MONKA at Rother's Mills

MONKA was born from the history of Rother's Mills and the idea of gathering around a shared table. We wanted to create a place where craftsmanship, local produce and contemporary hospitality come together. Our kitchen is built around bread baked in-house, fresh pasta and seasonal ingredients sourced from local producers. The food is designed for sharing, conversation and spending time together. In this setting, the history of Rother's Mills takes on a new culinary dimension.

Rother's Mills Centre for Science and Culture

Rother's Mills is one of Bydgoszcz's most important historic landmarks and a symbol of the city's industrial heritage. Following an extensive restoration, it has become a contemporary destination combining culture, education and gastronomy. The Centre for Science and Culture offers interactive exhibitions, stories about the history of the site and engaging ways to explore science through hands-on experiences. The complex also features a free viewing terrace overlooking Mill Island and Bydgoszcz Old Town. It is a place where the past naturally meets the future.

Collaboration with the Faculty of Design Arts and the Product Design Programme at the J. J. Śniadecki University of Science and Technology

Together with the Faculty of Design Arts and the Product Design Programme at the J. J. Śniadecki University of Science and Technology, under the guidance of Dr Magda Jugo, we developed a collection of original ceramic objects inspired by MONKA and Rother's Mills. The students created functional pieces referencing the architecture of the building, details of the restaurant interior and MONKA's visual identity. The project demonstrated the value of collaboration between business, academia and emerging designers. The result is a unique collection combining everyday functionality with an artistic interpretation of the place and its history.

MŁYNY ROTHERA

INIFORMATION

For groups of 6 or more people we do not split bills.

For groups of 6 or more people we add 10% waiter service.

List of allergens available in the menu.

You can take our desserts and breads with you!
(package PLN 5 / pc , bag PLN 2/pc).

Information on issuing a vat invoice
please inform staff before placing an order.

(V) – vegetarian (W) – vegan

RESERVATION À LA CARTE

zjedz.my/monka_torun

577 720 955

RESERVATION GROUPS & EVENTS

rezerwacjemonkabydgoszcz@gmail.com

ALLERGENS

1. Cereal grains containing **GLUTEN**, i.e. wheat, rye, barley, oats, spelt or kamut wheat , as well as grains of hybrid varieties of the above cereals and products prepared on their basis **2. CRUSTACEANS** and products thereof **3.EGGS** and products thereof; **4.FISH** and products thereof **5. PEANUTS** (peanuts) and derived products **6.SOYA** and derived products **7.MILK** and products thereof (including lactose) **8. NUTS** i.e. almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecans (Carya illinoinensis), Brazil nuts (Bertholletia excelsa), pistachios / pistachio nuts (Pistacia vera), macadamia nuts (Macadamia) or Queensland nuts (Macadamia ternifolia), as well as products thereof, except for nuts used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin **9.CELERY** and derived products **10. MUSTARD** and derived products **11. SESAME SEEDS** and derived products **12. SULPHUR DIOXIDE** and sulphites in concentrations above 10 mg/kg or 10 mg/litre expressed as total SO_2 for products ready for immediate consumption or prepared for consumption in accordance with the manufacturers' instructions **13. LUPIN** and derived products **14. MOLLUSCS** and derived products.

December 3, 2014 By virtue of Regulation (EC) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers , the European Union has imposed on the owners of all catering establishments the obligation to inform customers about the composition of dishes, and above all about allergens that may be present in them.

FIRST BITES

MARINATED GREEN OLIVES / 18 PLN (W)

Italian olives, chilli, lemon, fresh herbs 120g (11)

BREAD & WHIPPED BUTTER / 13 PLN (V)

Sourdough bread from our bakery, whipped butter, sea salt 160g (1,7)

FOCACCIA WITH BASIL PESTO / 29 PLN (V)

Freshly baked focaccia, basil and pine nut pesto, roasted garlic aioli,
extra virgin olive oil 300g (1,3,7,8)

ITALIAN CHEESE SELECTION / 68 PLN (V)

Pecorino Romano, Provolone, Gorgonzola Dolce, homemade preserve, fig, honey,
MONKA focacci 240g (1,5,6,7,8,12)

ITALIAN COLD CUTS SELECTION / 68 PLN

Prosciutto crudo, spianata piccante, coppa, homemade pickles, MONKA focaccia 240g
(1,5,6,7,8,12)

STARTERS

ROASTED CAULIFLOWER WITH CHEESE / 25 PLN (V)

