

# menu

*created by Karol Okrasa*

## appetizers 65 pln

### Marinated salmon

pear chutney, yuzu yogurt, beetroot 1,2,3,4,5,6,8,9

### Noodles with Jerusalem artichoke

chanterelles, corn, sour cream 1,3,7

### Duck breast

apple puree with bison grass, red onion confiture, kohlrabi 7,8,9,12

## soups 42 pln

### Legendary fish soup

sashimi, herbs, chives olive oil, herbs 1,2,4,6,7,9,10

### Mushroom veloute

Jerusalem artichoke noodles, cranberries, marjoram 1,3,7,9,12

## main courses 99 pln

### Ravioli with boletus

Pecorino foam, sage emulsion 1,3,7,9

### Lamb hip

Potato galette, garlic puree, onion 1,3,7,9,10

### Fish of the day

## speciality 69 pln / 100 g

### Beef entrecote

black garlic sauce and herbal salad 1,7,10

## additions to dishes 24 pln

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

12,5% service charge will be added