












APETIZERS










SALADS


SEASONAL MENU

COFFEE

















CELLINI

**Garlic butter shrimps** (10 pcs) 250g   
with fresh parsley, garlic, honey and white wine  
**Beef tartare** 200g   
with pickled mushrooms, pickled cucumber and onion  
**Grilled mountain cheese** (4 pcs) 250g   
with apple and cranberry  
**Bruschetta** 180g   
with garlic butter, parsley, tomatoes, mozzarella cheese

**47 zł** **Salad with breaded prawns** 400g   
served with carrots, filleted grapefruit, cherry tomatoes, vinaigrette sauce and bruschetta  
**45 zł** **Salad Mix** with cucumber, tomatoes, peppers, roasted sunflower seeds, sesame seeds, classic or dill vinaigrette sauce  
**43 zł** **with addition of your choice:**  
**33 zł** **Grilled salmon** 400g   
**49 zł** **Butter shrimp** 400g   
**47 zł** **Grilled chicken filet** 400g   
**45 zł**
































**33 zł** **Flavourful fish soup** 500ml   
(salmon, zander, trout, shrimp)  
**59 zł** **Pork chop with an oriental touch** 550g   
breaded in panko and pistachios, served with creamymashed potatoes and a refreshing cucumber and dill salad  
**29 zł** **Homemade sweet challah** 220g   
toasted in butter, served with vanilla cream cheese with a hint of mascarpone, fresh strawberries, and toasted almonds, drizzled with acacia honey

SOUPS

**Sour rye soup** 300ml   
with egg served with bread  
**Chicken soup with noodles** 400ml   
**Tomato soup with noodels** 400ml   
**Asparagus cream soup with feta** 300ml   
**Author's soup Czarny Kamień** 300ml   
with mashed potatoes with bacon and panko-crusted egg - ask your waiter  
**Soup of the day** 300ml  
ask your waiter

MAIN COURSES


**Ribs in BBQ sauce** 650g   
served with Belgian fries and coleslaw  
**Flambéed Pork Knuckle with Jack Daniels** 500g   
served with baked bread and garlic butter, horseradish and pickled cucumber salad  
**Beef goulash** 500g   
served with gnocchi and a salad of fresh cucumber, bell pepper and dill, with a touch of olive oil  
**Beef burger with breaded cheese** 470g   
with fresh vegetables and macerated onion  
**Beef burger with bacon** 350g   
served with vegetables, cheddar cheese, garlic sauce and onion rings  
**Oven-baked rainbow trout** 350g   
with garlic and rosemary served with roasted potatoes and sauerkraut salad  
**Tender pork tenderloins** 450g   
with mushrooms sauce, Silesian dumplings and salad  
**Traditional bone-in pork chop** 600g   
prepared according to our own recipe, garlic-marinated, and served with pan-fried cabbage and roasted potatoes with rosemary  
**Chicken Sous Vide** 500g   
with green pepper sause and grilled vegetables (potatoes, peppers, zucchini)  
**Potato dumplings** 500g   
with aromatic meat filling and bacon bits, served with sauerkraut salad  
**Homemade dumplings with meat** (8 pcs) 350g   
**35 zł**

**25 zł** **Rice pasta with giant tiger prawns** 500g   
with garlic and herb sauce  
**23 zł** **Pappardelle with truffle and cheese sauce** 450g   
**23 zł** with truffle flakes and brown champignons  
**24 zł** **Strozzapreti pasta** 230g   
**25 zł** with homemade parsley pesto, garlic, parmesan cheese and confit mini red tomatoes  
**Black pasta with tiger prawns** 350g   
**52 zł** served with zucchini, champignons and ginger  
**37 zł** **Vegetarian black pasta** 300g   
served with zucchini, champignons and ginger  
**51 zł** **Burger with breaded cheese** 320g   
with fresh vegetables and macerated onion  
**31 zł** **Homemade Ruthenian dumplings** (8 pcs) 350g   
**39 zł** **Homemade potato dumplings** 250g   
served with porcini-champignons sauce

PIZZA 32CM


























**49 zł** **Czarny Kamień pizza**   
yellow tomato sauce, mozzarella cheese, Italian Speck smoked ham, mountain cheese, cranberry jam, balsamic cream  
**47 zł** **Four Cheeses pizza**   
cream sauce, mozzarella cheese, azure cheese, feta cheese, parmesan cheese  
**43 zł** **Capricciosa pizza**   
tomato sauce, mozzarella cheese, ham, champignons, artichokes, marinated green olives  
**43 zł** **Spianata pizza**   
tomato sauce, mozzarella cheese, spicy Italian Spianata salami, parsley pesto  
**42 zł** **Italian pizza**   
tomato sauce, mozzarella cheese, ripening ham, cherry tomatoes, arugula, parmesan, oregano  
**39 zł** **Zucchini carpaccio pizza**   
smozzarella cheese, zucchini, cherry tomatoes, olive oil with garlic  
**39 zł** **Marinara pizza**   
tomato sauce, mozzarella cheese ball, olive oil with garlic, parsley  
**37 zł** **Margherita pizza**   
tomato sauce, mozzarella cheese, oregano  
**9 zł** **PIZZA TOPPINGS** meet / cheese 50g  
**7 zł** **PIZZA TOPPINGS** vegetable 50g  
**4 zł** **SAUCES** tomatoes / garlic 50g 

SIDES

**17 zł** **Mix of salads** 100g  
tomato, cucumber, pepper, onion, vinegret dressing  
**17 zł** **Set of salads** 150g  
**17 zł** **Cucumber salad with sour cream** 100g   
**13 zł** **Pickled cucumber** 200g












