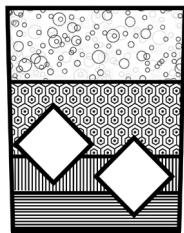


## Cocktails

### Klar Sour 20,-

fruit infused vodka / egg white / bitters



Lowball glass

### Guinness Old Fashioned 32,-

bourbon / bitters / guinness syrup  
*Regular Old Fashioned also available.*

### Gin Basil Smash 22,-

gin / basil / lime

### New York Sour 25,-

fruit infused vodka / fruit wine /  
egg white / bitters

### Picador Blanco 33,-

tequilla sotol / vermouth / vodka / orange bitter  
*Delicate, refreshing but serious - just like slightly  
smoked white wine.*

### Jerry Strawberry 26,-

sailor jerry rum / strawberries / lime

### French75 24,-

prosecco / dry gin / sweet&sour

### Bleuberry Fizz 30,-

hennessy cognac / bluberry inf. vodka / milk



Champagne glass

### Mezan Mojito 32,-

mezan aged rum / mint / brown sugar / lime

### Minty Berry 24,-

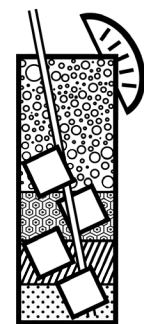
gin / raspberry infused vodka / raspberry  
mint / sweet&sour

### Dark 'n' Stormy 28,-

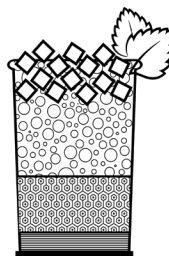
havana 7y rum / ginger beer / lime / bitters

### Long Island 35,-

rum / gin / tequilla / vodka /  
cointreau / coke



Collins glass



Julep

### Moscow Mule 30,-

vodka / fentimans ginger beer / lime

### Mint Julep 32,-

bourbon / mint / brown sugar

### Espresso Martini 32,-

chopin vodka / espresso / kahlua  
*Probably the best in Warsaw.*

### Gin & Grapefruit 24,-

gin / grapefruit / rosemary / bitters

### Porn Star Martini 35,-

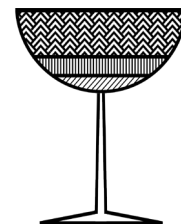
vodka / passion fruit / passoã / lime / prosecco

### Apple Pie 38,-

gin tanqueray no.ten / baked sour apple / lime  
*refreshing, with unusual local apple twist*

### Strawberry Margarita 28,-

tequilla / cointreau / lime / strawberries



Coupette glass

## Spritz!

### Aperol Spritz 24,-

prosecco / aperol / orange/ sparkling water

### Klar Spritz 22,-

fruit wine / aperol / fruits / sparkling water

### Chambord Spritz 26,-

prosecco / chambord black raspberry liquor /  
blueberries / sparkling water



Wine glass

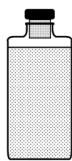
*Ask us about modern classic cocktails, twists, and cocktails  
made based on your personal preferences.*

## Vodka Infusions

Combining flavor of alcohol with other products (fruits, spices etc.) by soaking them in alcohol. With time they release essential oils that are changing the drinking experience keeping the original alcohol percentage.



Shot  
40 ml



Carafe  
200 ml

<i>strawberry - verbena</i>	10,- / 40,-
<i>orange - coffee</i>	10,- / 40,-
<i>lemon - pepper</i>	10,- / 40,-
<i>beetroot</i>	10,- / 40,-
<i>raspberry</i>	10,- / 40,-
<i>plum</i>	10,- / 40,-
<i>pear - vanilla</i>	10,- / 40,-
	10,- / 40,-

