

menu

created by Karol Okrasa

appetizers 58 pln

Oriental pumpkin tartare
coriander, tomatoes 1,5,7,8,10

Shrimps in wine sauce
honey tomatoes, romaine lettuce 1,2,7,10

Beef carpaccio
Dijon dressing, arugula, pecorino 1,7,10

soups 38 pln

Spicy fish soup
sashimi, herbs, chives olive oil, herbs 1,2,4,6,7,9

Sourdough mushroom veloute
pickled potato, marjoram oil 1,7,10

main courses 91 pln

Lamb hip
artichoke puree, cabbage, thyme sauce 1,7,9,10

Israeli couscous
Beetroot, lime, pecorino foam 1,7,10

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