

menu

created by Karol Okrasa

appetizers 58 pln

Goose with cranberries and roots

creamy potatoes, red onion 1,3,7,9,10

Dutch matjas

smoked sour cream, campfire baked potatoes, mushrooms tartare 1,4,7,9,10

Fried romaine lettuce

hummus with cumin, espelette, pickled cucumber 1,7,8,9,10

soups 38 pln

Spicy fish soup

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

Pickled beetroot borscht

coconut, marinated beans *peacock's eye*

main courses 91 pln

Duck confit

pearl barley, coconut, poppy seed 1,7,9,10

Silesian dumplings

kale, mushrooms, marjoram, garlic 1,3,7,10

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 | 10% service charge will be added to a party of 5 or more