Bibenda Cocktails

41,– Vesuvio
* dry, vegetal.
Tenjaku blend with ramiro pepper, white vermouth, cocoa bitter and oil.

39,– Old Plummy
* sweet, spiced.
Wild Turkey tahini fat-washing, roasted plum and rosehip jam, salt.

38,– MG Sour
* fruity–sour.
Rye Mikrogorzelnia infused with hyssop, blackcurrant jam.

36,– Buenos Aires
* herbal, refreshing.
Homemade Cola, Fernet Branca, lime zest.

38,– White Lotus
* floral–fruity.
Jasmine-infused gin, Dragma, rosemary–apricot cordial, shiso oil.

32,– La Rivoluzione
* dessert, creamy.
Campari, homemade cream-and-orange ice cream.

Beverages 0 %

18,– Citrus Lemonade

15,– Pressed organic juice
apple with pear
apple with beetroot
apple with carrot

22,– Agua de jamaica
Hibiscus lemonade with cinnamon

25,– Beer 0%

22,– Pandan Ice Tea
Aloe tea with lemongrass

21,– I AM NOT FULL
Riesling 0%
Blanc de Blanc 0%

22,– Matcha hot / cold
oat milk

Mikrozuza

25/99 Kombucha
Lemon
Milk Oolong
Jasmine & Yuzu
JUN

24/99 Tibicos
Lavender

Digestivo.PL

35,– Mikrogorzelnia
Tello
Amaro Warszawa

35,– Podole Wielkie Vodka

35,– Dragma
White / Red / Orange

35,– Frant

ENG



Dear friends!
We are slowly saying goodbye to summer, but don't worry! There is still plenty going on in our farmers' fields.
In this menu, you will find the first pumpkins, autumn varieties of green beans, plums and apples.
In a meantime, we are already thinking about more comfortable plates for long, rainy days.

Aperitivo

38,– Negroni
Tenjaku gin, Campari, red vermouth.

38,– Spritz:
Aperol/Campr/Sarti frizzante, soda water.

38,– Americano
Punt e Mes, Campari, soda water.

37,– Negroni Sbagliato
Red vermouth, Campari, Frizzante.

Ask your server!
Classic cocktails
Craft beer

Aperitivo 0%

27,– Crodinoespresso
Crodino, Espresso

28,– Kombucha spritz
Seasonal shrub, kombucha, soda water.

32,– Aperitivo Spritz
Aperitivo 0%, Frizzante 0%, soda water.

29,– Politano 0%
Diva elixir, MadBar gin 0%, cranberry bitter, soda water.

Cold

42,- Cashew pâté, pickled yellow beets, red currant jam, wild greens, pistachios, toast.

29,- Marinated courgette, anchovy, ricotta, fermented lemon cream, hazelnuts, basil, mint.

32,- Roasted pumpkin, blue goat's cheese, **chorizo**, chilli crisp, corn, parsley pistou, hazelnuts.

38,– Green beans, aglio e olio, grated tomato sauce, Kalamata olives, feta, oregano.

39,– Norwegian young matjes herring, tarragon vinaigrette, broad beans, green beans, new potatoes, spring onions.

29,– Som tam with Piena Lunga squash, kohlrabi, green beans, chilli, peanuts, lime, cilantro.

26,– Hummus, tomato oil, roasted pine nuts.

12,– Olives, orange zest, rosemary.

15,– Sourdough bread, whipped butter, salt flakes.

Warm

16,– Soup of the day

26,– Potatoes, tartar sorrel sauce, green butter, radish.

36,– Roasted pumpkin, plum agrodolce, stracciatella, fennel, sage, pine nuts, rosemary.

32,- Butter beans, grated tomatoes, mignonette, salsa verde, tempura spring onion, garlic butter.

36,- Crispy Brussels sprouts, roasted apples, spring onion, kale, taleggio, raisins, pumpkin seeds, tarragon.

49,– Roasted eggplant, Ramiro peppers, halloumi, molasses, harissa, cilantro labneh, cilantro, sesame seeds.

31,– Crispy Jerusalem artichoke, capers, roasted lemon jam, skordalia, almonds, thyme, chervil.

33,– Tempura broccolini, tzatziki, walnuts, chipotle, smoked pepper vinaigrette, cumin, mint.

42,- Potato dumplings, chanterelles, Bursztyn cheese, sour cream, yellow tomato salsa, parsley, marjoram.

42,– Corn risotto, vegan nduja, pecorino, chives, corn.

Ask our waiting staff for a full litst of allergens.

Sweet

31,– Thai tea crème brûlée.

32,– Plum crumble, crème anglaise, chocolate namelaka, olive oil, sea salt flakes.

Coffee / Tea

We'll help you choose the best option.