Oven-roasted cauliflower, creamy cheese sauce, thyme crumble, Emilgrana cheese 210g (1,6,7)

FRIES BY MONKA / 22 PLN (V)

Thick-cut fries, roasted garlic aioli or truffle mayonnaise, Grana Padano, chives 200g (1,3,6,7,10)

BRUSSELS SPROUTS WITH SWEDE / 26 PLN (V)

Glazed Brussels sprouts with sweet-and-sour emulsion, roasted swede, orange segments, crispy pangrattato 240g (1,12)

ROASTED CARROTS WITH LABNEH / 25 PLN (V)

Roasted carrots, tahini labneh, pomegranate, chervil, caramelised cashews 220g (5,6,8,10,12)

PRAWNS WITH CHORIZO / 69 PLN

Prawns in a butter and wine emulsion with garlic and chorizo, parsley, MONKA focaccia 340g (1,2,6,7,12,14)

BEEF TARTARE WITH MUSHROOMS / 59 PLN

Beef tenderloin, sous-vide egg yolk, mushroom mayonnaise, shallot, mustard seeds, pickled mushrooms, Jerusalem artichoke crisps, MONKA bread 240g (1,3,6,7,10)

SOUPS

SOUR RYE SOUP ON MONKA SOURDOUGH / 39 PLN

Rich sour rye soup made with our sourdough starter, creamy potatoes with bacon, egg, grilled white sausage 340g (1,3,7)

ROASTED TOMATO CREAM SOUP / 26 PLN (V)

Roasted tomato cream soup, basil pesto, ricotta, leek oil 330g (7,8)

SOUP OF THE DAY

A seasonal soup prepared daily by our kitchen. Ask our team for today's selection.

SALADS

CRISPY HALLOUMI / 53 PLN (V)

Mixed greens, golden fried halloumi, avocado, spiced pickled pear,
cherry tomato, raspberry balsamic dressing, toasted sunflower seeds 380g (1,7,8,10)

CAESAR WITH CHICKEN / 49 PLN

Sous-vide chicken breast, romaine lettuce, MONKA croutons, Grana Padano,
classic anchovy dressing 390g (1,6,9,10)

CAESAR WITH PRAWNS / 65 PLN

Prawns in butter–wine emulsion, romaine lettuce, MONKA croutons,
Grana Padano, classic anchovy dressing 390g (1,6,9,10)

PASTA

GNOCCHI WITH PORCINI MUSHROOMS / 57 PLN (V)

Homemade potato gnocchi, creamy porcini sauce, lemon ricotta, roasted parsley root, Jerusalem artichoke, toasted pine nuts 370g (1,3,7,8)

CASARECCE WITH BEEF TENDERLOIN / 78 PLN

Fresh egg casarecce, grilled beef tenderloin, sun-dried tomatoes, red onion, courgette, demi-glace, Emilgrana cheese 390g (1,3,6,7,9,10)

CHICKEN TERIYAKI FAGOTTINI / 59 PLN

Fagottini filled with teriyaki chicken, pak choi, homemade kimchi, chicken "pho" sauce, caramelised nuts, coriander 370g (1,3,5,6,7,8,9,10)

PASTA ALLA ZOZZONA / 69 PLN

Homemade elbow pasta, crispy guanciale, salsiccia, creamy tomato sauce with egg yolk, Pecorino Romano, basil 380g (1,3,7,12)

FISH

FISH & CHIPS / 69 PLN

Black cod loin in beer batter, thick-cut fries, homemade coleslaw, tartare sauce, grilled lemon 420g (1,3,4,10,12)

TUNA STEAK / 92 PLN

Grilled tuna steak, pumpkin purée with orange and kaffir lime, roasted fennel, pak choi, beurre blanc with capers and chives 370g (4,7,12)

MAIN COURSES

ROASTED SWEET POTATO WITH RATATOUILLE & CURRY / 51 PLN (W)

Roasted sweet potato, vegetable ratatouille, coconut milk curry sauce, pomegranate with herbs, parsley crisps 380g

CORN-FED CHICKEN / 69 PLN

Sous-vide corn-fed chicken, pumpkin purée with quinoa, king oyster mushroom, roasted Jerusalem artichoke, kale with sunflower seeds, apricot chutney 385g (12)

BONE-IN PORK SCHNITZEL / 69 PLN

Breaded bone-in pork loin, buttery mashed potatoes, braised beetroot, beef sauce, button mushrooms with pearl onions 520g (1,3,6,7,9,10)

