

MENU

BAR SNACKS

BREAD CRISPS ALLERGENS 1, 5, 6, 9, 11 Red cabbage, onion puree, cauliflower, bread	6 PLN
BREADSTICKS WITH MAYONNAISE AND BBQ SAUCE ALLERGENS 1, 2, 5, 6, 8, 9, 11	9 PLN
BOARD OF BREAD SNACKS ALLERGENS 1, 2, 3, 5, 7, 8, 9 Herring, tartare, vegetables with red bean mousse, bread	31 PLN
BOARD OF SPECIALITIES ALLERGENS 1, 2, 3, 5, 7, 8, 9 Fish pancake roll, pork sausage with venison, cheeses, chives mayonnaise, BBQ sauce, kimchi, pickles	39 PLN

SOUPS

BAKED PUMPKIN AND PEPPER CREAM ALLERGENS 1, 5, 7, 9 Pickled pumpkin, pumpkin seeds, bell pepper salsa, smoked sour cream, bread	17 PLN
FISH SOUP ON ZANDER BROTH ALLERGENS 2, 3, 4, 5, 8 Homemade pasta, smoked trout, vegetables, egg, chili	23 PLN

STARTERS

PICKLED HERRING ALLERGENS 3, 5, 7, 9 Red cabbage, onion puree, cauliflower, bread	21 PLN
HONEY BAKED VEGETABLES SALAD ALLERGENS 1, 4, 7 Brussels sprouts, carrots, parsley, spinach, and red bean mousse	25 PLN
BEEF TARTARE ALLERGENS 2, 5, 7, 8, 9 Flunk beef, marinated oyster and champignon mushrooms, chives mayonnaise, mushroom butter, egg, bread	30 PLN

MAIN COURSES

BROCCOLI IN BEER-BATTER TEMPURA ALLERGENS 5, 7, 8 Stuffed potatoes, bell pepper salsa, pea and bell pepper puree, salsa verde	27 PLN
PORK BACON WITH HONEY AND GINGER ALLERGENS 1, 4, 5, 7, 8, 10 Buckwheat, beetroot puree, oyster mushrooms, pickled beetroot, plum sauce	39 PLN
AMB MEAT BALLS WITH VEGETABLE PUREE ALLERGENS 1, 2, 4, 5, 9 Uhruska lamb, potato and cauliflower puree, lamb sauce with champignon mushrooms, vegetables	41 PLN
ZANDER FILLET ALLERGENS 1, 2, 3, 4, 5 Fish pancake roll, lentils, veloute sauce, and Brussels sprouts	45 PLN

DESSERTS

CARAMELIZED PEAR ALLERGENS 1, 2, 5, 10 Pear, sponge cake, pear puree, egg yolk mixed with mead, white chocolate ice cream	17 PLN
RASPBERRY AND CHOCOLATE MOUSE ALLERGENS 1, 6, 11 Raspberries, white chocolate, raspberry sorbet, black pepper chip, granola	19 PLN

STREET FOOD

BUN WITH CAULIFLOWER ALLERGENS 1, 2, 5, 6, 7 Steamed bun, cauliflower burger, Bursztyn cheese, red onion jam, celery remoulade, nuts, arugula	23 PLN
PORK HOT DOG WITH GAME ALLERGENS 1, 2, 5, 6, 7, 9, 11 Bun with grains, plum marmalade, BBQ sauce, pickled peppers, cucumber, and grains	25 PLN
BEEF BURGER ALLERGENS 1, 2, 5, 9 Cheese bun, beef cutlet, breaded cheese, stewed mushrooms, pickled onion, cranberry sauce	32 PLN

ALLERGENS:
1-milk, 2-eggs, 3-fish, 4-celery, 5-gluten, 6-nuts, 7-mustard, 8-soy, 9-grains, 10-sulphur dioxide, 11-sesame

BEER

DRAUGHT BEERS:			
BEERS FROM PERŁA BREWERY	0.3l	0.5l	PET 1l
PERŁA CHMIELOWA LAGER BEER	6 PLN	7 PLN	13 PLN
PERŁA EXPORT LAGER BEER	6 PLN	7 PLN	13 PLN
PERŁA KOŹLAK BOCK BEER	7 PLN	9 PLN	16 PLN
PERŁA PORTER BAŁTYCKI BATTIC PORTER	10 PLN	12 PLN	24 PLN

BEERS FROM ZWIERZYNIEC BREWERY	0.3l	0.5l	PET 1l
*ENGLISH PALE ALE	10 PLN	12 PLN	20 PLN
*ZWIERZYNIEC WITBIER	10 PLN	12 PLN	20 PLN
ZWIERZYNIEC PILS	7 PLN	8 PLN	15 PLN
ORDYNACKIE LIGHT	7 PLN	8 PLN	15 PLN

BEER SELECTION	4 x 0,125l		15 PLN
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BOTTLED BEERS:			
ZWIERZYNIEC PILS		0.33l / 6 PLN	
PERŁA KOŹLAK BOCK BEER		0.33l / 7 PLN	
PERŁA PORTER BAŁTYCKI BALITC PORTER		0.33l / 8 PLN	
PERŁA MIODOWA BEER WITH HONEY		0.5l / 8 PLN	

