



WINES FROM THE SLAVIC LANDS

WINES

Wine is an alcoholic beverage of ancient origin, created from fermented grape must.

There are many varieties of wine, differing
in colour, aroma and flavour.

The process of production, along with the vintage, shapes
its unique character.

Since the earliest times, wine has been deeply connected with culture and tradition,
accompanying people through countless gatherings and celebrations.

Alongside classic wines, especially in our region, fruit wines made from ingredients
other than grapes became
part of this heritage at a very early stage.

Our selection is based primarily on exceptional wines
and fruit wines crafted by local wineries.

SPARKLING WINES

Euphoria Extra Dry – Juhász, 32 | 150
Eger, Hungary 12%
sparkling, light, fresh
recommended pairings: aperitif, appetizers, fish, cheese

Crème #9 Pet-Nat – Strekov 1075, 66 | 310
Slovakia 12%
pet-nat, natural, crisp
recommended pairings: appetizers, fish, fermented vegetables, vegetables

GostArt 280
Gostchorze, Lublin region, Poland 12,5%
sparkling, mineral, citrusy
recommended pairings: fish, cheese, appetizers, tasting menus

Jackowiak-Rondeau Tradition Cuvée Brut 585
Champagne, France 12%
champagne, dry, elegant
recommended pairings: fish, poultry, cheese, tasting menus

Solescence – JM Sélèque, 635
Champagne, France 12%
champagne, creamy, complex
recommended pairings: fish, poultry, cheese, tasting menus

WHITE WINES

Riesling 2 – Winnica Jakubów, 44 | 220
Lower Silesia, Polska 12%
dry, mineral, crisp
recommended pairings: fish, seafood, cheese, fermented vegetables

Tokaj Dry – Zsirai 48 | 225
Tokaj, Hungary 12%
dry, mineral, crisp
recommended pairings: fish, cheese, seasonal vegetables, fermented dishes

Solaris – Turnau, 59 | 280
West Pomerania, Poland 12,5%
dry, fruity, full-bodied
recommended pairings: fish, poultry, cheese, seasonal vegetables

Chardonnay – Majątek Drzewce, 82 | 385
Poland 11,5%
dry, creamy, fresh
recommended pairings: poultry, cheese, seasonal vegetables, fish

C Sauvignier Gris – Charbielin, 240
Poland 12%
dry, refreshing, light
recommended pairings: fish, seasonal vegetables, cheese

2013 Tokaji Furmint Dry Istenhegy-Meggyes – Péter Sétét / Míves Borház, 260
Tokaj, Hungary 13,5%
dry, mature, complex
recommended pairings: fish, mushrooms, cheese, fermented dishes

2023 Múzsia – Bott Frigyes, 280
Mužla, Slovakia 13.5%
dry, mineral, food-friendly
recommended pairings: fish, cheese, seasonal vegetables, fermented vegetables

2023 Super Granum – Bott Frigyes, 280
Mužla, Slovakia 13%
dry, fuller-bodied, mineral
recommended pairings: fish, mushrooms, cheese, roasted vegetables

Gewürztraminer – Winnica Marcinowice, 310
Lubuskie region, Poland 13%
dry, aromatic, spicy
recommended pairings: poultry, cheese, honey dishes, desserts

ROSÉ WINES

Rosé – Winnica Płochockich, 44 | 210
Sandomierz Upland, Poland 12,5%
dry, light, fresh
recommended pairings: appetizers, fish, seasonal vegetables, light meats

Naturysta Rosé - Winnica Jakubów, 48 | 225
Poland 12,5%
pet-nat, natural, fresh, fruity
recommended pairings: fermented vegetables, light meats, seasonal vegetables, appetizers

RED WINES

Pinot Noir 52 | 245
Milovin, Slovakia 13,5%
dry, light, juicy
recommended pairings: poultry, mushrooms, cheese, roasted vegetables

Cabernet – Turnau, 63 | 295
West Pomerania, Poland 11,5%
dry, fruity, oaked
recommended pairings: red meat, cheese, mushrooms

N°32 – Czajkowski, 260
Podkarpacie, Poland 13%
dry, balsamic, oaked
recommended pairings: game, red meat, mushrooms, cheese

Refosk – Piquentum 280
Istria, Croatia 13,5%
dry, tannic, concentrated
recommended pairings: game, red meat, mushrooms

2021/2022 Frankie 420
Strekov 1075, Slovakia 12.5%
natural red, juicy
recommended pairings: game, mushrooms, red meat, cheese

Thøma 24 – Czajkowski, 455
Podkarpacie, Poland 13,5%
dry, velvety, fuller-bodied
recommended pairings: game, red meat, cheese, roasted dishes

ORANGE WINES

2022 Welschriesling Šupkač 11.5% 59 | 280
Stoner; Sütő, Strekov, Slovakia
orange wine, structured, herbal
recommended pairings: mushrooms, cheese, roasted vegetables, fish

2022 Veltlin – Strekov 1075, 335
Slovakia 11.5%
dry, fresh, herbal
recommended pairings: fish, fermented vegetables, seasonal vegetables, cheese

Tamjanika – Oskar Maurer, 345
Fruška Gora, Serbia 14%
orange wine, aromatic, tea-like
recommended pairings: cheese, seasonal vegetables, fermented vegetables, spiced dishes

CIDER & FRUIT WINES

Heritage of Poland Pear 32| 150
Kuyavia, Poland 12%
fruity, ripe, gentle
recommended pairings: cheese, poultry, vegetables, desserts

Heritage of Poland Plum, 32 | 150
Kuyavia, Poland 13%
plum-driven, off-dry, spicy
recommended pairings: game, cheese, roasted vegetables, honey dishes

Apple Papple Semi Dry 32 | 150
Kuyavia, Poland 12%
off-dry, apple-driven, fresh
recommended pairings: fish, light meats, appetizers, seasonal vegetables

Sott – Oskar Maurer 74 | 335
Fruška Gora, Serbia 14%
sweet, herbal, complex
recommended pairings: desserts, blue cheese, foie gras, fruit desserts

Chyliczki Cider – Stary Sad 120
Mazovia, Poland 7%
dry, semi-sparkling, spicy
recommended pairings: appetizers, fish, fermented vegetables, seasonal vegetables

NATURAL & NON-ALCOHOLIC

Irsai Olivér 0% - Juhász 28 | 140
Eger, Hungary
fresh, mineral
recommended pairings: fish, cheese, seasonal vegetables, appetizers

Euforia Black Currant & Bergamot – Jan Klimes, 130
Czech Republic
natural, fruity, herbal
recommended pairings: fermented vegetables, seasonal vegetables, light dishes, desserts