

menu

created by Karol Okrasa

Appetizers

Marinated tuna

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

Legendary fish soup

sashimi, chives, herbal oil 1,2,4,7,9,10
55 PLN

main courses

Dove in the hay

foie grass, wild strawberry, burnt carrot, cherry sauce 1,7,9,10
135 PLN

Dover Sole

burnt butter with capers, potato crisp 1,4,7,9,10
195 PLN

Rib Eye steak

herbal salad, butter with capers and herbs, black garlic sauce 1,4,5,7,8,9,10
64 PLN / 100gr.

additions to dishes

- creamy potatoes with chive
- 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 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 5 or more