

menu

created by Karol Okrasa

appetizers

**Smoked beef tartar with saffron chutney,
mushroom crust and marinated boletus mousse** 1,6,7,10
51 zł

Duck dumplings in kvass
with tarragon and fried oyster mushroom 1,3,7,8
45 zł

Foie gras
with wild strawberry, salted almond and pumpkin cake 1,3,7,8,10
65 zł

**Scallops with curry langoustines sauce,
fried chicory and vanilla flavoured celery mousse** 1,2,7,10
55 zł

soups

Fish soup with tomatoes, smoked paprika and snow peas with pak choy 4,7,8
35 zł

Mushroom cream soup with cranberry, goat cheese and herbal oil 1,7,8
35 zł

Whey soup with egg yolk, celery and smoked meat 7,8
33 zł

meat main courses

Veal loin
with stewed cumin cabbage, smoked potatoes purée and dried fruit sauce 1,7,10
115 zł

Goose leg confit
with nuts pearl barley and eggplant, kumquats and fried coffee with onion 1,7,10
92 zł

Deer burnt in hay
with buckwheat and bacon, bread sauce and mushroom mousse 1,7,10
130 zł

Dove breast
with foie gras, rosemary sauce and broad bean with bacon salad 1,7,10
125 zł

fish main courses

Fresh fish as per Chef's recommendation

*Smacznego,
Karol Okrasa*

1 contains gluten 2 contains shellfish 3 contains eggs 4 contains fish 5 contains peanuts 6 contains soya 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 question or concerns be forwarded to our Chef

prices are VAT inclusive