

# menu

*created by Karol Okrasa*

## appetizers

### Spring loin tartare

roasted hay mayonnaise, dried shallots, quail egg 3,6,9,10

45 PLN

### Langoustines

crayfish veloute, raspberry tomatoes, ground elder, May honey, watercress 2,5,6,14

68 PLN

### Dumplings with beet greens

spinach, nettle, tarragon, *Stary Giewont* cheese 1,3,5,6,7

46 PLN

### Pork cheeks and sweetbread

chanterelles, baked leeks, parsley essence, sour cream 1,6,7,9,11

56 PLN

### Tuna

ginger sauce, coriander, radish carpaccio 4,5,6,8,9

46 PLN

## soups

### Spicy fish soup

sashimi, coriander, dill olive oil 2,4,6,7,9

35 PLN

### Sorrel soup

egg in *Podpivek*, bacon from Mangolica, young potato 1,3,6,7,9

35 PLN

### Chanterelles borsch on sourdough

marjoram olive oil, dill, green peas 1,6,7,8,9

35 PLN

## main courses

### Saddle of lamb

meadow herbs, beet leaves, pine sauce, young carrot 1,6,7,8

130 PLN

### Dove in hay

May honey, beet leaves, cumin, roasted white asparagus, spring onion confiture 6,7,8,11

128 PLN

### Loin steak

young potato with creme fraiche, early vegetables, bread acid sauce 1,3,6,7,8,9

120 zł

### Dover sole

spinach, roasted butter with capers, green asparagus 1,4,6,7

170 zł

### Monkfish

dried young rye, cauliflower risotto, green peas 1,4,6,7,11

120 zł

*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