

MUND

LUNCH MENU

SMØRREBRØD

Traditional Danish dish served on dark rye bread

Pan fried plaice with celery remoulade, rainbow tomatoes, caper brown butter ^{180g (1, 3, 4, 7, 9, 10, 12)}	49
Hand-peeled white shrimp, egg, roasted cauliflower puree, raisins, chives, capers ^{160g (1, 2, 3, 7, 12)}	45
Beef tartare with pickled shimeji mushrooms, chive mayonnaise, egg yolk ^{140g (1, 3, 6, 7, 10)}	39
Pulled pork, plum, red onion confiture, sunchoke chips ^{160g (1, 7, 10, 12)}	37
Potato salad, vegan lovage mayonnaise, mustard seeds, crispy onion ^{160g (1, 7, 10)} VV	29
Fiskesuppe - Norwegian fish soup: cod, salmon, prawns, mussels, fresh dill ^{260g (2, 4, 7, 9, 14)}	46
Veal frikadelle, dry forest mushroom sauce, cucumber and caper ^{230g (1, 3, 7, 9, 12)}	59
Pan-fried fillet of salmon, savoy cabbage, kale, citrus sauce, aquavit gel ^{280g (1, 4, 6, 7)}	89
Celery dumplings, mushrooms, shallots, roasted salsify, lovage ^{270g (1, 7, 9)} VV	42
Brunost cheesecake with white chocolate, raspberry sorbet ^{140g (1, 3, 7)}	36
Brown butter ice cream, chocolate ^{120g (1, 3, 6, 7, 8)}	32
Cake of the day	28

V – vegetarian dish VV – vegan dish

ALLERGEN LIST:

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Tree nuts 9. Celery
10. Mustard seeds 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Mollusc

A 10% service charge will be added to the bill. All prices are in Polish Zloty and include VAT.
If you have any food allergies, please inform our waiting staff while ordering.

MUND

WINE BY THE GLASS ^(125 ml)

PROXY WINES (NON-ALCOHOLIC)

Bla, Copenhagen Sparkling Tea Company, Denmark 0%	34
Clearly Confused, Ambijus, Norway 0,5%	36
Crisp & Tropical, Etiquette, Denmark 0%	34
Effervescent, Arensbak, Denmark 0,5%	36
Italian Red, Gnista, Sweden 0,5%	34
Kombucha by Laurent: Blanc Floral / Grapevine / Elixir of Love, Poland 0,5%	24

SPARKLING

Cordueil Père & Fille Brut Réserve Champagne AOC – Chardonnay, Pinot Noir, Champagne, France 12%	66
Prosecco Conegliano Casa Coste Piane – Glera, Veneto, Italy 11%	39
Cava Brut Nature Vinicola Nulles – Macabeo, Parellada, Xarel·lo, Catalonia, Spain 11,5%	34

PÉT-NAT

Croci Campedello Pét-Nat – Malvasia di Candia, Marsanne, Emilia – Romania, Italy 11,5%	39
Mea Pét-Nat Matic – Šipon, Styria, Slovenia 12,5%	39

ROSÉ

Pink, Judith Beck – Zweigelt, Blaufränkisch, Burgenland, Austria 11,5%	34
--	----

WHITE

Do Not Disturb Matija Žerjav – Yellow Muscat, Riesling, Kerner, Styria Podravska, Slovenia 12,5%	34
Chardog, Francois de Nicolay – Chardonnay, Burgundy, France 14%	39
Loir & Cher, Laurent Saillard – Sauvignon Blanc, Ugni Blanc, Loire Valley, France 12%	44
Lluerna, Els Vinyerons – Xarel·lo, Penedès, Spain 12,2%	29

ORANGE

Analog, Kristinus – Olaszrizling, Sauvignon Blanc, Traminer, Balaton, Hungary 10.5%	34
Princess, Pesecká Leánka, Pivnica Čajkov – Tekov, Slovakia 11%	44
Bursztyn Kamil Barczentewicz - Gewürztraminer, Pinot Blanc, Dobre, Polska 12%	49

RED

57 Rocas, Emiliana – Carmenere, Colchagua, Chile 14%	44
Domaine Geschickt – Pinot Noir, Alsace, France 14,5%	49
Garnacha Tinto, Viña Zorzal – Garnacha, Navarra, Spain 13,5%	29
Mono Tinto, Passionate Michellini – Syrah, Malbec, Mendoza, Argentina 13,5%	34

SWEET

Multitude Alexandre Giquel 2022 - Chenin Blanc, Loire Valley, France 13%	49
--	----