

# menu

*created by Karol Okrasa*

## appetizers 58 pln

**Salmon marinated in sea algae**  
buttermilk, chives olive oil, potato cake 1,3,4,7,9,10

**Beetroot with root spices**  
blackberry, green onions confiture, goat cheese 5,7,8,10

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

## soups 38 pln

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

**Pumpkin soup**  
cumin, coconut, coriander, chimichurri 1,7,8,9,10

## main courses 91 pln

**Chicken with truffle**  
creamy potatoes with corn, rooster essence 1,7,9,10

**Mushroom risotto**  
sheep cheese foam 1,7,10

**Fish of the day**

## speciality 64 pln / 100gr.

**Beef entrecote**  
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