

MENU

STARTERS

Chopped beef tenderloin tartare sardine, yolk, onion, butter, marinated mushrooms, mustard	29 zł
Shrimps lime sauce, red onion, chillies, parsley, wheat baguette	29 zł
Mule aglio olio white wine, garlic, parsley, butter	400g / 33 zł 600g / 39 zł

SALADS

Salad with roasted goat cheese seasonal fruit, fad, vinaigrette	28 zł
Salad with marinated beef tomato, cucumber, red onion, vinaigrette, parmesan cheese	28 zł

SOUPS

Fish soup root vegetables, saffron, tomatoes, mussels, shrimp, salmon, zander	20 zł
Traditional Broth with noodles	15 zł

MAIN DISH

Beef Burger bacon, cheddar cheese, baked tomatoes, lettuce, Andalusian sauce	32 zł
Pork loin with bone new potatoes with dill, sauerkraut	38 zł
Suprem corn chicken spinach gnocchi, wine sauce, spinach, sugar peas	34 zł
Seasoned beef entrecôte steak sweet potato puree, pepper sauce, spinach ragout tomatoes mushrooms	52 zł
Sirloin Steak Belgian fries, pepper sauce, salad mix	62 zł
Roasted duck potatoes with rosemary, currant sauce	55 zł

FISH

Zander fillet black risotto, mushrooms, green peas, bacon chips	41 zł
Trout fillet baked in parchment, thyme, wine, vegetables	38 zł

PASTA

Tagliatelle with chicken and zucchini in a cream sauce	28 zł
Tagliatelle with sun-dried tomatoes spinach, garlic, olive-wine sauce	28 zł

DESERY

Creme brule with whiskey	17 zł
Chocolate fondant	17 zł
Eton Mess meringue, vanilla sauce, mascarpone	18 zł
Apple-strawberry crumble vanilla ice cream	17 zł
Pear sorbet with bison grass vodka	10 zł
Home cake	14 zł

VEGE

Hummus with peppers chickpeas, tahini, coriander, olive oil	16 zł
Baked potato cream nuts, sour cream	16 zł
Sweet potato salad chickpeas, avocados, pomegranate	23 zł
Dania główne:	
Fried Oyster Mushrooms Puree with kale pesto, string beans, roasted garlic	31 zł
Cauliflower Steak baked sweet potato, mint yogurt dip, pomegranate, red pepper	32 zł

COFFEE

Espresso	10 zł
Latte	12 zł
Americano	9 zł
Coffee with milk	12 zł
Doppio – double espresso	12 zł
Flat White	12 zł
Irish Coffee	19 zł
Cappucino	12 zł
Caffe Frappe	14 zł
Iced coffee	18 zł
vanilla ice cream and whipped cream	

RICHMONT TEA

Different flavors (ask the waiter)	12 zł
---------------------------------------	-------

NON ALCOHOL DRINKS

Virgin Mojito lime, mint, sparkling water, crushed ice, cane sugar	15 zł
Olimpia Sprint orange juice, apple juice, blackberry juice, grenadine	12 zł
Raspberry Virgin Mojito raspberry mousse, lime, mint, crushed Ice, sparkling water	18 zł

COLD DRINKS

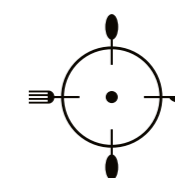
Juices	8 zł
orange, apple, blackberry, grapefruit	
Fresh Fruit juice	15 zł
orange / grejpfrut / mix	
Coca- Cola / Cola zero/ Fanta / Sprite / Tonic	8 zł
Ice Tea FuzeTea	8 zł
Kropla Beskidu	33cl – 8 zł / 75cl – 14 zł
Kropla Delice	33cl – 8 zł / 75cl – 14 zł
Lemonade	25cl – 10 zł / 1 L – 25 zł

BEER

Draft beer	
Wawelskie	0,3 l – 11 zł / 0,5 l – 13 zł
Bottles	
Pilsner Urquell	0,5 l – 12 zł
Lech Free	0,5 l – 12 zł
Wawelskie Ciemne	0,5 l – 13 zł
Wawelskie Jasne Pełne	0,5 l – 13 zł
Wawelskie Pszeniczne	0,5 l – 13 zł
Wawelskie Lager	0,5 l – 13 zł
Wawelskie Pils	0,5 l – 13 zł
Wawelskie Miód z Maliną	0,5 l – 13 zł
Wawelskie AIPA	0,5 l – 15 zł
Wawelskie Green Lemon	0,5 l – 13 zł
Wawelskie Rye AIPA	0,5 l – 13 zł
Wawelskie Weizen AIPA	0,5 l – 13 zł

COCKTAILS

Aperol Spritz	24 zł
Aperol, frizzante, sparkling water, orange	
Tequila Sunrise	21 zł
Silver Tequila, grenadine syrup, orange juice	
Mojito	22 zł
Rum, brown sugar, mint, lime, sparkling water	
Cuba Libre	21 zł
Rum, Coca-Cola, lime	
Long Island Ice Tea	28 zł
Rum, vodka, gin, tequila, cointreau, Coca-Cola, lime juice	
Margarita	21 zł
Silver Tequila, cointreau, lemon juice	



PROJEKT
STRZELNICA

ul. Królowej Jadwigi 220, Kraków
12 307 70 90

manager@projektstrzelnica.pl