a.d. 1893

POD ANIOŁAMI

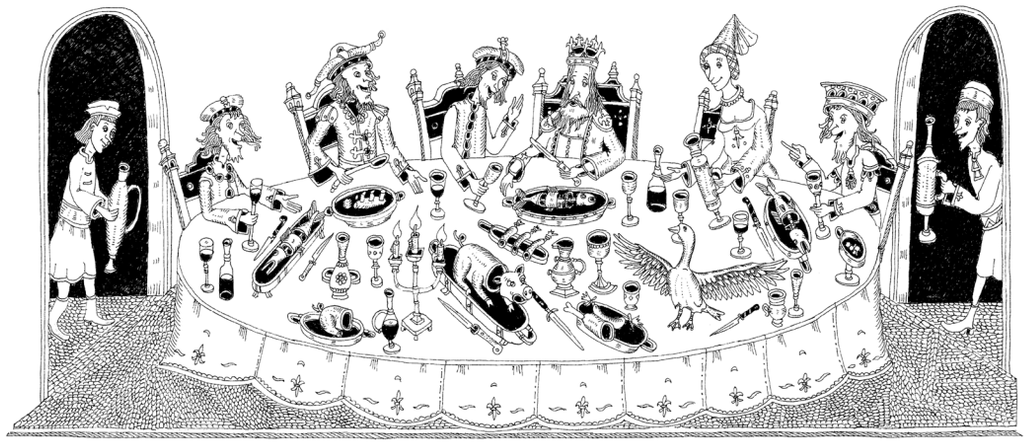
RESTAVRACYA

kuchnia polska

**Pod Aniołami,** ***Under the Angels,*** is a family-owned enterprise founded in 1893. The premises are a truly extraordinary place. They say it is Angels themselves who cook in its Gothic cellars.

**The Restaurant** is far-famed for its marinated meats, grilled over beech hardwood fire and other old Polish dishes. The restaurant's historical 13th century interiors, antique culinary equipment and superb cuisine based on Polish culinary traditions will make our venerable Guests soak up the atmosphere of the Medieval Kings' City of Cracow.

You are welcome to pay a visit to the 18th century **Chamber of Wawel Castle's Warden**, located on the 1st floor, where Burgrave Michał Augustyn Howel wined and dined Royal Dignitaries, sprucing up meats and ginger breads with flakes of real gold, just to indulge his whim and for better health, too. Original, 18th century polychromes on the chamber's walls are also worth marvelling over.



*A photograph of the family-owned business founders taken in 1893.*

Time seems to have stopped at *Under the Angels*. One can still feel the ambience of old Cracow here. Original interiors and excellent cuisine attract guests from all over the world. Most eminent figures of our times have been entertained here.

Today, with immense satisfaction and care, we continue the family creation, inviting you to take part in a culinary journey to old Polish tastes.

J. Sodziński

*We cook with love and panache*
*for our Guests.*

Marcin Norek
Under the Angels Restaurant Chef

All our chefs have been employed
for more than 20 years at our restaurant.

# RECOMMENDED BY OUR CHEF
## MASTER MARCIN'S TASTING DISHES

### Aperitif

**Polish natural sparkling wine from Chodorowa vineyard (10 cl)**

### Cold starter

**Our recherche, noble pate, served with cranberries,
pickled pear and home-made horseradish**

### Soup

**Traditional Old-Polish broth, "the one that giveth strength", long boiled on ducats with numerous meats and vegetables, served in a cup with a French pastry finger, advised for chefs for the Lubomirskis princely family in *Compendium Ferculorum*, first put in print in Kraków in 1682 by Stanisław Czerniecki.**

### Main course

**Royal shashlik made from porcine tenderloin with smoked bacon,
pepper and onions, served with grilled apple and our home-made cranberries,
horseradish and grilled potatoes**

**or**

**Cracovian *gołąbki* (rolled cabbage leaves filled with buckwheat and mushrooms)
served with forest chanterelles**

### Dessert

**Our famous home-made apple pie with cinnamon,
vanilla ice cream and egg liqueur, served warm**

***Illy* coffee or *Dammann* tea**

### Treat

**On parting our home-made mint liqueur to health and good memories**

## Price: PLN 146 (≈ 36€)

***Service is not included.***

# RECOMMENDED BY OUR CHEF
## MANORIAL TASTING DISHES

### Aperitif

Polish natural sparkling wine from Chodorowa vineyard (10 cl)