**17 zł** **Sweet potatoes fries** 150g  
**13 zł** **French fries / Belgian fries** 150g  
**13 zł** **Silesian dumplings** 150g   
**13 zł** **Boiled / roasted potatoes** 150g  
**13 zł** **Mashed potatoes** 150g 

KIDS MENU

**21 zł** **Chicken soup with noodles** 250ml   
**21 zł** **Tomato soup with noodles** 250ml   
**31 zł** **Sweet pancakes** 380g   
with jam or vanilla cheese or Nutella or fruit with whipped cream  
**33 zł** **Spaghetti Bolognese** 350g   
**31 zł** **Spaghetti Neapolitana** 300g   
**31 zł** **Pizza Margherita for kids** 16 cm   
**31 zł** **Breaded chicken fillet** 250g   
with French fries and carrot salad slaw  
**33 zł** **Mini burger** 250g   
with breaded chicken fillet served with pickles, cheddar cheese, ketchup and mayo

DESSERTS

**33 zł** **Dubai cheesecake** 200g   
with pistachio cream and kataifi cake  
**33 zł** **Pistachio fondant** 180g   
with a pistachio filling, served with pistachio mousse and zabaione ice cream, topped with toasted pistachios  
**29 zł** **Chocolate fondant** 180g   
served on raspberry mousse with strawberry sorbet ice cream and whipped cream  
**27 zł** **Meringue Pavlova dessert with seasonal fruit** 200g   
**27 zł** **Apple Pie** 240g   
with ice cream and whipped cream  
**27 zł** **A cup of ice cream with seasonal fruit** 300g   
3 scoops of ice cream, forest fruit, vanilia,chocolate, fruits and whipped cream  
**25 zł** **Stracciatella ice cream** 100g   
with chocolate puree and crushed fruits  
**25 zł** **Yogurt ice cream** 100g   
with forest fruit puree  
**25 zł** **Cherry ice cream** 100g   
milk ice cream with cherry mousse and cherries in syrup  
**25 zł** **Coppa pistacchio crema** 100g   
zabaglione ice cream with chocolate and pistachio ice cream with crushed pistachios  
**9 zł** **Coop of ice cream** 40g   
to choose from: chocolate, vanilla, zabaglione, strawberry sorbet

ALLERGENS		
 CELERY	 SESAME	 SEAFOOD
 GLUTEN	 SOY	 FISH
 NUTS	 EGG	 MILK
	 SPICY	 VEGETARIAN



ALL OF OUR DISHES ARE PREPARED FRESH, THEREFORE ESTIMATED WAITING TIME IS 40 MINUTES.

**250 ml 16 zł** **Flat White**  
**250 ml 14 zł** **Cappuccino**  
**350 ml 14 zł** **Latte macchiato**  
**40 ml 14 zł** **Espresso doppio**  
**125 ml 12 zł** **Black coffee**  
**200 ml 12 zł** **White coffee**  
**25 ml 10 zł** **Espresso**

TEA RICHMONT

**400 ml 15 zł** **Ceylon Gold**  
**400 ml 15 zł** **Earl Grey Blue**  
**400 ml 15 zł** **Gunpowder Green**  
**400 ml 15 zł** **Green Jasmine**  
**400 ml 15 zł** **Peppermint Green**  
**400 ml 15 zł** **Forest Fruits**  
**400 ml 15 zł** **Mexican Dream**  
**400 ml 15 zł** **Raspberry Pear**

COLD DRINKS

**300 ml 21 zł** **Fresh juice**  
orange or grapefruit  
**200 ml 11 zł** **Pepsi / PepsiMax / Mirinda / Schweppes / 7Up**  
**200 ml 11 zł** **Lipton Ice Tea** Peach, Lemon  
**200 ml 11 zł** **Toma juice**  
apple, orange, blackcurrant  
**700 ml 12 zł** **Mineral water big**  
**330 ml 9 zł** **Mineral water small**  
**350 ml 23 zł** **Iced tea**  
passionfruit & cranberry  
**250 ml 23 zł** **Iced coffee**  
with a scoop of ice cream and whipped cream  
**250 ml 19 zł** **Iced coffee light**  
**350 ml 19 zł** **Citrus lemonade**  
**1 l 26 zł** **Citrus lemonade**  
**350 ml 26 zł** **Bubble Tea**  
strawberry or passion fruit

BEER

**DRAFT BEER**  
**500 ml 19 zł** **Pilsner Urquell** - light Lager 4,4%  
**300 ml 16 zł** **Pilsner Urquell** - light Lager 4,4%  
**BOTTLED BEER**  
**330 ml 17 zł** **Peroni Nastro Azzurro** 5%  
**500 ml 17 zł** **Lwówek Książęcy** 5,5%  
**500 ml 17 zł** **Kozel Light** 4,6%  
**500 ml 17 zł** **Kozel Dark** 3,8%  
**CRAFT BEER BROWAR STU MOSTÓW**  
**500 ml 21 zł** **Pale Ale** 5,1%  
**500 ml 21 zł** **WRCLW Pils** 5%  
**500 ml 21 zł** **WRCLW Lager** 4,1%  
**500 ml 21 zł** **WRCLW Schöps** 4,5%  
**500 ml 21 zł** **WRCLW Wheat** 4,5%  
**ALCOHOL FREE BEER**  
**500 ml 21 zł** **WRCLW Alcohol free** 0,5%  
**500 ml 15 zł** **Kozel Alcohol free** 0%  
**330 ml 15 zł** **Lech Free** 0%  
watermelon with mint, dragon fruit and grapes