WINE

MICKIEWICZ VINEYARD			
FEELING / JOHANNIS / PIKADOR / CORTEZ		0.75l / 100 PLN	
MEŃLIK AKACJA (ORANGE WINE)		0.75l / 110 PLN	
BARCZENTEWICZ VINEYARD			
ROSE REGENT / SOUVIGNIER GRIS		0.75l / 100 PLN	
PINOT BLANC BETON / BLANC DE NOIR BETON		0.75l / 110 PLN	
CHARDONNAY / RIESLING		0.75l / 160 PLN	
WINNICA LIPOWIEC		0.75l / 100 PLN	
WHITE WINES			
ANNE DE JOYEUSE MAUZAC	0.15l / 18 PLN	0.75l / 85 PLN	
CIU CIU POGIOMASSO SAUVIGNION	0.15l / 19 PLN	0.75l / 90 PLN	
RED WINES			
TUSKE PINCE CABERNET FRANC	0.15l / 20 PLN	0.75l / 95 PLN	
JORDI MIRO ENNAK	0.15l / 18 PLN	0.75l / 80 PLN	
HOUSE WINE FROM THE HUGL WIMMER VINEYARD			
GRÜNER VELTLINER / ZWEIGELT	0.15l / 15 PLN		

NON-ALCOHOLIC BEVERAGES

LEMONADE	1l / 24 PLN	0.33l / 12 PLN	ON LEMON	0.33l / 12 PLN
PRESSED JUICE	1l / 24 PLN	0.33l / 12 PLN	TONIC	0.2l / 10 PLN
CISOWIANKA	0.7l / 10 PLN	0.33l / 6 PLN		
GINGER BEER OLD JAMAICA		0.33l / 15 PLN		

COFFEE

AMERICANO	7 PLN	CAPPUCCINO	8 PLN
ESPRESSO	7 PLN	LATTE MACCHIATO	10 PLN
ESPRESSO DOPPIO	9 PLN	FLAT WHITE	10 PLN

LEAF TEA GUTI

CEYLON SARNIA PLAIDEIRIE	DRIED FRUIT TEA	CHINA WHITE MONKEY
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DISTILLATE

YOUNG POTATO DISTILLATE	500ml / 250 PLN	40ml / 20 PLN
CHOPIN RYE VODKA	700ml / 160 PLN	40ml / 14 PLN
CHOPIN POTATO VODKA	700ml / 200 PLN	40ml / 16 PLN
J.A. BACZEWSKI	500ml / 80 PLN	40ml / 10 PLN
NEMIROFF VODKA*		40ml / 10 PLN

*Ask your waiter about available flavours

RUM 40ml		APERITIF / DEGISTIF 40ml	
PLANTATION	15 PLN	APEROL	10 PLN
FLOR DE CANA	17 PLN	LUXARDO MARASCHINO	10 PLN
MOUNT GAY BLACK BARELL	18 PLN	SOUTHER COMFORT	10 PLN
BARBANCOURT RESERVE	19 PLN	JAGERMAISTER	11 PLN

BOURBON & WHISKY 40ml			
SEXTON I	15 PLN	CHAMPARI	11 PLN
WOODFORD RESERVE	20 PLN	COINTREAU	12 PLN
ABERLOUR 12 Y.O.	21 PLN	CHAMBORD	13 PLN
LAPHROAIG 10 Y.O.	22 PLN	LILLET BLANC 80ml	11 PLN
BOURBON ELIJAH CRAIG	23 PLN	ANTICA FORMULA	

WHISKY KILCHOMAN MACHIR		VERMOUTH 80ml	14 PLN
BAY SINGLE MALT	24 PLN	DOLIN WERMUT 80ml	12 PLN
WHISKY BAINS CAPE		GIN 40ml	
MOUNTAIN	16 PLN	TANQUERAY	14 PLN
		MALFY/LONDON N1	17 PLN
		BULLDOG	15 PLN
		FORREST POLISH GIN	18 PLN

TEQUILA ESPOLON 40ml	14 PLN		
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COCTAILS

OLD FASHIONED	25 PLN	CORPSE REVIVER	27 PLN
Elijah Craig, Porter Bałtycki, Angostura		Absinthe, Cointreau, Lillet Blanc,	
NEW WORLD RUM SOUR	23 PLN	Tanqueray gin, lemon	
Flor de Cana, lemon, red wine, sweet, Angostura		ITALIAN MERINGUE WITH FRUIT	23 PLN
NEGRONI	24 PLN	Chambord, forest fruit vodka, lemon, sweet, Italian meringue	
Malfy gin, Campari, Antica Formula		SOUR COSMO	20 PLN
MANHATTAN RUM	26 PLN	Cointreau, grapefruit vodka, lemon	
Antica Formula, Mount Gay Black		HARD CANDY	21 PLN
Barell, Angostura, Cacao bitter		Cointreau, forest fruit vodka,	
BASIL SPLASH	19 PLN	tangerine, sweet, hibiscus	
Lillet Rose, lychee liqueur,		MILKY PINEAPPLE IN RUM	23 PLN
sugar syrup, lemon, basil		Plantation Dark, pineapple, milk,	
LEMON WITH RUM ON HONEY	21 PLN	lemon, spices	
Rum, Limoncello, honey, lime,		RUSSIAN MULE	24 PLN
anise, and cinnamon		Baczewski, ginger beer, mint, lime	

MULLED DRINKS

MULLED WINE BY MARCIN FROM URZĘDÓW 0.2L	16 PLN	MULLED DRINK FROM KOŹLAK BEER 0.5L	14 PLN
Red wine, plum jam, honey, orange, spices		Koźlak beer, honey, plums, orange	
MULLED WHITE WINE WITH RUM 0.2L	18 PLN	NON-ALCOHOLIC 0.2L	12 PLN
White wine, Plantation rum, orange, pepper, vanilla		Pressed juice, rhubarb, apple, ginger	

OLD FASHIONED LACQUERS BY KAROL MAJEWSKI	40ml / 15 PLN
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Ask your waiter about available flavours	
MEAD	100ml / 12 PLN

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