### Cold starter

Roman salad with Bryndza (sheep milk cheese) from the Tatra Mountains,
served with caper shrubs and French dressing

Board of *Lisiecka* smoked cold cuts, Angels' delicacy

### Warm starter

Dumplings *(pierogi)* stuffed with different kinds of meat, cabbage
and mushrooms, and Russian dumpling with cottage cheese, potatoes
and onion, pan-fried with butter – delicacy at Polish noblemen's courts (3 pcs.)

### Soup

Traditional Polish red borscht on beetroot sourdough, served in a cup

### Main course

Duck fillet, marinated in herbs, grilled over beech hardwood fire,
served with grilled apple, home-made cranberries,
red cabbage with raisins on wine, and grilled potatoes

or

"The shepherd's way" mountain trout (boneless), marinated in herbs,
roasted in whole over beech hardwood fire, served with home-made horseradish,
grilled apple with cranberries and grilled potato

### Dessert

*Mazurek* - raspberry shortbread tart in almond flakes

*Illy* coffee or *Dammann* tea

### Treat

On parting our home-made mint liqueur to health and good memories

## Price: PLN 186 (≈ 45€)

*Service is not included.*

# RECOMMENDED BY OUR CHEF
## JAN THE CHEF'S TASTING DISHES

### Aperitif

**Billecart–Salmon Brut Reserve Champagne, France (10 cl)**

### Cold starter

**Polish highlanders' smoked sheep milk cheese (known as *oscypek*) from the Mulice of Ratułów, served with prunes macerated in alcohol**

**Goose breast carpaccio – an Old Polish specialty made from smoked goose breast with skin, served with cranberries and pear marinated in red wine**

### Warm starter

**Dumplings *(pierogi)* stuffed with different kinds of meat, cabbage and mushrooms, and Russian dumpling with cottage cheese, potatoes and onion, pan-fried with butter – delicacy at Polish noblemen's courts** (3 pcs.)

### Soup

**Traditional Polish red borscht on beetroot sourdough, served in a cup**

### Main course

**Wild boar steak in juniper marinade, grilled over beech hardwood fire, served with juniper sauce, grilled potatoes and red cabbage with raisins in wine**

**or**

**Rack of lamb with bone, marinated in vegetables and rosemary, grilled over beech hardwood fire, served on fried beetroots with thyme sauce and grilled potatoes**

### Dessert

**Grilled apple with "monastery" plum marmalade made with addition of red wine on the garden fire, served with almond flakes**

***Illy*** **coffee or** ***Dammann*** **tea**

### Treatment

**On parting our home-made mint liqueur to health and good memories**

## Price: PLN 246 (≈ 60€)

***Service is not included.***

# STARTERS

| | | |
|---|---|---|
| **"A Board of cold cuts" - a selection of delicious, smoked Old-Polish meats from Nowa Wieś Szlachecka, traditionally cold-smoked, served with home-made horseradish, plums macerated in vinegar and pickled mushroom** | **34$^{00}$** | (€8,50) |
| **Our recherche, noble pate, served with cranberries, pickled pear and home-made horseradish** | **32$^{00}$** | (€8,00) |
| **Foie gras fried with butter and sweet wine *Hibernal* from the *Srebrna Góra* vineyard in Cracow, served with our home-made buckwheat honey and spices gingerbread, home-made cranberries and valerianella** | **46$^{00}$** | (€11,00) |
| **Goose breast carpaccio - an Old Polish specialty made from smoked goose breast with skin, served with cranberries, marinated pear and flavour adding plum macerated in alcohol** | **36$^{00}$** | (€8,50) |
| **Beef tartar with Dijon mustard, pickled cucumbers, endive salad and French dressing (with a green-water hen egg yolk upon request)** | **44$^{00}$** | (€11,00) |
| **Smoked salmon tartar with hot honey mustard according to a recipe found in Stanisław Czerniecki of Cracow *Compendium Ferculorum* - first Polish cook book from 1682** | **37$^{00}$** | (€9,00) |
| **Traditional Polish herring, a delicacy of Medieval Cracow commoners, served with apple and onion in sour cream(recommended with a shot of cold vodka - a famous "herring with a shot")** | **26$^{00}$** | (€6,50) |
| **Polish highlanders' smoked sheep milk cheese (known as *oscypek*) from the Mulice of Ratułów, served grilled with cranberries and prunes macerated in alcohol** | **26$^{00}$** | (€6,50) |
| **Delicious home-made lard based on a secret recipe, served with country wholemeal bread baked by Mr Władysław from Liszki** | **12$^{00}$** | (€3,00) |
| **Board of Polish homestead matured cheeses *(Jerseyan, Jerseyan Blue, Bursztyn, Koryciński, Oscypek, Bryndza)* served with cranberries and smoked plums macerated in alcohol (for 2 persons)** | **56$^{00}$** | (€13,50) |

