

menu

created by Karol Okrasa

appetizers 65 pln

Beetroot with root spices

Jura Blue cheese, cashew milk, blackberry 3,7,10

Beef carpaccio

Caesar mayonnaise, wild garlic capers 1,3,7,8,10

Tuna tartare

avocado mousse, oriental humus, radish 1,4,7,10,11

soups 42 pln

Sourdough red borscht

Peacock eye beans, marjoram oil, buttermilk 7,9

Leek and potato soup

burnt leek, *Hasselback* potato, truffle oil 7,9

main courses 99 pln

Ravioli with boletus

mature cheese, sage emulsion 1,3,7

Duck breast

mature cheese, pine shoot sauce, smoked plum puree 1,3,7,9,10,12

Glazed mackerel

Corn with miso, fennel, sesame, *Sancho* pepper 1,3,4,7,9,10,12

speciality 75 pln / 100 g

Beef entrecote

black garlic sauce and herbal salad 1,7,10

additions to dishes 28 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