

# 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

### Sorrel soup

potato puree, quail egg 3,7,9,10

## 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