

menu

created by Karol Okrasa

appetizers

Spring loin tartare

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

45 PLN

Langoustines

crayfish veloute, ground elder, watercress 2,5,6,14

68 PLN

Dumplings goose

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

46 PLN

Pork cheeks and sweetbread

baked leeks, parsley essence 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

bacon from Mangolica, young potato, yolk 1,3,6,7,9

35 PLN

Pumpkin soup

sheep cheese, nasturtium, black sesame 1,6,7,8,9

35 PLN

main courses

Saddle of lamb

meadow herbs, mint sauce, green peas 1,6,7,8

130 PLN

Dove in hay

beet, salsify, spring onion confiture, pine sauce 6,7,8,11

128 PLN

Loin steak

young potato with creme fraiche, boletus, spinach, *kwas chlebowy* 1,3,6,7,8,9

120 zł

Dover sole

spinach, roasted butter with capers, kale 1,4,6,7

170 zł

Monkfish

celery, fennel, cauliflower risotto, bisque 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