a member of our staff before placing your order.

If you require a VAT invoice,
please provide the necessary details to
our staff before placing your order.

Groups of 12 or more are served from a reduced menu

 - Vegetarian dish

ALLERGENS

1. Cereals containing **gluten**, namely: wheat, rye, barley, oats, spelt, and khorasan wheat (Kamut), as well as hybridized strains of these cereals and products made from them. 2. **Crustaceans** and products thereof. 3. **Eggs** and products thereof. 4. **Fish** and products thereof. 5. **Peanuts** (groundnuts) and products thereof. 6. **Soybeans** and products thereof. 7. **Milk** and products thereof (including lactose).
8.**Nuts**, namely: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, and macadamia nuts. 9. **Celery** and products thereof. 10. **Mustard seeds** and products thereof. 11. **Sesame seeds** and products thereof. 12. **Sulphur dioxide** and sulphites at concentrations exceeding 10 mg/kg or 10 mg/litre. 13. **Lupin** and products thereof. 14. **Molluscs** and products thereof.

Starters

1. Crispy Buffalo Honey Wings 29zł

Sweet and spicy Buffalo honey-glazed chicken wings, balanced with crumbled Lazur blue cheese and celery sticks (370g.) 1/7/9

2. Beef Tartare 44zł

Finely chopped beef with shallot, dill pickle, and porcini mushroom. Completed with mustard mayonnaise, egg yolk cream and regional Kuyavian rapeseed oil (160g.)1(bread)/3/6/10

3. Chicken Liver on Brioche 29zł

Served on buttery Brioche, accompanied by sweet caramelized onion and autumn apple mousse (220g.)1/7

4. Shrimps in butter emulsion 42zł

In a velvety butter sauce with sweet cherry tomatoes, spicy chili, shallot, and garlic (250g.) 1(bread)/2/7

5. Potato dumplings (2 pcs.) 29zł

Craft potato dumplings with a juicy meat filling, garnished with a crispy smoked bacon and onion topping (200g.) 6

6. Baked Pumpkin 29zł

Oven-caramelized pumpkin in a duo with its pickled version, served with Greek yogurt sprinkled with nigella seeds and fresh parsley pesto (250g.)7

7. White Polish Sausage 29zł

Served with creamy mashed potatoes, sauerkraut, horseradish sauce, and sweet caramelized onions (220g.)6/7/9/10

Soups

1. Kuyavian sour rye soup 27zł

Traditional sour rye soup with velvety mashed potatoes, traditional white sausage and a boiled egg (400g.)1/3/6/7

2. Homemade Chicken Soup with noodles 21zł

Slow-cooked homemade chicken broth served with traditional noodles, fresh parsley, carrot, and beef brisket (370g.) 1(noodles)/3/6/9

3. Tomato Soup 21zł

Prepared on homemade broth, served with classic noodles (370g.) 1(noodles)/3/6/7/9

4. Goulash soup with bread dumpling 29zł

Hearty Goulash soup with tender meat, mushrooms, and dill pickles. Served with a fluffy steamed bread dumpling (400g.)1/3/7

Main Courses

1. Breaded Pork Cutlet 48zł

Served with herb-roasted potatoes, braised sauerkraut, and herb oil (420g.)1/3/6/7

2. Fish and Chips 48zł

Fish served with fries, fresh coleslaw, and homemade tartar sauce (480g.) 1/3/4/10

3. Pork cutlet 46zł

Selected pork cutlet served with smooth mashed potatoes
and warm beetroot touched with horseradish and cream (450g.) 1/7

4. Chicken schnitzel 46zł

Crispy chicken schnitzel served with smooth mashed potatoes and
warm beetroot with horseradish and cream (440g.)1/3/7

5. Beef Steak 115zł

Served with herb-roasted potatoes, grilled vegetables, and pepper sauce (500g.)7/12

6. Pork Tenderloin 57zł

Served with boiled potatoes, wild mushroom sauce
and cold beetroot salad with onion (480g.) 7

7. Pork goulash with potato pancake 48zł

Crispy potato pancake with aromatic pork goulash, mushrooms and dill pickles.
Finished with a touch of sour cream (420g.) 1/3/7

8. Crispy Pork Knuckle 57zł

Served with herb-roasted potatoes and braised cabbage (700g.)1/6

9. Pork dumplings 39zł

Handmade dumplings with juicy meat filling, garnished with
crispy pork cracklings (300g.)1/6/9/10

10. Russian dumplings 39zł

Homemade dumplings with traditional cottage cheese and potato filling,
served with sour cream and caramelized onions (300g.)1/6/7