All extras and seasonal preserves are home-made
and are available for purchase at the restaurant.

***Service is not included.***

# BEST DUMPLINGS
## A POSH WARM STARTER

Our famous dumplings which several times won the 1st place
in the best dumplings competition in Cracow.

| | | |
|---|---|---|
| Exquisite noblemen's dumplings, traditionally filled with mushrooms and cabbage, pan-fried with butter and onion | 32$^{00}$ 6 pieces | (€8,00) |
| Dumplings with several kinds of meat , pan-fried with butter and onion, served with cranberries | 32$^{00}$ 6 pieces | (€8,00) |
| Dumplings with venison to manorial recipe, pan-fried with butter and onion | 36$^{00}$ 6 pieces | (€9,00) |
| Dumplings with cottage cheese, potatoes and onion, known as *Russian dumplings*, pan-fried with butter and onion or water-boiled | 28$^{00}$ 6 pieces | (€7,00) |
| Dumplings with spinach and Bryndza (sheep milk cheese), pan-fried with butter, served with green dill | 30$^{00}$ 6 pieces | (€7,50) |
| Dumplings with smoked plums served with sweet cream and cinnamon | 28$^{00}$ 6 pieces | (€7,00) |
| Our famous dumplings in many flavours; with venison, with different kinds of meat, with cabbage and mushrooms, with spinach and Bryndza, and *Russian dumpling*, panfried with butter and onion; a renowned delicacy of Polish noblemen's courts | 32$^{00}$ 5 pieces | (€8,00) |

We recommend red borscht in a cup with our tasting dumplings

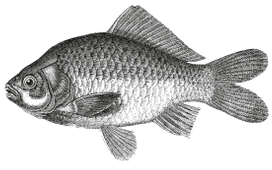
# SOUPS

| | | |
|---|---|---|
| Old-Polish żurek, sour rye soup with smoked bacon, well thought of since 16th century | 24$^{00}$ | (€6,00) |
| Traditional Polish red borscht on beetroot sourdough, served with French pastry finger | 18$^{00}$ | (€4,50) |
| Mushroom soup made from Polish porcini mushrooms picked in the Gorce mountains, served with noodles | 34$^{00}$ | (€8,50) |
| Festal broth, according to Old-Polish tradition cooked with gold coins to indulge whim and for health, served with chicken leg and selection of vegetables, by a recipe found in Stanisław Czerniecki of Cracow Compendium Ferculorum - first Polish cook book from 1682. | 27$^{00}$ | (€6,50) |

*Service is not included.*

# SALADS

| | | |
|---|---|---|
| **Roman salad with lettuce, served with sheep Bryndza cheese from the Tatras, with capers and French dressing** | **32$^{00}$** | (€8,00) |
| **Salad with grilled chicken, tomatoes, *oscypek* cheese flakes and French dressing** | **33$^{00}$** | (€8,00) |
| **Salad with grilled duck, served cold, marinated pear in vinegar, our home-made cranberries and French dressing** | **34$^{00}$** | (€8,50) |



