

menu

created by Karol Okrasa

appetizers 58 pln

Salmon

marinated kohlrabi, parsnip, tomato mayonnaise 1,2,4

Lamb legs

pickled vegetables, black garlic, burnt *zólzga* 1,3,7,10

Pumpkin tartare

yuzu yogurt, confit tomatoes 7

soups 38 pln

Spicy fish soup

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

Pickled beetroot borscht

coconut, marinated beans, beans *pomońka* 1,3,7,10

main courses 91 pln

Lamb shank

Creamy mustard potatoes with chilli, crispy vegetables 1,3,7,9,10,11

Silesian dumplings with goose

kale, mushrooms, chilli 1,3,7,9,10

Caouliflower

roasted nuts, lime, beetroot pesto 7

Fish of the day

speciality 64 pln / 100gr.

Beef entrecote

With black garlic sauce and herbal salad 7,10

additions to dishes 22 pln

- buttery spinach with mushrooms
- campfire baked potatoes with burnt hay mayonnaise
- *Podlasie* fries
- crispy vegetables

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 **108 zł**, price for three courses **133 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