

COFFEE/TEA

(Soy milk/Lactose-free milk+2)

DOPPIO	15
AMERICANO	15
CAPPUCCINO	17
FLAT WHITE	17
LATTE MACCHIATO	17
TEA (ASK THE WAITER FOR AVAILABLE FLAVORS)	15

ESPRESSO	9
PROSECCO (to breakfast)	100ml / 15

MATCH YOUR COFFEE WITH A BREAKFAST FROM THE FRAME FOR 5 PLN, BETWEEN 9AM AND 1PM.

BREAKFASTS

BREAKFAST IS AVAILABLE ALL DAY

SCRAMBLED EGGS 	19
scrambled eggs from three eggs, hot rolls	
OMELETTE A'LA JACQUES PEPIN 	19
fluffy omelette with three eggs, hot rolls	
CHOOSE ADD-ON TO OMELETTE OR SCRAMBLED EGGS (PRICE FOR ONE SIDE)	4
bacon, Parma ham, Parmesan cheese, onion spinach, walnuts, cherry tomatoes, blue cheese	
HOT PITA BREADS WITH HUMMUS 	22
caramelised mushrooms, fresh seasonal vegetables, hummus with garlic confit, roasted pumpkin seeds, coriander	
BUCKWHEAT WAFFLES WITH SEASONAL FRUITS 	19
buckwheat waffle, sezonal friuts, whipped cream	
CROISSANT WITH MOZZARELLA AND PESTO 	24
croissant, mozzarella, pesto basil, cherry tomatoes, Olive, spring salad	
CRISPY TOAST WITH GOAT CHEESE 	29
homemade bread, goat cheese, caramelised pear, honey, walnuts, blanched spinach, cherry tomatoes, garlic, spring salad	
CROQUE MONSIEUR WITH PROSCIUTTO AND GRILLED TOMATO	24
homemade bread, mozzarella, prosciutto, pesto, tomato, spring salad	
CROISSANT WITH CREAMY COTTAGE CHEESE 	24
croissant, cottage cheese, radish, pickled green cucumber, garden spring salad	
SHAKSHUKA WITH BLUE CHEESE	24
tomatoes, cumin, coriander, two eggs, spinach, blue cheese	
BUCKWHEAT WAFFLES WITH FIRED EGG 	23
buckwheat waffles with Provençal herbs, spinach stewed with garlic, cherry tomatoes, tomato sauce, fried egg	
SAUSAGES WITH FRIED EGGS	24
2 hot smoked sausages, 2 fried eggs, mixed salad, and a warm roll	




APPETIZERS

SOUP OF THE DAY 	16
aromatic soup prepared by our head chef	
NACHOS 	19
nachos with cheese sauce or guacamole	
BEEF CARPACCIO	39
slices of beef tenderloin, olive oil, arugula, parmesan, capers, lemon, pomegranate, french mustard, toast with herbs	
OCTOPUS CARPACCIO	44
octopus slices, lemon olive oil with chilli, frisee salad, lemon slice, coriander, toast with herbs, coriander mayonnaise	
SHRIMPS IN WINE-BUTTER SAUCE	54
eight shrimps, wine-butyrate sauce, cherry tomatoes, parsley, chilli, croutons, arugula	
FOCACCIA 	25

L A P O S E

BRASSERIE & CLUB

ANTIPASTI

CHEESE PLATE 	44
three types of cheeses herb breads without co. red onion Aioli pickled cucumbers	
COLD CUTS PLATE	44
mortadella with pistachios, salami, prosciutto, herb breads, sausage, red onion jam, Aioli sauce, cherry tomatoes, pickled cucumbers	
SEAFOOD PLATTER	69
shrimps and calamari in tempura Aioli with tomatoes chilli	
BRUSCHETTA IN FOUR VERSIONS 8 PCS.	39
bruschetta stope olive, bruschetta with tomatoes and basil, bruschetta with pesto and prosciutto, bruschetta with guacamole	
HUMMUS WITH TOPPINGS 	29
hummus with roasted spicy chickpeas, coriander, herb breads, olive oil, olives crispy fresh vegetables	
FRENCH FRIES WITH THREE SAUCES 	19
french fries, truffle aioli, spicy tomato sauce, basil mayo	