# FISH
## GRILLED OVER BEECH HARDWOOD FIRE

| | | |
|---|---|---|
| **Mountain river trout a'la shepherd (boneless), marinated in herbs, whole-grilled over beech hardwood fire, served with home-made horseradish, grilled apple stuffed with cranberries and a grilled potato (by weight)** | **22$^{00}$** **(100 g)** | (€5,50) |
| **Mountain rivers' trout (boneless), whole-grilled in foil, served with home-made horseradish, grilled apple stuffed with cranberries, and a grilled potato (by weight)** | **22$^{00}$** **(100 g)** | (€5,50) |
| **Fresh salmon marinated in herbs, grilled over fire, served with dill sauce, spinach with garlic, and *au gratin* potatoes with nutmeg** | **54$^{00}$** | (€13,00) |
| **Zander fillet pan-fried with butter, served with forest chanterelles, lettuce with French dressing, spinach and grilled potato with butter and thyme** | **54$^{00}$** | (€13,00) |

Our excellent trout are brought from Kuźnice, a picturesque district in Zakopane.
Fishlive there in spotlessly clean water flowing down
the peaks of the Tatra Mountains.

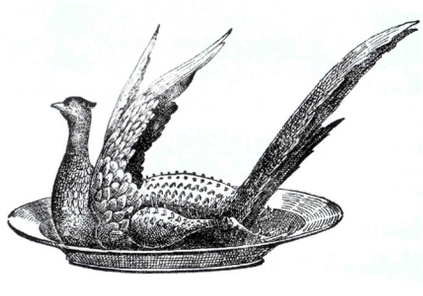
***Service is not included.***

# GRILLED DISHES

## The Restaurant's Speciality

Marinated in herbs, grilled over beech hardwood fire
by an Old-Polish recipes. All grilled dishes are served
with grilled potato with butter and dill.
On parting our home-made mint liqueur to health and good memories .

| | | |
|---|---|---|
| Royal shashlik of pork loin with smoked bacon, pepper and onion, served with grilled apple stuffed with cranberries and home-made horseradish | 56$^{00}$ | (€14,00) |
| Nobleman's shashlik of pork loin with smoked plums and wine sauce, served with grilled apple with cranberries and home-made horseradish | 56$^{00}$ | (€14,00) |
| Beef sirloin with caper and rosemary sauce with oil, served with grilled courgette | 72$^{80}$ | (€18,00) |
| Beef sirloin with Gorgonzola cheese and spinach with garlic | 76$^{00}$ | (€19,00) |
| Rib eye steak (marbly) from seasoned meat, marinated in rosemary, served with garlic butter on top and salad with French dressing | 62$^{00}$ | (€15,00) |
| Veal chops with bone, marinated in herbs, served with forest chanterelles in cream sauce and grilled courgette | 77$^{00}$ | (€19,00) |
| Rack of lamb (3 pieces), marinated in vegetables and rosemary, served on roasted beetroots with thyme sauce | 82$^{00}$ | (€20,00) |
| Grilled duck fillet with apple, served with cranberries and red cabbage with raisins in wine | 69$^{00}$ | (€17,00) |
| Wild boar steak in juniper marinade, the hunters' way grilled over beech hardwood fire, served with juniper sauce and red cabbage with raisins in wine | 76$^{00}$ | (€18,50) |
| Deer marinated in herbs with fresh rosemary, served with porcini mushrooms, prunes macerated in alcohol and fry-browned potato dumplings | 78$^{00}$ | (€19,00) |
| Pork steak marinated in fresh herbs, with home-made horseradish and stir-fired Old-Polish-style cabbage | 48$^{00}$ | (€12,00) |
| Grilled knuckle of pork with herbs in beer, served with mustard, home-made horseradish and pickled cucumber; by weight. A pint of beer recommended! | 14$^{00}$ (100 g) | (€3,50) |



*Service is not included.*

# DELICACY OF POLISH NOBILITY

| | | |
|---|---|---|
| Old-Polish *Bigos* – pickled chopped cabbage, seven types of meat (with boar and doe), smoked plums, mushrooms, wine and a variety of secret herbs. Pan-fried several times according to an old custom. *Bigos* was served during journeys in noblemen's carriages, while hunting and during barge journeys down the Vistula River to the City of Gdańsk. Dry red wine or Polish Żubrówka vodka recommended for Bigos. | 41$^{00}$ | (€10,00) |

# VEGETARIAN DISHES

| | | |
|---|---|---|
| Cracovian *gołąbki* (rolled cabbage leaves filled with buckwheat and mushrooms) served with forest chanterelles | 38$^{00}$ | (€9,50) |
| Polish forest chanterelles in cream with cut-up parsley leaves, served with pan-fried potato gnocchi | 39$^{00}$ | (€9,50) |
| A plate of grilled vegetables with savoy cabbage, champignons and shallot. | 34$^{00}$ | (€8,50) |

We also recommend dumplings with cabbage and mushrooms, *Russian* dumplings with onion, and dumplings with spinach and Bryndza.