## Alcohol Tasting

Klar experience 20,-

3 different homemade vodka infusions

*Chopin* experience 28,-

potato/ rye/ wheat vodka, four times distilled

*Chopin* Single Destillation 45,-

young potato/ rye/ wheat/ oat/ corn/ barley



## Liquor

### Vodka

#### Potato vodka

J.A. Baczewski 10,-

Zorza 15,-

Chopin Potato 19,-

Młody Ziemniak 2016 26,-

Młody Ziemniak Tajfun 2015 44,-

Młody Ziemniak Viniete 2015 40,-

Młody Ziemniak 2015 56,-

#### Wheat vodka

Ostoya 15,-

Chopin Wheat 19,-

Żubrówka Czarna 23,-

Mamont 24,-

#### Rye vodka

Chopin Rye 19,-

Belvedere 20,-

Belvedere Unfiltered 25,-

#### Special vodka

Klar vodka infusion 10,-

Żołądkowa Gorzka 9,-

Żubrówka 9,-

Home-made Żubrówka 10,-

### Liquors

#### Bourbon / whiskey

Bushmills 15,-

Wild Turkey 18,-

Mellow Corn 18,-

Evan Williams Fire 20,-

Georgia Moon 50% 22,-

Smokehead 23,-

Tamdhu 10y 26,-

Evan Williams 28,-

#### Tequilla

El Jimador Blanco 14,-

Hacienda Sotol 22,-

#### Rum

Havana 7y 16,-

Sailor Jerry 18,-

Mezan 20,-

#### Gin

Bols Genever 20,-

Hendricks 24,-

Tanqueray no. ten 26,-

#### Other

Jaggermeister 14,-

## Wine Card

### Red wines

#### Alamos Cabernet Sauvignon 100,-

Argentinian dry wine. Full bodied, with flavours of dark-skinned fruits, black currants and sweet cigar.

#### San Marzano Primitivo Di Manduria 120,-

Italian dry wine. Generous bouquet, which recalls ripe cherries and plums, with pleasant notes of cocoa and vanilla.

### White wines

#### Villa Wolf Riesling 95,-

German dry wine. The taste of apple, exotic fruit, peach and apricot. Incredibly refreshing, delicate and light.

#### Marques de Riscal Blanco Rueda 120,-

Spanish dry wine. Light, delicate with an intensely aromatic bouquet and bursting with fruit on the palate. Well balanced with crisp acidity and a fresh finish.

### Sparkling wines

#### Montelliana Prosecco Spumante 95,-

Extra dry. The distinctive fruity bouquet - aromas of peaches, nectarines, pears. Nuances of citrus on the nose.

#### Delapierre Tradicion Seco Cava 90,-

Semi dry. Aromas of citrus and apples.

#### Lanson Black Label Brut Champagne 280,-

Dry. Taste of spring and subtle hints of long-lasting honey-dew. Notes of ripe and citrus fruits give a sensation of lightness and fullness with a long, fresh finish.

## House Wines



White dry wine 15,- / 70,-

Red dry wine 15,- / 70,-

Prosecco sparkling wine 15,-

Polish craft fruit wine ask about the selection 14,-

## Beers On Tap

*Inne Beczki - Warsaw based craft brewery*



Pilzner Polish Pils beer, slightly bitter 12,-

Craft beer ask what we have today 15,-

Klar Tequilla Beer Pils with tequilla and lime 16,-

## Beers In Bottles

Grolsch Dutch lager, bottle 330ml 12,-

Guinness Irish stout, bottle 330ml 15,-

## Coffee

*Our coffee comes from Warsaw based small coffee roastery CoffeeLab. Each week they deliver us a fresh batch of wonderfulness in each grain.*

Espresso 6,-	Latte 12,-
Espresso Macchiato 8,-	Flat White 12,-
Cappuccino 10,-	Frappe 12,-
Americano 9,-	Greek Frappe 12,-
+espresso 2,-	Irish Coffee 26,-

## Tea

*Ask waiter about available selection of KUSMI tea. 140 years of experience in making tea makes a difference.*

Cup of tea 9,-
Ice tea 10,-

## Soft drinks

Lemonade (330ml) 10,-
Fruit Lemonade (330ml) 12,-
Squeezed orange/ grapefruit juice (300ml) 12,-
Cola/ Cola Zero/ Sprite 8,-
Fentimans 12,- (200ml) / 15,- (275ml)
Red Bull 12,-
Bombilla (yerba drink) 10,-

## Food

*There is no love sincerer than the love of food.*

**Peanuts 8,-**

**Greek Olives 10,-**  
olives in spicy home-made marinade

**Nachos 17,-**  
bowl of nachos roasted with cheese, served with dip

**Jalapeño tempura 12,-**  
jalapeño bowl, perfect with beer

**Baked potatoes 10,-**  
rosemary-garlic potatoes with fluffy sour cream

**Soup 12,-**  
ask waiter, based on seasonal vegetables

**Beef tatar 24,-**  
garnished with yolk, mushrooms, onion  
and mustard, served with baguette

**Camembert 12,-**  
baked camembert cheese served with baguette,  
garnished with pine syrup, garlic and thyme

**Fried Calamari 15,-**  
deep fried calamari with sweet chilli sauce

**Cheese and meat plate 44,-**  
selection of cheeses and meats served on a board

**Dessert 10 / 14,-**  
ask for our famous meringue cake