

menu

created by Karol Okrasa

appetizers

Smoked eel

crispy egg, potato mousse 1,3,6

48 PLN

St. Jacques mussels

marinated kohlrabi, elderberry, lime, black garlic 2,5,9,10

55 PLN

Dumplings with goose confit

beer soup, cottage cheese, marinated beetroot 1,3,7,8,9

45 PLN

Beef tartare

dried shallots, ginger, mushroom puree 6,7,10,11

65 PLN

Pâté foie gras

nut sponge, cherry coulis, onion crumble 1,3,7,8,10

65 PLN

soups

Creamy fish soup

burnt sashimi, chervil, tomatoes coulis 2,4,7,9

35 PLN

Red borscht

marinated beans, coconut, roasted beetroot 1,7,8

32 PLN

Mushroom sour soup

potato croquette, sauerkraut powder 1,6,7,9

35 PLN

main courses

Goose with boletus and foie gras in kvass

pepper sauce with black cumin, roasted Hokkaido pumpkin 1,7,8,9,10,14

98 PLN

Loin of deer

chocolate, vanilla parsnip, cranberry, lilac 1,6,7,8

128 PLN

Lamb in herbs

sauce, jam with coffee, parsley essence, buckwheat, kale 1,7,9,11,12

130 PLN

Mix of groats with pearl barley and sunflower

soya emulsion, cauliflower, marinated chicory 1,5,6,7,9,11

65 PLN

Turbot

soy essence, Brussels sprouts, green peas 1,4,6,7

140 PLN

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