# EXTRAS

| | | |
|---|---|---|
| Pan-fried grated beetroot with cream | 13$^{00}$ | (€3,50) |
| Beetroot fried in butter | 15$^{00}$ | (€4,00) |
| Spinach with garlic | 15$^{00}$ | (€4,00) |
| Potato gnocchi fried with butter | 16$^{00}$ | (€4,00) |
| Red cabbage cooked in wine with raisins | 16$^{00}$ | (€4,00) |
| Stir-fried cabbage | 12$^{00}$ | (€3,00) |
| Green lettuce with tomatoes and French dressing | 16$^{00}$ | (€4,00) |
| Pickled cucumber in herb marinade | 9$^{00}$ | (€2,00) |
| Grated horseradish with eggs and cream | 13$^{50}$ | (€3,50) |
| Apple grilled on real fire with cranberries | 16$^{00}$ | (€4,00) |
| Grilled potatoes with butter and dill | 12$^{00}$ | (€3,00) |
| Potatoes *au gratin* with nutmeg | 15$^{00}$ | (€4,00) |

*Service is not included.*

# DESSERTS

| | | |
|---|---|---|
| Our famous home-made apple pie with sweet cream | 22$^{\underline{00}}$ | (€5,50) |
| Our famous home-made apple pie with cinnamon served warm with vanilla ice cream and egg liqueur | 26$^{\underline{00}}$ | (€6,50) |
| Refined Cracovian cheesecake with dried fruit served with raspberry mousse | 24$^{\underline{00}}$ | (€6,00) |
| Raspberry *Mazurek* on shortbread in almond flakes | 22$^{\underline{00}}$ | (€5,50) |
| Grilled apple with "monastery" plum marmalade made with addition of red wine on the garden fire, served with almond flakes | 18$^{\underline{00}}$ | (€4,50) |
| Board of Polish homestead matured cheeses *(Jerseyan, Jerseyan Blue, Bursztyn, Koryciński, Oscypek, Bryndza)* served with cranberries and smoked plums macerated in alcohol (for 2 person) | 56$^{\underline{00}}$ | (€13,50) |

## ANGELIC FLAVOUR ICE-CREAM

| | | |
|---|---|---|
| Chocolate ice-cream with dark chocolate, fruit, dried fruit and whipped cream | 32$^{\underline{00}}$ | (€8,00) |
| Vanilla ice cream with our home-made preserves and whipped cream | 27$^{\underline{00}}$ | (€6,50) |
| Vanilla ice cream with buckwheat honey, hazelnuts, roasted almonds and whipped cream | 29$^{\underline{00}}$ | (€7,00) |
| Vanilla ice cream with cherries macerated in *Amarena* liqueur, with dark chocolate flakes and whipped cream | 32$^{\underline{00}}$ | (€8,00) |
| Strawberry ice cream with fresh fruit and whipped cream | 27$^{\underline{00}}$ | (€6,50) |
| Our home-made strawberry sorbet with fresh mint | 19$^{\underline{00}}$ | (€4,50) |

***Service is not included.***

# BURNING FIRE DISHES
## The Restaurant's Speciality

to be ordered in advance for functions and feasts

At our Guests' request meats are gold plated
"for a better health" according to an ancient Polish custom.

