

# menu

*created by Karol Okrasa*

## appetizers

65 pln

### Burrata

marinated beetroot, orange marmolade 7,8,9,10

### Beef carpaccio

arugula, anchovis mayonnaise, *Pecorino* cheese 3,7,9,10

### Mackerel

ginger, chilli, perilla, cucumber 1,4,6,9,11

## soups

42 pln

### Cucumber cream soup

potato, pickled cucumber, dill 7,9,10

### Sour rye soup

white cabbage, quail egg, potato puree 1,3,7,9

## main courses

99 pln

### Mushroom risotto

boletus, homemade cream fraiche, mushroom powder 1,7,9,10

### Beef burger

seasoned beef, buttery roll with bacon and onion, pickled cabbage with lime 1,3,7,11

### Fish of the day

curry sauerkraut, broccoli puree, hollandaise sauce 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