



platter
by Karol Okrasa

appetizers

48 zł

Burrata with peanut pesto
and basil cream 7,8,10

Roasted pumpkin oriental tartare
with sesame mousse and leek hay 4,5,6,8,10

Fried veal tongue
with fresh cucumber salad and marinated red cabbage 7,8,10

Smoked salmon
on a wasabi mousse with roasted paprika 4,8,10

soups

28 zł

Young potatoes cream
with green onions and marinated herring 4,7,9

Yellow tomatoes chilled soup
with basil pesto 1,8

Spicy fish soup
with boiled corn 2,4,5,6,7,9

main courses

71 zł

Lamb ravioli
in onion cream 1,3,7

Steamed chicken stomachs
on young cabbage with roasted tomatoes 7,8,9

Glazed duck leg
with onion crust on black salsify mousse 1,7,8,9,10

Fish dish
as per 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 | 12,5% service charge will be added to a party of 12 or more