

menu

created by Karol Okrasa

appetizers 65 pln

Colorful tomatoes and burrata

frozen basil, onion and pear confiture, buttermilk 1,3,7,10

Slow cooked veal

tuna sauce, fried capers, mizuna 1,3,7,10

Sweet shrimps carpaccio

avocado mousse, cucumber marinated with lime and chilli, coriander 1,2,3,7,10

soups 42 pln

Legendary fish soup

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

Rye-flour soup prepared on smoked meat

creamy potatoes, white sausage, horseradish, quail egg 1,3,7,9,10,11

main courses 99 pln

Guinea fowl breast

truffle celery, artichoke coulis, thyme jus 1,7,9,10

Gnocci with beetroot

Ricotta mousse, pine nuts, beetroot salad with elderflower syrup 1,3,7,10

Fish of the day

speciality 69 pln / 100gr.

Beef entrecote

black garlic sauce and herbal salad 1,7,10

additions to dishes 22 pln

- buttery spinach with mushrooms 7
- campfire baked potatoes with burnt hay mayonnaise 3,7
- *Podlasie fries* 1,7,10
- crispy vegetables 7

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