

menu

created by Karol Okrasa

appetizers

St. Jacques mussels

turnip and apple salsa, onion sauce with curry, black garlic 2,5,9,10
55 zł

Herring marinated in mushroom essence

smoked potato mousse, plum and roasted pepper salsa,
roasted potatoes in bran, safflower onion coulis 1,4,7,10
45 zł

Dumplings with goose

ginger beer soup, cottage cheese, thyme oil, beetroot powder 1,3,7,8,9
45 zł

Deer tartare

coulis of marinated cranberry, onion oil, chanterelle mousse, tomato powder 6,7,10,11
65 zł

Foie gras

śkekacz ice cream, nut sponge, cherry coulis, *Podlasie* sesame seed candy 1,3,7,8,10
65 zł

soups

Fish soup á la tripe

fried julienne vegetables, tomato coulis, marjoram oil 2,4,7,9
35 zł

Red borscht

marinated beans, potato & mushroom mousse, coconut 1,7,8
32 zł

Mushroom soup by Grandma Jasia

cowberry, goat cheese 1,6,7,9
35 zł

main courses

Goose with wild mushrooms and foie gras

kvass, pepper sauce with black cumin, roasted Hokkaido pumpkin,
potato purée with mace flower 1,7,8,9,10,14
98 zł

Loin of deer

black *polewka* with chocolate and plum jam, glazed carrots, fried mushroom
Jerusalem artichoke and kale purée, elderberry sauce 1,6,7,8
128 zł

Lamb crampons

smoked eggplant, marinated beets, smoked plum and sesame sauce 1,7,9,11,12
130 zł

Boiled bacon

curry sauerkraut, celery purée with coffee, nut sauce 1,5,6,7,9,10
74 zł

Three types of groats

walnuts pesto, roasted salsify, sweet peas, marinated cauliflower 1,5,6,7,9,11
65 zł

Fresh fish

as 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 mollusks

*If you have a serious dietary restriction, allergy or medical condition we strongly suggest to contact our dedicated staff
and your question or concerns be forwarded to our Chef*

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