

# menu

*created by Karol Okrasa*

## Appetizers

48 zł

Oriental sea trout tartar with wasabi cream and beetroot crisps 4,6,7,10,11

Herring with beet leaves sauce, quail egg and smoked potato 3,4,7,10

Beef tartar with spring onion salad and balsamic sauce 1,3,7,10

Roasted tomatoes with goat cheese and roasted eggplant pesto 1,7,8,10

## First Courses

54 zł

Lamb dumplings '*pierogi*' with wild garlic pesto 1,3,7,8,9,10

Spaghetti with spring onion and duck 1,3,7,8,9,10

Poultry gizzards on cabbage with tomatoes and dill 1,7,8

## Soups

28 zł

Onion soup with dry- aged beef and spring beetroots 7,9

White cabbage cream soup with smoked cottage cheese, dill pesto and roasted shallot 7,9

Borscht of young vegetables with smoked halibut 4,7,9

## Main courses

71 zł

Rabbit stewed in white vegetables on parsley purée with thyme sauce 7,8,9,10

Veal leg in '*kwas chlebowy*' and smoked potato purée 1,7,8,9,10

price for two courses **98 pln**, price for three courses **108 pln**

Polish mineral water is included in the price, with our compliments; prices given are VAT inclusive

o vegetarian course   o spicy course   o contains pork   o origin course   o low fat course

1 contains gluten 2 contains pork 3 contains eggs 4 contains fish 5 contains peanuts 7 contains milk protein and lactose  
8 contains nuts 9 contains celery 10 contains charlock 11 contains sesame seeds 12 contains sulphur dioxide 13 contains lupin 14 contains molluscs

If you have a serious dietary restriction, allergy or medical condition we strongly suggest to contact our dedicated staff and your questions or concerns be forwarded to our Chef