

# menu

*created by Karol Okrasa*

## appetizers

### Marinated beef

in tataki sauce, red onion, enoki mushrooms 6,7,10,11

61 zł

### Dumplings with duck stewed in *podpiwek* sauce

apple *polewka* with nettle 1,3,7,8,9

45 zł

### Cod marinated in beer

cucumber tartare, lemon sauce 1,4,6,7,8,9

45 zł

### Fried scallops

peanuts, maple syrup, lime sauce 2,5,9,10

55 zł

### Pâté foie gras with coffee and cocoa

glazed rhubarb, shallots and strawberries tartare 1,3,7,8,10

65 zł

## soups

### Fish soup with roasted shellfish

tomatoes, coconut milk 2,4,7,9

35 zł

### Spring sour cabbage soup

horseradish, smoked potatoes 7,8

35 zł

### Cucumber chilled soup

crispy bacon, coriander, peanuts 5,7

33 zł

## main courses

### Veal cured in dandelion syrup

marinated red vegetables, pine shoots sauce 1,7,8,10

115 zł

### Duck breast sous vide and confit duck leg

peach purée with curry, squid essence 1,7,8,9,10,14

92 zł

### Lamb saddle

artichoke mousse, cherry sauce with ginger, wild garlic 1,7,8,12

130 zł

### Rabbit slowly-cooked in butter

roasted purple bulb, camomile sauce 1,7,8,9,12

86 zł

### Fresh fish

per Chef's recommendation

*Smacznego,  
Karol Okrasa*

1 contains gluten | 2 shellfish | 3 eggs | 4 fish | 5 peanuts | 6 soya | 7 milk protein and lactose | 8 nuts | 9 celery  
10 charlock | 11 sesame seeds | 12 sulphur dioxide | 13 lupin | 14 molluscs

Please notice our dedicated staff about any dietary restriction, allergy or medical condition you may have

prices are VAT inclusive | 12,5% service charge is added to a party of 12 or more