



platter
by Karol Okrasa

appetizers

48 zł

Chicken livers salad

with chanterelles and green tomatoes 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

Chanterelles and smoked cottage cheese dumplings

in tomato gazpacho 1,3,7,8

Herring with baked beetroot salad

and apple – buckwheat mousse 4,7

soups

28 zł

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

Cream of pumpkin with roasted linseed and salted peanuts in caramel 7,8,9

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

Gnocchi

with mushrooms and kale, truffle oil and goat cheese 1,3,7,8

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