

menu

created by Karol Okrasa

appetizers 58 pln

Tuna tartare

avocado, yuzu yogurt, ponzu 1,4,7

Baked roast beef

eggplant mousse, pearl onions, onion mayonnaise 1,7,10

Beetroot with root spices

blue cheese, raspberries, walnuts 1,7,8,10

soups 38 pln

Spicy fish soup

sashimi, chives olive oil, 1,2,4,6,7,9,10

Pickled red pine mushroom borsch

sweet cabbage, potato, dried tomato lard 1,7,9,10

main courses 91 pln

Burger with aged beef

buttery roll, red onion, romaine lettuce, anchois 1,3,4,7,10

Breast od guinea fowl

celery papardelle with truffle, Jerusalem artichoke cream, rooster esencha 1,7,9,10

Fried young cabbage

sorrel sauce, nut salsa, honey tomatoes 1,7,8,10

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