AGED SIRLOIN STEAK / 117 PLN

Aged heifer roast beef, potato gratin, roasted seasonal vegetables with herb salsa, green peppercorn demi-glace 400g (7,9,12)

DRY-AGED BONE-IN RIB-EYE / 174 PLN

Dry-aged rib-eye steak, grilled to preference, warm grilled romaine lettuce with herb salsa, demi-glace 640g (1,7,9)

SIDES

BUTTERY MASHED POTATOES / 15 PLN (V)

Mashed potatoes, Grana Padano, chives 200g (7)

FRIES BY MONKA / 22 PLN (V)

Thick-cut fries, roasted garlic aioli or truffle mayonnaise, Grana Padano, chives 200g (1,3,6,7,10)

ROASTED CAULIFLOWER WITH CHEESE / 25 PLN (V)

Oven-roasted cauliflower, creamy cheese sauce, thyme crumble, Emilgrana cheese 210g (1,6,7)

BRUSSELS SPROUTS WITH SWEDE / 26 PLN (V)

Glazed Brussels sprouts with sweet-and-sour emulsion, roasted swede, orange segments, crispy pangrattato 240g (1,12)

NEAPOLITAN PIZZA

DOUGH WEIGHT 280–300 G

ANTICA

MARINARA / 28 PLN (VV)

Tomatoes, garlic, Sicilian oregano, olive oil, basil (1,9)

MARGHERITA / 34 PLN (V)

Tomatoes, fior di latte mozzarella, Grana Padano, olive oil, basil (1,7,9)

MARGHERITA BUFALA / 46 PLN (V)

Tomatoes, fior di latte mozzarella, buffalo mozzarella, Grana Padano, olive oil, basil (1,7,9)

MARGHERITA PROSCIUTTO COTTO / 44 PLN

Tomatoes, fior di latte mozzarella, prosciutto cotto, Grana Padano, olive oil, basil (1,7,9)

MODERNISTICA

FUNGHI / 49 PLN (V)

Provolone, wild mushrooms, caramelised onion, parsley, potato crisps 290g (1,7)

BURRATA / 59 PLN (V)

Tomatoes, colourful tomatoes, burrata filled with pesto Genovese, Sicilian oregano, olive oil (1,7,8,9)

GORGONZOLA / 48 PLN (V)

Fior di latte mozzarella, gorgonzola, Grana Padano, pear, pine nuts, rocket (1,7,8)

TEXAS / 49 PLN

Barbecue sauce, fior di latte mozzarella, grilled chicken, sweetcorn, spring onion 290g (1,7,10,12)

PIZZA OF THE WEEK

Ask your server about the chef's current special

CLASSICA

QUATTRO FORMAGGI / 56 PLN

Buffalo mozzarella, gorgonzola, pecorino, Grana Padano, confit garlic, honey, thyme (1,7,8)

SALAME / 45 PLN

Tomatoes, Napoli salami, fior di latte mozzarella, cherry tomatoes (1,7,9)

PICANTE / 49 PLN

Tomatoes, fior di latte mozzarella, Calabrian nduja, spianata salami, ricotta (1,7,9)

CAPRICCIOSA / 53 PLN

Tomatoes, fior di latte mozzarella, prosciutto cotto, artichokes, mushrooms, olives (1,7,8)

PARMA / 59 PLN

Tomatoes, fior di latte mozzarella, prosciutto crudo, rocket, Grana Padano (1,7,8)

LARDO & STRACCIATELLA / 58 PLN

Potato cream, jalapeño, lardo, stracciatella, dill, black pepper (1,6,7)

DESSERTS

TIRAMISÙ / 36 PLN (V)

Mascarpone cream, espresso-soaked sponge, amaretto, cocoa,
vanilla ice cream, warm raspberry sauce 220g (1,3,7)

PISTACHIO SPONGE CAKE WITH CREAM / 36 PLN (V)

Pistachio sponge cake, white chocolate and vanilla crémeux, marinated plum, raspberry
sauce, cream ice cream 260g (1,3,7,8)

AFFOGATO / 22 PLN (V)

Vanilla ice cream topped with hot espresso 85g (3,7)

ICE CREAM DESSERT / 36 PLN (V)

Artisanal ice cream (2 flavours), seasonal fruit, chocolate crumble

POLISH WINES

(12.5cl, 75cl)

START WITH SPARKLING

fresh, light, elegant

WINNICA GOSTCHORZE GOST ART / 200 PLN

LUBUSZ | POLAND | PINOT BLANC, PINOT GRIS, RIESLING | 13%
peach, green apple, creamy bubbles, fresh acidity, dry

