

**OUR DISHES ARE BASED ON FRESH SEASONAL INGREDIENTS
DELIVERED BY RELIABLE FARMERS AND PRODUCERS.**

MEAT FROM MAZOVIA: 26 KM

FISH FROM POMERANIA: 350 KM

DAIRY PRODUCTS AND BIO-CERTIFIED EGGS FROM MASURIA: 211 KM

HONEY FROM APIARIES IN MAZOVIA: 84 KM

INFORMALKITCHEN
ENJOY YOUR TIME!

**InFormal Kitchen TASTES:
PRODUCTS PREPARED AND RECOMMENDED BY OUR CHEFS**

JAMS, SAUCES, BREAD

FIND MORE DETAILS IN THE MENU OR ASK OUR WAITERS



www.informalkitchen.pl



www.facebook.com/Informalkitchen/



[@informal.kitchen](https://www.instagram.com/informal.kitchen)



[InformalKitchen](https://www.snapchat.com/add/InformalKitchen)

BREAKFAST
SERVED UNTIL 12 P.M.

Eggs Benedict with bacon or baked salmon..... PLN 16
InFormal bun, 2 poached eggs, Hollandaise sauce.

Scrambled eggs on croissant / with bacon (+PLN 2) PLN 13
Croissant, 3 eggs, chives, tomato, herbs mix.

InFormal breakfast..... PLN 19
InFormal bun, 2 fried eggs, bacon, frankfurters, mushrooms, tomato, chives.

Vege InFormal..... PLN 15
InFormal brioche, beetroot hummus, vegetables.

Porridge with fruits PLN 14
porridge, seasonal fruits, nuts.

Pikelet with fruits..... PLN 18
pikelet, seasonal fruits, cream.

Omlet with chorizo PLN 19
eggs, chorizo, tomato, red onion.

10 % service fee will be added to groups over 6 people.

STARTERS

Focaccia	PLN 12
<i>rosemary, olive oil, tomato sauce.</i>	
Bruschetta with chicken liver	PLN 20
<i>InFormal brioche, chicken liver, mushrooms, brandy, parsley, cream.</i>	
Homemade dumplings (4 pieces).....	PLN 24
<i>dumplings, shallot, chives.</i>	
Bruschetta with shrimps	PLN 28
<i>InFormal brioche, shrimps, garlic, parsley, pepper, cream, coriander, white wine.</i>	
Cherry smoke-flavored beef tartare.....	PLN 29
<i>beef sirloin, shallot, egg yolk sous-vide, sunchoke mousse, mustard greens, cherry smoke.</i>	
Asparagus with poached egg and salmon gravlax	PLN 32
<i>asparagus, poached egg, salmon gravlax, beetroot, gremolata.</i>	
Scallops on green peas mousse	PLN 39
<i>scallops, green peas mousse, sunchoke, cauliflower, lemon emulsion.</i>	
Cold cuts and cheese selection.....	PLN 59

SALADS

Hummus with grilled vegetables	PLN 25
<i>Beetroot Hummus, InFormal brioche, grilled vegetables, tomatoes.</i>	
Salad with parma ham and fruits.....	PLN 27
<i>parma ham, melon, seasonal fruits, cherry tomatoes, tortilla, parmezan, vinaigrette sauce.</i>	
Caesar salad with chicken or shrimps	PLN 29 / PLN 35
<i>romaine lettuce, crispy bacon, garlic crouton, Parmesan, Caesar dressing.</i>	
Salad with baked goat cheese, beetroot and raspberry dressing	PLN 32
<i>roasted goat cheese, roasted beets, mixed greens, nuts.</i>	

SOUPS

Soup of the day	PLN 12
<i>(ask the waiter)</i>	
Cold soup	PLN 15
<i>(ask the waiter)</i>	
Beetroot cream soup with goat cheese	PLN 16

10 % service fee will be added to groups over 6 people.

MAINS

Informal Burger PLN 28
Angus beef, Romaine lettuce, tomato, cucumber, red onion, classic french fries.

Extra PLN 5:

- egg
- bacon
- cheese

Strozzapreti with tomatoes, bufala and basil PLN 28
tomatoes, mozzarella di bufala, basil, garlic, onion.

Vegetable curry on coconut milk / with shrimps..... PLN 29 / PLN 36
curry, cauliflower, courgette, onion, coriander, ginger, coconut milk.

Tagliolini nero with shrimps..... PLN 38
shrimps, coriander, garlic, chili, parsley, white wine.

Beef cheek in wine sauce PLN 39
beef cheek, carrot mousse, green pea, green beans, spinach, wine sauce.

Octopus with tomato and pepper salsa PLN 42
octopus, tomato and pepper salsa, potatoes confit, chorizo, vegetables, lettuce mix.

Cod loin with cauliflower and shrimp mousse PLN 44
cod, cauliflower and shrimp mousse, courgette, tomato, beurre blanc, lemon emulsion.

Duck breast on thyme purée..... PLN 48
duck breast, thyme purée, pumpkin, endive, nuts, spinach, cranberry sauce.

Halibut on saffron risotto PLN 52
halibut, saffron risotto, courgette, pepper, shrimp bisque.

Beef steak with asparagus and Madera sauce..... PLN 69
beef sirloin, asparagus, potatoes confit, Madera sauce.

10 % service fee will be added to groups over 6 people.

PIZZA

Margherita	PLN 19
<i>tomato sauce, mozzarella, basil leaves, Parmesan.</i>	
Vege	PLN 25
<i>sauce, mozzarella, grilled vegetables, rocket.</i>	
Light.....	PLN 28
<i>mozzarella di bufala, basil, tomato, basil pesto.</i>	
Asparagus with pesto	PLN 29
<i>asparagus, parmezan, pesto, radish, rocket, sugar peas.</i>	
Calzone Quattro Formaggi	PLN 28
<i>tomato sauce, mozzarella, Scamorza cheese, Gorgonzola cheese, goat cheese.</i>	
Bianca.....	PLN 30
<i>creamy sauce, mozzarella, pear, Camembert, cranberry, hazelnut praline, rocket.</i>	
Chorizo.....	PLN32
<i>tomato sauce, mozzarella, chorizo, Gorgonzola cheese, red onion.</i>	
Prosciutto	PLN 34
<i>tomato sauce, mozzarella, Parma ham, rocket, cherry tomatoes, Parmesan.</i>	
Bufala	PLN 38
<i>tomato sauce, mozzarella, rocket salad, mozzarella di Bufala.</i>	
Diavola	PLN 39
<i>tomato sauce, mozzarella, Scamorza cheese, salami piccante, basil leaves, chili, Parmesan.</i>	

DESSERTS

Strawberry cake	PLN 16
<i>strawberry, white chocolate mousse, mascarpone-fig ice cream, sponge biscuit.</i>	
White chocolate cheesecake with currant ice cream	PLN 18
<i>cheesecake, white chocolate, currant ice cream, raspberry sauce.</i>	
Chocolate fondant	PLN 20
<i>chocolate fondant, vanilla ice cream.</i>	

10 % service fee will be added to groups over 6 people.

SIDE DISHES

Buttered carrot with honey and chili	PLN 5
Parsley on butter with honey and chili	PLN 5
Spinach	PLN 8
Parmesan roasted zucchini	PLN 8
Mixed salad.....	PLN 8
Mashed potatoes.....	PLN 8
Homemade fries (with Aioli or Barbecue sauce).....	PLN 12
Potato purée with truffle butter	PLN 14

10 % service fee will be added to groups over 6 people.