| | |
|---|---|
| Whole-baked pork's leg marinated in herbs, gold-plated with 24-carat gold with cloves. Baked in whole, served in flames with buckwheat or grilled potatoes, hunter's sauce and red cabbage with raisins in wine | 1.460$^{00}$ (€356)<br>Serves 25 |
| Whole-baked piglet marinated in herbs, stuffed with pork ham. Served in one piece in flames, with buckwheat or grilled potatoes, hunter's sauce and red cabbage with raisins in wine | 1.800$^{00}$ (€439)<br>Serves 30 |
| Whole-baked young wild boar's leg, covered with smoked bacon and prunes. Served in flames with buckwheat or grilled potatoes, hunter's sauce and red cabbage with raisins in wine | 1.300$^{00}$ (€317)<br>Serves 15 |
| Our Polish mountain lamb, reared by highlanders in a traditional way, roasted in whole, marinated in herbs and vegetables. Served in flames with thyme sauce, potato dumplings and white cabbage in wine. Highly-valued at old Polish noblemen's courts | 1.600$^{00}$ (€390)<br>Serves 20 |
| Lamb's leg marinated in herbs and vegetables according to an old nobleman's recipe. Served with pan-fried potato dumplings and warm beetroot | 1.320$^{00}$ (€322)<br>Serves 15 |
| Doe's leg according to St. Hubert's tradition – Polish kings' delicacy, pickled in in herbs according to an old Polish custom, roasted with ceps, served with panfried potato dumplings | 1.700$^{00}$ (€414)<br>Serves 20 |
| Gold Polish duck roasted in marjoram with apples and livers, according to the Master Jan's secret recipe. Served with pan-fried potato dumplings, cranberries and red cabbage with raisins in wine | 240$^{00}$ (€59)<br>Serves 4 |
| Goose marinated in marjoram, roasted in whole. Served in flames with grilled apples, pan-fried potato dumplings and red cabbage with raisins in wine | 380$^{00}$ (€93)<br>Serves 6 |

*Service is not included.*

# BEVERAGES

## TEA

| | | |
|---|---|---|
| Tea brewed in a teapot with spring water | | 12$^{00}$ (€3,00) |
| Tea with our home-made preserves according to an Old-Polish custom: | | |
| from wood raspberries in alcohol | | 24$^{00}$ (€6,00) |
| in rose petals | | 26$^{00}$ (€6,50) |
| with cranberries | | 19$^{00}$ (€4,50) |
| with sour cherries in alcohol | | 22$^{00}$ (€5,50) |
| with whortleberries in alcohol | | 24$^{00}$ (€6,00) |
| with plum marmalade on wine | | 22$^{00}$ (€5,50) |
| the highlanders' way with cherry brandy | | 19$^{00}$ (€4,50) |

## COFFEE

| | | |
|---|---|---|
| Illy espresso | | 12$^{00}$ (€3,00) |
| Illy coffee | | 12$^{00}$ (€3,00) |
| Illy coffee with milk | | 13$^{00}$ (€3,00) |
| Illy caffe'latte | | 16$^{00}$ (€4,00) |
| Illy cappuccino | | 14$^{00}$ (€3,50) |
| Illy Irish coffee with Jameson whiskey | | 27$^{00}$ (€6,50) |
| Hot chocolate | | 22$^{00}$ (€5,50) |

## WATER

| | | |
|---|---|---|
| Kinga Pienińska – woda gazowana i niegazowana | 33 cl | 8$^{00}$ (€2,00) |
| | 70 cl | 16$^{00}$ (€4,00) |
| Cisowianka Classic & Perlage | 70 cl | 16$^{00}$ (€4,00) |
| San Pelegrino – woda gazowana | 25 cl | 9$^{50}$ (€2,50) |
| Perrier - woda gazowana | 33 cl | 12$^{50}$ (€3,00) |
| Woda źródlana | 1 l pitcher | 17$^{00}$ (€3,00) |

## JUICES AND BEVERAGES

| | | |
|---|---|---|
| Fresh orange juice | 20 cl | 15$^{00}$ (€3,50) |
| Orange, grapefruit, blackcurrant or apple juice | 25 cl | 7$^{50}$ (€2,00) |
| | 1 l pitcher | 22$^{00}$ (€5,50) |
| Tomato juice | 20 cl | 6$^{50}$ (€1,50) |
| Pepsi, Pepsi light, Mirinda, Schweppes Tonic, 7Up | 20 cl | 7$^{50}$ (€1,50) |