FRESH & LIGHT

white, light, crisp

CUVÉE SILESIAN / 36 • 180 PLN

LOWER SILESIA | JOHANNITER, SOLARIS, HIBERNAL, BIANCA | 13%
apple, flowers, crispness, lightness, fresh

MAJĄTEK DRZEWCE SOLARIS / 36 • 180 PLN

LUBLIN REGION | SOLARIS | 12%
apple, apricot, floral notes, gentle sweetness, freshness

CLASSICS FOR THE TABLE

white, the best of Poland

KAMIL BARCZENTEWICZ PINOT BLANC / 36 • 180 PLN

LUBLIN REGION | POLAND | PINOT BLANC | 12,5%
apple, pear, delicate, elegant, fresh

KAMIL BARCZENTEWICZ CHARDONNAY BETON / 220 PLN

LUBLIN REGION | POLAND | CHARDONNAY | 13%
apple, citrus, creaminess, structure, minerality

KOJDER SOUVIGNIER GRIS / 220 PLN

WEST POMERANIA | POLAND | SOUVIGNIER GRIS | 12,5%
pear, apricot, herbs, creaminess, balanced

CHARACTER & TERROIR

white, discover Poland

KAMIL BARCZENTEWICZ RIESLING / 220 PLN

LUBLIN REGION | POLAND | RIESLING | 12,5%
lemon, peach, minerality, tension, crisp

DOM BLISKOWICE ULTRA / 225 PLN

LESSER POLAND VISTULA GORGE | POLAND | JOHANNITER | 11,8%
apple, citrus, precision, minerality, fresh

DOM BLISKOWICE RATED R / 220 PLN

LESSER POLAND VISTULA GORGE | POLAND | RIESLING | 11,9%
citrus, minerality, lightness, fresh, high acidity

MAJĄTEK DRZEWCE WINEORANGE / 240 PLN

| LUBLIN REGION | POLAND | MUSCARIS, SOLARIS | 12,5%
candied citrus, quince, ripe peach, honey, black tea

LIGHT & JUICY

red, low tannins, fresh

DOM BLISKOWICE MONDAY LISA / 30 • 160 PLN

LESSER POLAND VISTULA GORGE | POLAND | RONDO, REGENT | 10,8%
forest berries, freshness, light tannins, juicy, easy-drinking

CHARACTER & STRUCTURE

red, discover Poland

KAMIL BARCZENTEWICZ DOBRE MODRE / 250 PLN

LUBLIN REGION | POLAND | BLAUFRÄNKISCH | 12%
dark fruit, spice, structure, tannins, character

KAMIL BARCZENTEWICZ DOBRE MINOR / 50 • 250 PLN

LUBLIN REGION | POLAND | PINOT NOIR | 12%
raspberry, cherry, elegance, gentle tannins, lightness

SPARKLING WINE

(12.5cl, 75cl)

LIGHT & APERITIF

light, fresh

CORVEZZO HERITAGE PROSECCO VALDOBBIADENE DOCG BRUT / 25 • 120 PLN

VENETO | ITALY | GLERA | 11%
apple, pear, citrus, gentle bubbles, fresh

PROA CAVA BRUT / 120 PLN

CATALONIA | SPAIN | XAREL-LO, MACABEO, PARELLADA | 11%
citrus, yeasty, apple, elegance

CLASSIC & ELEGANT

traditional method, classic grapes

SCHLOSS GOBELSBURG BRUT RESERVE / 240 PLN

KAMPTAL | AUSTRIA | GRÜNER VELTLINER, PINOT NOIR, RIESLING | 12%
pear, ripe peach, apricot, dried herbs, chamomile

MUMM CORDON ROUGE / 345 PLN

CHAMPAGNE | FRANCE | PINOT NOIR, PINOT MEUNIER, CHARDONNAY | 12,5%
citrus, yeasty, light, elegant, mineral

PERRIER JOUET GRAND BRUT / 385 PLN

CHAMPAGNE | FRANCE | PINOT NOIR, PINOT MEUNIER, CHARDONNAY | 12,5%
floral, vanilla, apple, minerality, sparkling

DOMAINE HAAG CREMANT / 28 • 160 PLN

ALSACE | FRANCE | PINOT BLANC, RIESLING, PINOT GRIS | 12,5%
minerality, citrus, yeasty, elegant

WHITE WINE

(12.5cl, 75cl)

