



platter
by Karol Okrasa

appetizers

48 zł

Oriental beef tartar

with saffron chutney, mushroom crust and guacamole 1,7,10

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

Mushroom cream soup with bilberry goat cheese and herbal oil 1,7,8

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