*Service is not included.*

# ALCOHOLIC BEVERAGES

| APERITIF | | 4cl |
|---|---|---|
| Ricard | 15$^{00}$ | (€3,50) |
| Campari | 13$^{00}$ | (€3,00) |
| Martini Bianco, Rosso, Extra Dry, Rosato | 11$^{00}$ | (€3,00) |

| PURE VODKA | | 4cl |
|---|---|---|
| Belvedere | 20$^{00}$ | (€5,00) |
| Chopin | 20$^{00}$ | (€5,00) |
| Kura | 12$^{00}$ | (€3,00) |
| Finlandia | 11$^{00}$ | (€2,50) |
| Wyborowa | 10$^{00}$ | (€2,50) |
| Siwucha | 10$^{00}$ | (€2,50) |

| FLAVORED VODKA | | |
|---|---|---|
| Tequilla Olmeca Blanco, Anéjo | 15$^{00}$ | (€3,50) |
| Śliwowica Paschalna 70% | 13$^{00}$ | (€3,00) |
| Becherovka | 12$^{00}$ | (€3,00) |
| Finlandia Cranberry | 11$^{00}$ | (€2,50) |
| Żołądkowa Gorzka | 10$^{00}$ | (€2,50) |
| Żubrówka | 10$^{00}$ | (€2,50) |
| Krupnik | 10$^{00}$ | (€2,50) |
| Cherry | 9$^{00}$ | (€2,00) |
| Cranberry, Plum, Raspberry | 9$^{00}$ | (€2,00) |
| Hazelnut, Black lilac, Wild rose | 9$^{00}$ | (€2,00) |

| COGNAC | | |
|---|---|---|
| Hennessy XO | 95$^{00}$ | (€22,50) |
| Martell VSOP | 51$^{00}$ | (€12,50) |
| Martell VS | 34$^{00}$ | (€8,00) |

| OTHER | | |
|---|---|---|
| Calvados Hors D'Age Pere Francois AOC | 39$^{00}$ | (€9,50) |
| Grappa | 34$^{00}$ | (€8,50) |

| WHISKY | | |
|---|---|---|
| Chivas Regal 18 | 38$^{00}$ | (€9,00) |
| Glenfiddich 12-letni | 37$^{00}$ | (€9,00) |
| Chivas Regal 12 | 25$^{00}$ | (€6,00) |
| Ballantine's | 20$^{00}$ | (€5,00) |

| WHISKEY | | |
|---|---|---|
| Jack Daniel's | 29$^{00}$ | (€7,00) |
| Jameson | 18$^{00}$ | (€4,50) |

| BRANDY | | |
|---|---|---|
| Metaxa Grande Fine | 37$^{00}$ | (€9,00) |

*Service is not included.*

## FRUIT OR HERBS LIQUEURS 4cl

| | | |
|---|---|---|
| Old-Polish herbs or fruit liqueurs (different tastes in stock) | 16$^{00}$ | (€4,00) |

## LIQUEURS

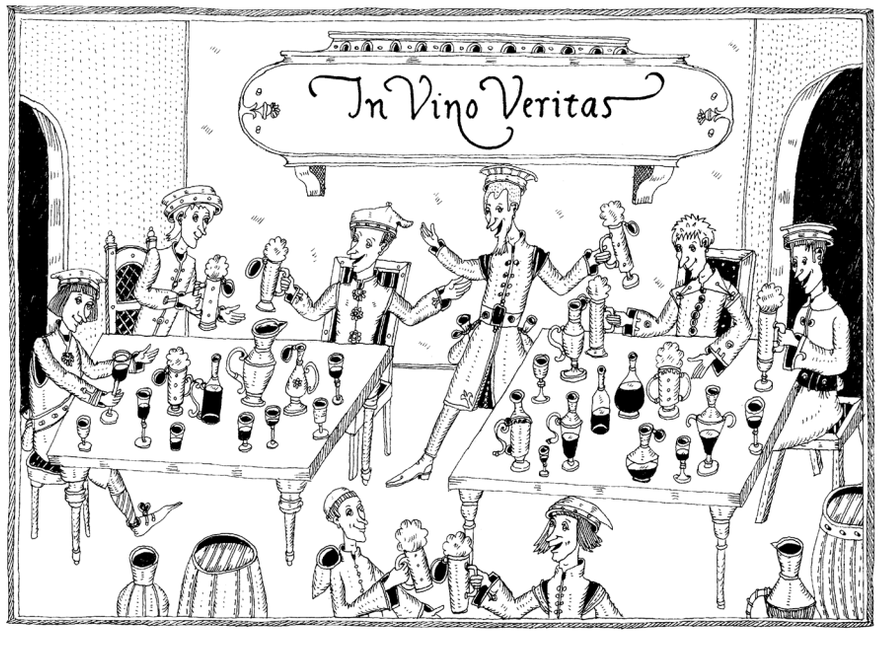
| | | |
|---|---|---|
| Bailey's Cream | 18$^{00}$ | (€4,50) |
| Kahlua | 18$^{00}$ | (€5,00) |
| Amaretto | 16$^{00}$ | (€4,50) |
| Sambuca Strega | 16$^{00}$ | (€4,50) |
| Jägermeister | 15$^{00}$ | (€3,50) |

