

# menu

*created by Karol Okrasa*

## appetizers 65 pln

### Dutch matjas

buttermilk, chives olive oil, campfire baked potatoes potato, dried mushroom tartare, pickled onion 1,3,4,7,9,10

### Beetroot with root spices

blackberry, green onions confiture, goat cheese 5,7,8,10

### Beef carpaccio

anchovies sauce, arugula, roasted bell pepper and smoked plum salsa, capers 1,7,10

## soups 42 pln

### Legendary fish soup

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

### Mushroom soup on sourdough from sauerkraut

marshmallow with carp, cowberry, marjoram oil 1,3,4,7,9,10

## main courses 99 pln

### Lamb shank

creamy potatoes with mustard seeds, baked vegetables, roasted onion sauce 1,7,9,10

### Pumpkin risotto

sheep cheese foam, lime, watercress 1,7,10

### Fish of the day

## speciality

69 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 120 zł, price for three courses 145 zł

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