



**platter**  
*by Karol Okrasa*

## **appetizers**

**48 zł**

### **Sliced beef**

marinated in tataki sauce with compressed red onion and chervil 6,11

### **Herring**

and fried onion salad with beetroot sauce 4,7,10

### **Paté foie gras**

with apple and salted almonds 1,3,7,8

### **Eggplant**

with goat cheese, smoked pepper and creamy garlic 1,6,7,8,10

## **soups**

**28 zł**

**Fish soup with tomatoes, smoked pepper, split pea and pak choy 4,7,8**

**Peas cream soup cooked on smoked bacon with curry and chili pepper 1,6,8**

**Broth with garlic and eggwhite 3,7,9**

## **main courses**

**71 zł**

### **Silesian dumplings**

with deer, rosemary and mushrooms 1,3,7,9,10

### **Goose leg confit**

with nuts pear barley and eggplant, kumquats and fried coffee with onion 1,7,10

### **Steak bavette**

with cheese purée and rosemary sauce 1,7,8,10

### **Fresh fish**

as per fresh delivery and Chef's recommendation

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

**Alergeny:** <sup>1</sup>gluten, <sup>2</sup>skorupiaki/shellfish <sup>3</sup>jaja/eggs <sup>4</sup>ryby/fish, <sup>5</sup>orzeszki ziemne/peanuts <sup>6</sup>soja/soya, <sup>7</sup>białka mleka i laktozę/ milk protein and lactose <sup>8</sup>orzechy/nuts, <sup>9</sup>seler/ celery, <sup>10</sup>gorczyca/charlock, <sup>11</sup>ziarna sezamu/ sesame seeds <sup>12</sup>dwutlenek siarki/ sulphur dioxide, <sup>13</sup>łupin/lupin, <sup>14</sup>mięczaki/ molluscs