## RUM

| | | |
|---|---|---|
| Dictador aged 20 years | 27$^{00}$ | (€6,50) |
| Dictador aged 12 years | 20$^{00}$ | (€5,50) |
| Bacardi Superior | 18$^{00}$ | (€4,50) |
| Havana Club Anéjo Blanco | 17$^{00}$ | (€4,00) |
| Malibu | 13$^{00}$ | (€3,00) |

## GIN

| | | |
|---|---|---|
| Premium Columbian Aged Gold Gin by Dictador (Treasure) | 26$^{00}$ | (€6,50) |
| Premium Columbian Aged Gin by Dictador (Ortodoxy, | 22$^{00}$ | (€5,50) |
| Gluten free) | 19$^{00}$ | (€4,50) |
| Bombay Sapphire | 12$^{00}$ | (€3,00) |
| Seagram`s | | |




*Service is not included.*

## HOT ALCOHOLIC BEVERAGES

| | 10 cl | |
|---|---|---|
| Mulled red wine with spices – old Polish recipe | 17$^{00}$ | (€4,00) |
| Hot mead with spices – delicacy of Polish nobility | 22$^{00}$ | (€5,50) |

## BEERS

### DRAFT BEER

| | | | |
|---|---|---|---|
| Żywiec Beer / Żywiec Białe | 0,5l | 14$^{00}$ | (€3,50) |
| Żywiec Beer / Żywiec Białe | 0,3l | 11$^{00}$ | (€2,50) |

### BOTTLED BEER

| | | | |
|---|---|---|---|
| Żywiec Low alcohol | 0,33l | 11$^{00}$ | (€2,50) |
| Żywiec Porter | 0,33l | 11$^{00}$ | (€2,50) |
| Heineken | 0,33l | 13$^{00}$ | (€3,00) |
| Paulaner Hefe-Weißbier | 0,5l | 16$^{00}$ | (€4,00) |
| Desperados | 0,4l | 14$^{00}$ | (€3,50) |

*Service is not included.*

Pod Aniołami

We also have menu for children.

*

Service is not included.

*

With bookings for 10 persons (or more) 10% service charge
will be added to the bill.

*

The prices of our dishes are calculated by portions, not weight.

*

For your convenience, the Euro exchange rate is calculated at € 1 = PLN 4,10.

*

The Headwaiter will be happy to provide you with information
on weight and ingredients used to prepare our dishes, should you wish so.

*

The *Under the Angels* Restaurant organises authorial catering events.

*

**All side dishes and seasonal preserves are based on Old-Polish recipes,
and are available at our restaurant.**

| | | 24 cl |
|---|---|---|
| **Smoked plums macerated in alcohol** | **36**$^{00}$ | (€9,00) |
| **Marinated mountain saffron milk caps** | **39**$^{00}$ | (€9,50) |
| **Our "monastery" plum marmalade** | **29**$^{00}$ | (€7,00) |
| **Our home-made cranberries** | **32**$^{00}$ | (€8,00) |
| **Courtly lard according to a secret recipe** | **18**$^{00}$ | (€4,50) |

*



The restaurant's name and its logo are copyright.