



platter
by Karol Okrasa

appetizers

Smoked beef tartar

with saffron chutney, mushroom crust and marinated boletus mousse 1,6,7,10
51 PLN

Duck dumplings in kvass

with tarragon and fried oyster mushroom 1,3,7,8
45 PLN

Roasted calf tongue

with marinated red cabbage, potatoes mousse and pepper sauce 7,8,10
38 PLN

Scallops

with curry langoustines sauce, fried chicory and parsley lasagne 1,2,7,10
55 PLN

soups

Fish soup with tomatoes, smoked paprika, split peas and pak choy 4,7,8
35 PLN

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

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

main courses

Veal loin

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

Goose leg confit

with nuts pearl barley and aubergine, kumquats and fried coffee with onion 1,7,10
92 PLN

Deer burnt in hay

with fried lentils, kvass and jam 1,7,10
130 PLN

Dove breast

with foie gras, rosemary sauce and broad bean with bacon salad 1,7,10
125 PLN

Fresh fish prepared the way you like it