SALADS

SALAD WITH PEAR AND PARMA HAM	36
salad mix, pear, Parma ham, gorgonzola, vinegrette	
CAESAR SALAD	42
Romaine lettuce with Caesar dressing, cherry tomatoes, grilled farm chicken, parmesan, herb croutons, olive oil, bacon	
SALAD WITH GOAT CHEESE 	39
lettuce mix with honey and mustard sauce, cherry tomatoes, walnuts, fig, toast with goat cheese baked with honey and rosemary	
SALAD WITH TEMPURA SHRIMPS	49
salad mix with Asian vinaigrette, shrimps, roasted sesame, red onion, cherry tomatoes, mangoes	

PASTA

SPAGHETTI AGLIO E OLIO 	29
spaghetti, garlic, olive oil, parsley, chilli, parmesan	
STROZZAPRETI N'DEUJA E MAIALE	49
strozzapreti pasta, Calabrian nduja sausage, red onion, beef tenderloin tomato sauce, parmesan, parsley	
TAGLIATELLE NERO	54
tagliatelle nero dyed with sepia, shrimps in wine-butter sauce, cherry tomatoes, arugula	
TAGLIATELLE	44
Tagliatelle, chicken breast, cream sauce, boletus, garlic, spinach, parmesan cheese	

SLOW FOOD is our motto. All dishes are prepared on a regular basis. The average waiting time for dishes is 20-40 minutes. On weekends, holidays and holidays, this time may be extended. The waiter will be happy to inform you about the current waiting time.

MAIN COURSES

SEASONAL RIB EYE STEAK	89
Grilled black angus beef, sage butter, french fries, salad mix with vinaigrette sauce	
SUPREME CHICKEN	44
grilled farm chicken, mashed potatoes, salad mix with vinaigrette sauce	
PORK RIBS BBQ	49
pork ribs with our BBQ souce, fries	
GRILLED SALMON WITH BROCCOLI	69
grilled salmon fillet, sprig broccoli, hollandaise sauce with french mustard, salad mix with vinaigrette, puree	
BURGER LA POSE	44
butter brioche, beef Black Angus, cheddar, raspberry tomato, chipotle mayo sauce, french fries, lettuce mix with vinaigrette	
TEMPURA OYSTER MUSHROOM BURGER 	39
butter brioche, oyster mushroom in tempura, tomato, pickled cucumber, arugula, nachos, jalapeno, french fries, salad mix with vinaigrette	
TEMPURA SHRIMP AND SQUID BURGER	44
butter brioche shrimp and squid squid in tempura, kimchi, tomato and basil mayo sauce, arugula, french fries, salad mix with vinaigrette	
BBQ BURGER	49
beef burger, cheddar cheese, bacon, tomato, grilled red onion, cucumber pickled, our BBQ sauce	
BURGER WITH GOAT CHEESE	54
butter brioche, grilled goad cheese, beetroot, fries	
PIZZA	
MARGARITA 	29
tomato souce, mozzarella, basil	
PARMA E RUCOLA	35
tomato souce, mozzarella, Parma ham, arugula, parmesan	
NATALIA BIANCO E GAMBERI 	59
cream sauce, mozzarella cheese, shrimps, squid, mulle, vongole, chilli, garlic, parsley	
MAMMA MIA 	42
tomato souce, mozzarella, goat cheese, walnuts, honey, spinach, sun-dried tomatoes, pear	
CAPRICCIOSA	35
tomato souce, mozzarella, ham, mushrooms	
TRUFFLE PIZZA	37
salami pepperoni, mozzarella, parsley	
HOT PEPPERONI	39
tomato souce, salami pepperoni, mozzarella, jalapeno, onion red pepper	
DESSERT OF THE DAY	19,90

PROMOTIONS CANNOT BE COMBINED WITHIN ONE ORDER FOR THE SERVICE OF FOUR PEOPLE WE ADD 10% OF THE BILL