Pasta

1. Bolognese 44zł

Beef and pork ragù, tomatoes, Emilgrana cheese (490g.) 1/3/7

2. Aglio e Olio 23zł

Garlic, olive oil, chili, parsley, emilgrana cheese

+ Optional shrimp (7pcs.) +25zł (330g.) 1/3/7

3. Ravioli 41zł

Spinach, ricotta, mascarpone, lemon emulsion, Emilgrana cheese (300g.) 1/3/7

4. Gnocchi 41zł

Chicken, spinach, cream, garlic, emilgrana cheese (480g.) 1/7

Salads

1. Caesar salad 43zł

Chicken, romaine lettuce, honey mustard and caesar dressing, emilgrana cheese, bacon (480g.) 1/3/7

2. Goat cheese salad 48zł

Pickled beetroot, roasted balsamic beetroot, honey-glazed nuts, cranberries (380g.) 7/10

Desserts

1. Cheesecake 29zł

Velvety traditional cheesecake prepared according to a classic recipe (170g.) 1/3/7/8

2. Chocolate fondant 36zł

Warm chocolate cake with a molten center, served with strawberry sauce and a scoop of vanilla ice cream (220g.) 1/3/7/8

3. Baked pear with crumble 29zł

Spiced baked pear topped with buttery crumble, served with a scoop of vanilla ice cream and caramel sauce (200g.) 1/3/7

Pizza

EVERY PIZZA IS 32CM

1. Margherita 32zł

Mozzarella, tomato sauce (380g.) 1/7

2. Capricciosa 39zł

Mozzarella, tomato sauce, prosciutto cotto, mushrooms (410g.) 1/7

3. Parma 43zł

Mozzarella, tomato sauce, prosciutto crudo, rocket,
cherry tomatoes, Grana Padano (470g.) 1/7

4. Pesto 39zł

Mozzarella, Basil pesto, zucchini, red onion (420g.) 1/7

5. Salame Piccante Diavola 43zł

Mozzarella, tomato sauce, spicy Spinata salami, jalapeños (470g.) 1/7

6. Seasonal Pizza 39zł

(Ask your server) (460g.)

Burgers

1. Classic Big Boy 49zł

Beef (200 g), bacon, cheddar, red onion chutney, romaine lettuce, tomato,
red onion, pickled cucumber, jalapeño ketchup (500g.) 1/6/7

2. Cheese Burger 41zł

Beef (200 g), cheddar, onion, pickled cucumber,
ketchup, sweet mustard (450g.) 1/7

3. Polisz Farmer 49zł

Black pudding (100 g), beef (150 g), bacon, cheddar, red onion chutney, romaine lettuce, pickled cucumber, horseradish mayonnaise (500g.) 1/3/6/7

4. Lumberjack Burger 49zł

Beef (150g), bacon, breaded camembert, romaine lettuce, horseradish sauce,
cranberries, crispy fried onions (450g.) 1/3/7

+FRENCH FRIES 12zł (150g.)

DRINKS

COFFEE&TEA

Teapot of Tea - 11,90zł

Winter tea (seasonal) - 21,90zł

Espresso - 9,90zł

Espresso Doppio - 12,90zł

Black Coffee - 9,90zł

White Coffee - 10,90zł

Cappuccino - 11,90zł

Flat White - 12,90zł

Latte - 12,90zł

Latte Macchiato - 13,90zł

Iced Coffee - 15,90zł

Irish Coffee - 22,90zł

Pumpkin Spice Latte - 17,90zł

choice: Hot / Iced

COLD BEVERAGES

Lemonade (0,4l)/(1L) - 14,90/29,90zł

(lemon, strawberry)

Pepsi (0,4l) - 9,90zł

7 UP (0,4l) - 9,90zł

Mirinda (0,4l) - 9,90zł

Schweppes (0,2l) - 8,90zł

Water (0,4l)/(1L) - 7,90/16,90zł

(still, sparkling)

Juice (0,2l) - 8,90zł

(orange, apple)

Lipton Ice Tea (0,2l) - 8,90zł

(peach, lemon)

