

menu

created by Karol Okrasa

appetizers

Wholemeal dumplings with duck

shallot and dried tomatoes *okrasa*, chanterelles, chives 1,3,7,9,10

46 PLN

Aged beef tartare

apricot yolk, lovage mayonnaise, caper sauce 1,3,7,10

49 PLN

Marinated tuna

radish carpaccio, chives oil, tarragon, King Greg sauce 3,4,5,6,8,9

49 PLN

Piglet cheeks with burned leeks

honey tomatoes, spring onion sauce, mustard herb 1,7,9,10

56 PLN

Beetroot risotto

marinated kohlrabi, lime, roasted sunflower 1,5,7,8,10

45 PLN

soups

Buttermilk soup with horseradish

smoked cottage cheese, tomato lard, buttery young potatoes 1,3,7,10

35 PLN

Boletus soup with herbal dumplings

nut oil, chervil 1,3,7,9,10

35 PLN

Fish soup with cabbage and tomatoes

sashimi, chives, coconut milk 1,2,4,7,9,10

35 PLN

main courses

Dove with wild strawberry

Foie grass, spring onion sauce, young carrots with pine syrup 1,7,9,10

135 PLN

Lamb comber

roasted young cabbage, cauliflower puree, field herbs salad, spruce shoot sauce 1,7,9,10

130 PLN

Rib Eye steak

smoked young potatoes, grate caper butter, black garlic 1,7,9,10

58 PLN / 100gr.

Fried Dover sole

buttery spinach, creamy potatoes 1,4,7,9,10

180 PLN

Roasted mackerel

lentil with nuts, lime with chilli, pickled cucumber 1,4,5,7,8,9,10

89 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 lupine 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