



platter
by Karol Okrasa

appetizers

48 zł

Veal livers salad

with roasted pumpkin and cranberry sauce 1,7,8,10

Salmon tartar

with baked pumpkin and sour plums 1,4,7,8,9

Oriental beef tartar

with Dijon sauce and millet bread 1,3,7,10

Roe-deer and parsley crust dumplings

with sour cream 1,3,7,10

Roasted halibut rillettes

with crispy vegetables and rocket salad mousse 4,9,10

soups

28 zł

Turnip cabbage soup with fried kale and dried tomatoes 7,8,9

Mushroom broth with batter dumplings 9

Mazurian fish soup with chanterelles 1,4,7

main courses

71 zł

Pork shoulder

with rosemary dumplings 1,7,9

Rabbit

with honey cabbage and saffron milkcap mushroom 1,7,8,9

Mix of three buckwheats

with cheese sauce and nuts 1,7,8,10

Fresh fish prepared the way you like it

Price for two courses **98 zł**, price for three courses **108 zł**

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