

menu

created by Karol Okrasa

appetizers 48 pln

Beef carpaccio

colorful lettuces, Dijon sauce, pecorino 1,7,8,10

Salmon in ash

frytka podlaska, buttermilk, chives olive oil, burnt hay mayonnaise 1,4,7,10,11

Burrata with basil sorbet

colorful tomatoes, spring onion confiture, crushed pepper 1,7,8,10

soups 28 pln

Spicy fish soup

sashimi, herbs, chives olive oil, herbs 1,2,4,6,7,9

Cold soup made of raspberry tomatoes

cucumber and strawberries salsa, basil olive oil 1

main courses 71 pln

Grilled aged beef burger

crispy potato, spicy cucumber and smoked paprika sauce 1,7,9

Stewed rabbit

creamy potatoes, early vegetables and spinach with tomatoes and cumin 1,7,9,10

Fish of the day

main courses 58 pln / 100gr.

Beef entrecote

buttery puree, spinach, crispy vegetables 7,10

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*

Price for two courses **98 zł**, price for three courses **108 zł**

Polish mineral water is included in the price with our compliments

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