

mornings in strona.

breakfast service 8:00–14:00



strona.

----- **savoury** -----

turkish eggs | labneh, chilli crisps, seasonal lettuce 🌱 / 28,-

gravlax from trout from Zielenica | beaten cheese, spinach waffle, mango and chilli salsa / 39,-

avocado | peas, wild broccoli, mix of lettuce 🌱🌱🌱 / 25,-

croque monsieur | ham, cheddar, béchamel, seasonal lettuce / 39,-

green beans | feta dip, broad beans with flavoured oil 🌱 / 30,-

bagel | cottage cheese with radish and chives / 26,-

black pudding of our own making | slice of bread, paprika butter, apple with cinnamon / 35,-

baked goods | fresh butter / 10,-

ask our staff for supplements such as eggs, bacon, avocado or other

----- **sweet** -----

rice pancakes | blueberries, local ricotta, burnt butter 🌱 / 33,-

oatmeal with papirovká | sesame seed candy, elderberry syrup 🌱🌱🌱 / 28,-

granola | seasonal fruit, honey, coconut yoghurt 🌱🌱🌱 / 25,-

hokkaido toast | coconut cream with turmeric, apricot 🌱🌱 / 35,-

baked goods, sweet and savoury pastries as well as everyday surprises can be found in our showcase.

your pleasure is on the house.

afternoon chapter

afternoon service 14:00–22:00

The logo for 'strona.' is a solid orange circle. Inside the circle, the word 'strona.' is written in a white, lowercase, sans-serif font.

small sharing plates

beef tartare | smoked mayonnaise, tomato fondue, egg yolk, potato chip / 30,-

smoked trout | lentils, crème fraîche, gooseberry 🍷 / 29,-

pork cheeks croquet | pickled onion, mayonnaise / 26,-

glazed bacon | sichuan pepper, satay sauce 🍷 🍴 / 25,-

beetroot hummus | currants, chickpea chips 🍷 🍷 🍴 / 22,-

specialties

baby carrot | feta mousse, burnt butter sprinkle, almonds 🍷 / 29,-

ecological trout from Zielenica | early potato, gooseberry, buttermilk 🍷 / 49,-

burrata | raspberry tomato, peach with rosemary, crunchy pecans 🍷 / 49,-

cold soup | butter lettuce, cucumber, mint 🍷 / 39,-

zucchini cream soup | mix of summer herbs, „kucharska perła” cheese / 39,-

dumplings with local ricotta | romesco sauce, lovage oil / 55,-

guinea fowl | wild broccoli, lentils, poultry sauce with currant 🍷 / 65,-

fried sea trout | carrot mousse, fennel salad, aniseed sauce 🍷 / 77,-

roast beef steak | pepper sauce, potato purée, fresh pickled cucumber / 79,-

desserts

pain perdu | apricot, almond cream / 40,-

cheesecake mousse | pecan nuts, coffee berries, meringue 🍷 / 40,-

your pleasure is on the house.

juices and lemonades

fresh orange juice / 250 ml 18,-
fresh grapefruit juice / 250 ml 18,-
cold-pressed apple juice / 330 ml 13,-
classic lemonade / 500 ml 19,-
elderberry / 500 ml 19,-
lime with mint / 500 ml 19,-
watermelon with basil / 500 ml 19,-
tangerine with rosemary / 500 ml 19,-

coffee

drip coffee / 250 ml 18,- / 450 ml 33,-
americano / 14,-
caffè latte / 18,-
cappuccino / 16,-
flat white / 16,-
espresso / 12,-
doppio / 15,-
iced latte / 18,-
orange espresso / 24,-
tonic espresso / 17,-

herbata

our own ice tea / 17,-
rose and lime ice tea / 17,-
matcha latte / 18,-
matcha latte with raspberries / 19,-
iced matcha latte / 18,-
black Kivu Lake Reserve / 17,-
earl grey / 17,-
green sencha / 17,-
green jasmine / 17,-
rooibos Zanzibar / 17,-
rose & lime / 17,-
mango and rosemary / 17,-
mint / 17,-

cold beverages

sparkling or lightly sparkling water / 300 ml 8,- / 1000 ml 15,-
coca-cola / 250 ml 12,-
cola zero / 250 ml 12,-
sprite / 250 ml 12,-
Fever Tree tonic / 250 ml 15,-

signature cocktails

Perfume

Patrick Suskind

Nikka Days, vanilla vodka, orange juice, tea rose, plum, cloves / 41,-

The Island of Doctor Moreau

H.G. Wells

The Arcane Pineapple Roti, black pepper, orange juice / 36,-

Lolita

Vladimir Nabokov

Pisco, black pepper, tea, cherry, rose / 37,-

At the Mountains of Madness

H.P. Lovecraft

vodka, gin, mint, ginger, apple juice / 32,-

The Great Gatsby

Scott Fitzgerald

Hendrick's, spumante, herbs, violets, tea rose / 37,-

Master And Margarita

Mikhail Bulgakov

Kilchoman, Charterreuse, plum / 59,-

Norwegian Wood

Haruki Murakami

Gunpowder, ginger, basil, sencha, pine / 41,-

classic cocktails

Whisky Sour / 25,-

Aperol Spritz / 25,-

Hugo / 24,-

Negroni / 25,-

Mojito / 25,-

beer and cider

Browar za Miastem Długi Weekend Pils / 500 ml 18,-

Browar za Miastem Dzień Wolny Wheat / 500 ml 18,-

Browar za Miastem Dzień Dobry non-alcoholic / 500 ml 18,-

Chyliczki Cider / 330 ml 18,-

for other options, please ask our staff



In strona., everything starts with the product. From the people who grow it, brew it, bake it, press it, cook it and harvest it. We work with suppliers who think about food the way we do: without a rush, without striving for perfection, but in tune with the season and what is natural. Thanks to them, we can offer cuisine that is simple, seasonal and – most importantly for us – authentic.

**Paweł Salamon
and his team**

Our suppliers include:

- Serownia Kuchary Borowe
- Gospodarstwo Rybackie Zielenica
- Schlebiac – Manufaktura Chleba z Poznania
- Ekologiczne gospodarstwo rolne z Huty
- Sady Rajewscy z Przecławia
- Browar za Miastem
- Winnica Powiercie
- Pałac Mierzęcin