Pepsi Max (0,2l) - 8,90zł

Red Bull (0,25l) - 13,90zł

FRESHLY SQUEEZED JUICE

0,2l

Apple - 15,90zł

Orange - 15,90zł

Grapefruit - 15,90zł

Pear - 15,90zł

MIX- mix freely - 15,90zł

DRAFT BEER

0,3l/0,5l

Książęce Lager - 13,00/17,00zł

Książęce Pszeniczne - 13,00/17,00zł

Pilsner Urquell - 14,00/18,00zł

Guinness (0,25l/0,5l) - 16,00/22,00zł

BOTTLED BEER

0,5l

Książęce Honey Lager - 18,00zł

Książęce IPA - 18,00zł

Książęce Cherry ALE - 18,00zł

Książęce Vienna Lager - 18,00zł

Książęce Mild Dark Lager - 18,00zł

Lech Premium - 18,00zł

Lech Lime&Mint - 18,00zł

NON-ALCOHOLIC BEER

0,5l

Złote Pszeniczne 0% - 18,00zł

Lech Free Lager 0% - 18,00zł

Lech Lime&Mint 0% - 18,00zł

Cocktails

CLASSIC

1. Mojito 29zł
(400ml)
White rum, lime, mint, cane sugar, soda water

2. JagerStrawberry Mojito 31zł
(400ml)
Jägermeister, strawberry syrup, lime, mint, cane sugar, soda water

3. Pornstar Martini 33zł
(200ml)
Vanilla vodka, Passoã, passion fruit purée, lime juice, sugar syrup, egg white

4. Aperol Spritz 32zł
(450ml)
Prosecco, Aperol, soda water

5. Whisky Sour 30zł
(300ml)
Whisky, lemon juice, sugar syrup, Angostura bitters, egg white

6. Campari Spritz 32zł
(450ml)
Campari, Prosecco, soda water

7. Cuba Libre 29zł
(400ml)
Rum, pepsi, lime juice

8. Espresso Martini 33zł
(200ml)
Espresso, vodka, coffee liqueur, sugar syrup

9. Sex On The Beach 29zł
(450ml)
Vodka, peach liqueur, orange juice, cranberry juice

10. Long Island 39zł
(450ml)
Vodka, tequila, rum, gin, triple sec, cola, lime juice



11. Autumn Aperol 33zł
(450ml)
Prosecco, Aperol, apple juice, cinnamon
served cold or warm

SIGNATURE

1. Limoncello Spritz 33zł
(450ml)
Kurantówka Lemon Vodka, prosecco, soda water

2. Hugo Spritz 33zł
(450ml)
Kurantówka "Szeptucha" Herbal Vodka, prosecco, soda water

3. Quince Sour 33zł
(300ml)
Kurantówka Quince Vodka, sour apple liqueur, pear syrup, apple juice

4. Raspberry Cloud 33zł
(200ml)
Kurantówka Raspberry Vodka, cream, sugar syrup, raspberry purée



5. Apple Pie 33zł
(200ml)
Rum, roasted apples, Angostura bitters, cinnamon syrup, egg white, lemon juice

NON-ALCOHOLIC COCKTAILS

1. Virgin Mojito 23zł
(400ml)
Lime, mint, cane sugar, soda water

2. Aperol Spritz 0% 23zł
(450ml)
Aperol 0%, prosecco 0%, soda water

3. Pornstar Martini 0% 23zł
(200ml)
Lime juice, vanilla syrup, passion fruit purée, egg white

ALCOHOL

RUM

40ml

Bacardi Carta Blanca - 14,00zł
Bacardi Carta Negra - 14,00zł

GIN&TEQUILA

40ml

Gin Lubuski - 11,00zł
Bombay - 18,00zł
Jose Cuervo Silver - 14,00zł
Jose Cuervo Gold - 14,00zł

COGNAC & BRANDY & METAXA

40ml

Hennessy VS - 20,00zł
Remy Martin VSOP - 26,00zł
Cardenal Mendoza - 17,00zł
Metaxa ***** - 15,00zł

KURANTÓWKA

Cherry
Raspberry
Szeptucha
Ginger
Lemon
Cornelian Cherry
Quince

40ml - 12,90zł
200 ml - 59,90zł
0,5l - 109,90zł

SINGLE MALTS

40ml

28,00zł
(Please ask our staff for details)

WHISKY

40ml/0,7l

Jim Beam - 14,90/230,00zł
Jack Daniel's - 19,90/320,00zł
Jameson - 16,90/250,00zł
Bushmill's - 14,90zł/230,00zł
Ballantine's - 16,90/250,00zł
Johnnie Walker Red - 13,90/220,00zł
Chivas Regal - 19,90/320,00zł

VODKAS

40ml/0,7l

Wyborowa - 10,90/160,00zł
Baczewski - 14,90/230,00zł

LIQUEURS

40ml

Jägermeister - 14,00zł
Kahlua - 14,00zł
Campari - 14,00zł
Baileys - 14,00zł
Ramazzotti Amaro - 16,90zł
Averna Amaro - 16,90zł
Fernet Branca - 16,90zł

HOUSE WINE

150ml/0,7l

Wine white / Red - Dry / Semi-sweet
17,00/75,00zł

MULLED WINE

200ml

18,90zł
Alcoholic / Non-alcoholic

ENJOYED YOUR MEAL? SHARE YOUR FEEDBACK!



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Kuranty Toruń

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