LIGHT & FRESH

light, crisp, clean

CONDE VILAR VINHO VERDE / 95 PLN

VINHO VERDE | PORTUGAL | LOUREIRO, TRAJADURA | 10%
green apple, citrus, freshness, gentle spritz, crispness

VON WINNING WEISSERBURGUNDER / 30 • 160 PLN

PFALZ | GERMANY | PINOT BLANC | 12%
apple, pear, citrus, freshness, subtle creaminess

TENUTE SALVATERRA ANTICA VIGNA DOC / 25 • 125 PLN

VENICE | ITALY | PINOT GRIGIO | 12%
ripe fruit, pear, minerality, fresh acidity, elegance

FRUITY & AROMATIC

fruity, aromatic, bold

FERN RIDGE SAUVIGNON BLANC / 36 • 180 PLN

MARLBOROUGH | NEW ZEALAND | SAUVIGNON BLANC | 13%
passion fruit, grapefruit, lime, tropical fruit, fresh herbs

TRAMBUSTI LE NICCHIOLE CHARDONNAY DI TOSCANA / 120 PLN

TUSCANY | ITALY | CHARDONNAY | 13%
apple, vanilla, delicate fruit, softness, elegance

DOMAINE HAAG GEWÜRZTRAMINER AOC / 195 PLN

ALSACE | FRANCE | GEWÜRZTRAMINER | 13%
rose, yellow fruit, spice, aromatic intensity, fullness

TENUTA ULISSE PECORINO IGP / 36 • 180 PLN

ABRUZZO | ITALY | PECORINO | 13%
pineapple, white peach, sage, freshness, fullness

WEINGUT THANISCH RIESLING HOCHGEWÄCHS / 32 • 160 PLN

MOSEL | GERMANY | RIESLING | 12%
peach, apple, stone fruit, fresh acidity, gentle sweetness

ANTINORI GUADO AL TASSO BOLGHERI VERMENTINO DOC / 280 PLN

BOLGHERI | TUSCANY | ITALY | VERMENTINO | 12,5%
citrus, white peach, flowers, freshness, minerality

FULL & STRUCTURED

fuller-bodied, smooth, complex

EMILIANA NOVAS CHARDONNAY / 🍷 26 • 130 PLN

CASABLANCA VALLEY | CHILE | CHARDONNAY | 13,5%
tropical fruit, white fruit, hazelnut, subtle oak, fresh acidity

RIOJA VEGA TEMPRANILLO BLANCO RESERVA / 350 PLN

RIOJA | SPAIN | TEMPRANILLO BLANCO | 12,5%
apple, pear, subtle oak, creaminess, elegance

CHRISTOPH BAUER GRAUER BURGUNDER / 🍷 30 • 150 PLN

BURGENLAND | AUSTRIA | GRAUER BURGUNDER | 12,5%
pear, apple, almond, creamy, balanced

MINERAL & TERROIR

dry, precise, mineral

WEINGUT WALDSCHÜTZ GRÜNER VELTLINER DAC / 150 PLN

KAMPTAL | AUSTRIA | GRÜNER VELTLINER | 12,5%
green apple, citrus, white pepper, freshness, minerality

SAN LEONARDO VETTE / 🍷 36 • 180 PLN

TRENTINO | ITALY | SAUVIGNON BLANC | 12,5%
gooseberry, white peach, fresh herbs, crispness, minerality

REVERDY & FLIS SANCERRE AOP / 280 PLN

LOIRE VALLEY | FRANCE | SAUVIGNON BLANC | 13%
gooseberry, lemon, flint, high acidity, precision

DOMAINE HAAG RIESLING ZINNKOEPFLÉ GRAND CRU / 290 PLN

ALSACE | FRANCE | RIESLING | 13%
citrus, peach, minerality, tension, long finish

DOMAINE LUCIE THIÉBLEMONT CHABLIS / 290 PLN

CHABLIS | BURGUNDY | FRANCE | CHARDONNAY | 12,5%
white flowers, green apple, minerality, salinity, fresh acidity

