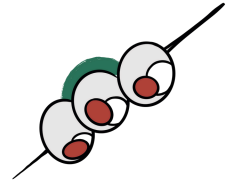


snacks



Nuts / 7

roasted hazelnuts from Tree Nuts farm

Bread / 12

spread

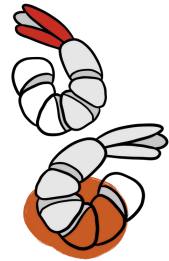
Olives / 9

olives & Salsa Verde (Sicily/Greece)

Cheese / 12

Tête de Moine

starters



Hummus / 45

lamb, knackbread

Beef tartare / 48

pickles, potato, mayonnaise

Parmigiana / 36 

aubergine, tomato, Grana Padano cheese

Prawns / 62

Argentine prawns, wine-butter sauce

Agnolotti / 35 

ricotta cheese, beetroot, goat cheese

Chicken liver pâté / 39

chicken liver, onion, milkbread

Baba ganoush / 39 

Ticket's bread

soup

Fish soup / 35

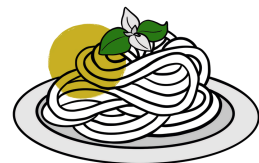
mussels, cod, tomatoes

Mushroom soup / 35 

dill, dumplings



pasta



Spaghetti / 44

mussels, parsley

Rigatoni / 47

bolognese, Grana Padano cheese

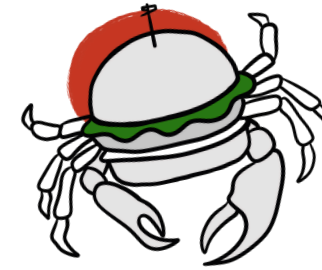
Papardelle / 49 

boletus mushrooms, chilli, parsley

Udon / 59

egg yolk, pork belly, sesame

mains



Fish & Chips / 65

cod, fries, tartar sauce, green peas

Wiener Schnitzel / 79

lamb, potatoes salad

Cepelin / 49

beef cheek, lettuce

Crab sandwich / 55

coleslaw salad, BBQ sauce

Pumpkin risotto / 45 

gorgonzola cheese, muesli

Pork knuckle / 69

fried cabbage, pickles, Ticket's bread

Pierogi / 44

duck, apple chutney

Caesar salad / 43

chicken, pancetta, Grana Padano cheese

grill

Steak bavette 300g / 93

potato, vegetables

Steak antrecote 300 g / 125

fries, lettuce

Cauliflower steak / 49 

beans, parsley

Pork rib / 79

mashed potatoes, pickles



desserts



Tiramisu / 25

Crumble / 27

fruit, crème anglaise

Crème brûlée / 27

fruits

Chocolate fondant / 27

vanilla ice-cream

The list of allergens can be found in a separate menu available at the bar.

Kombucha Meduzyna / 25

bottle 0,33l

Eins Zwei Zero, Leitz / 29

non-alcoholic wine 0.25l Riesling / Rose

Copenhagen Sparkling Tea / 24

Blå, Lyserød, Lysegrøn 0% / 125 ml

Espresso Tonic / Orange / 19

0,2l

On Lemon / 15

bottle 0,33l

Ticket's lemonade / 12/45

Classic, strawberry 0.2l / 1l

Freshly squeezed juices / 22

orange, grapefruit 0.2l

Ticket's water/ 7/10

bottle 0,35l / 0,75l

Selection of PiagTea / 15 / 30

Select from 0,3l / 0,8l

Wake me up breakfast (black) / Earl Grey Supreme (black, bergamot) / Japanese Sencha Kagoshima (green) / Mint La La Land (green, mint) / Dragon Pearl Jasmin (green, jasmin) / Super Girl (white, peach, pineapple) / Milky Oolong (green oolong) / Awesome Fruits (fruit infusion) / Yummy Orange Rooibos (rooibos, orange) /

Espresso / 10

Doppio / 16

Filter coffee / 16 / 20

0,25l / 0,4l served up until 3pm

Americano / 16

Flat white / 17

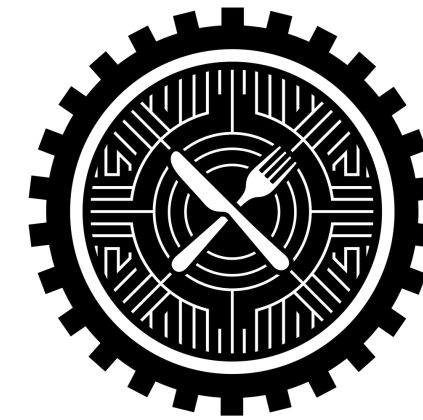
oat milk + 3

Cappuccino / 17

oat milk + 3

Decaf / 10

Nespresso



TICKETS

BISTRO & WINE

cocktails

Negroni / 45

Drumshanbo Gunpowder gin / Campari / Carlo Alberto sweet red vermouth

White Lady / 43

Drumshanbo Gunpowder gin with citrus / Cointreau / lemon / egg white

Porn Star / 49

vodka Kavka / Passoa / passion fruit / lime / Prosecco

Penicilin / 32

Monkey Shoulder / honey-ginger syrup / lemon / Ardbeg

Espresso Martini / 45

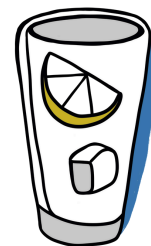
Tesselis botanical / espresso / Mr. Black / vanilla

Margarita / 42

Tequila 1800 Blanco / lime / Cointreau

Botanical Sour / 44

Tesselis Botanical / Cointreau / sour



menu à la carte

Under the direction of chef Wojtek Kucia, our Bistro Chefs set off on an expedition around the world in the pursuit of finding the most interesting and inspiring flavours. Our menu is both a map and a ticket to participate in this delicious journey with us!