NATURAL WINES

(12.5cl, 75cl)

free-spirited, fresh, unexpected

TENUTA DI MONTE ANTICO MARMENNA

BIANCO / 24 • 120 PLN

TUSCANY | ITALY | TREBBIANO | 13,5%

baked apple, pear, apricot, orange blossom, jasmine tea

TENUTA DI MONTE ANTICO MARMENNA

ROSSO / 24 • 120 PLN

TUSCANY | ITALY | SANGIOVESE | 11,5%

cherry, blackcurrant, cranberry, strawberry, fresh almonds

ORANGE WINES

(12.5cl, 75cl)

aromatic, herbal, with gentle tannins

SONNENGRUSS NAT / 32 • 160 PLN

WEINVIERTEL | AUSTRIA | RIESLING, GRÜNER VELTLINER | 11,5%

lemon, apple, white pepper, herbal notes, gentle tannins

KITSI & KITSMATSURI RKATSITELI ORANGE / 28 • 140 PLN

KAKHETI | GEORGIA | RKATSITELI | 11,5%

pear, nectarine, mango, citrus, wild herbs

ROSÉ WINE

(12.5cl, 75cl)

light, fresh, dry

PINOT NOIR ROSÉ VON WINNING / 30 • 150 PLN

PFALZ | GERMANY | PINOT NOIR | 12%

strawberry, raspberry, freshness, dry, elegant

RED WINE

(12.5cl, 75cl)

LIGHT & JUICY

delicate, fresh, fruity

REVERDY & FLIS SANCERRE ROUGE SILEX AOP / 330 PLN

LOIRE VALLEY | FRANCE | PINOT NOIR | 12,5%
cherry, raspberry, minerality, lightness, elegance

CHRISTOPH BAUER ZWEIGELT BIO / 🍷 26 • 130 PLN

BURGENLAND | AUSTRIA | ZWEIGELT | 12%
cherry, currant, pepper, freshness, juicy

TRIED & TRUE CLASSICS

fruity, balanced, gentle tannins

RIOJA VEGA CRIANZA / 🍷 36 • 180 PLN

RIOJA | SPAIN | TEMPRANILLO | 13,5%
cherry, vanilla, spice, oak, classic

RADICCA MONTEPULCIANO D'ABRUZZO DOC / 170 PLN

ABRUZZO | ITALY | MONTEPULCIANO | 13%
dark cherry, herbs, juiciness, food-friendly, balanced

CHÂTEAU LA PETIT BARDE / 🍷 34 • 165 PLN

BORDEAUX | FRANCE | MERLOT, CABERNET SAUVIGNON | 13%
red fruit, herbs, soft tannins, classic

ANTINORI GUADO AL TASSO CONT'UGO / 400 PLN

BOLGHERI | TUSCANY | ITALY | MERLOT | 14%
ripe cherry, blackberry, Mediterranean herbs, liquorice, velvety tannins

MATURE & COMPLEX

deep, elegant, long finish

BUGLIONI AMARONE DELLA VALPOLICELLA "IL LUSSURIOSO" / 400 PLN

VENETO | ITALY | CORVINA & OTHER GRAPES | 15,5%
dried fruit, cocoa, spice, power, long finish

BORGOGNO BAROLO CLASSICO DOCG / 420 PLN

PIEDMONT | ITALY | NEBBIOLO | 14%
rose, cherry, tar, tannins, age-worthy

BOLD & STRUCTURED

dark fruit, spice, intensity

TWO HANDS TENACITY OLD VINE / 30 • 170 PLN

MCLAREN VALE, BAROSSA VALLEY | AUSTRALIA | SHIRAZ | 14%
dark cherry, plum, forest berries, cloves, cedar

PULENTA ESTATE MALBEC / 280 PLN

MENDOZA | ARGENTINA | MALBEC | 14%
dark fruit, plum, spice, structure, smooth

IRONSTONE ZINFANDEL OLD VINE / 200 PLN

CALIFORNIA | USA | ZINFANDEL | 14,5%
ripe fruit, spice, fruit sweetness, full-bodied

CANTINA DE FALCO PRIMITIVO DI MANDURIA / 38 • 190 PLN

APULIA | ITALY | PRIMITIVO | 14,5%
dark fruit, chocolate, spice, rich, intense

ANTICA VIGNA VALPOLICELLA CLASSICO RIPASSO / 170 PLN

VENETO | ITALY | CORVINA, RONDINELLA, CORVINONE | 14%
dried cherries, spice, softness, depth, structure

FORTIFIED & SWEET WINE

(7.5cl, 12.5cl, 75cl)

PORTO FINE TAWNY / 19 7.5 CL • 225 PLN

DOURO | PORTUGAL | GRAPE BLEND | 19%
caramel, nut, apricot, velvety, balanced

WEINGUT GUNDERLOCH JEAN BAPTISTE RIESLING KABINETT / 28 12.5 CL • 165 PLN

RHEINHESSEN | GERMANY | RIESLING | 10,5%
ripe citrus, apricot, nectarine, flowers, warm stones