

STARTERS

Beef tenderloin tartare, egg yolk, marinated chanterelles,
anchois sauce, french mustard, truffle powder, herbs
40 PLN

Salmon marinated in bergamot, lettuces with lemon oil,
wood sorrel, anchois paste, caviar, pear gel
36 PLN

Duck breast confit, cherry, beetroot purée, pickled shallot, pumpkin
34 PLN

Tuna loin, avocado carpaccio, grapefruit, chicory,
yellow carrot, mayonnaise-honey sauce, chili
46 PLN

King prawns in white wine, basil sauce,
orange, cauliflower puree, red onion
48 PLN

New Zealand mussels in red wine,
chorizo, garlic, chili, coriander
34 PLN

SOUPS

Pumpkin cream soup, rosemary butter,
nuts roasted in honey, pumpkin olive
14 PLN

Traditional polish sour rye soup with poche egg
16 PLN

Chowder – fish soup with salmon and oyster sauce,
New Zealand mussel, pochè egg
14 PLN

SALADS

Roasted fennel, pickled radish, cos lettuce, walnuts,
chive vinaigrette, onion baked with honey and olive,
filled with hummus with zucchini
29 PLN

Mix of lettuces, smoked goat cheese purée, pear in syrup,
pieces of beetroot and pumpkin, wood sorrel, baked artichoke
34 PLN

PASTAS

Tagliatelle with porcini mushrooms sauce, parmesan, fresh herbs
32 PLN

Papardelle, chicken, pancetta, tomato sauce, Grana Padano, basil
36 PLN

Tagliatelle, seafoods, white wine, spinach, garlic, chili
32 PLN

MAIN COURSES

Duck leg confit, red cabbage, polish apples gel,
potato fondant, sauce with marjoram
49 PLN

Steak of seasoned beef tenderloin, prawns butter,
cauliflower purée, beetroot, carrot, creamy potatoes
79 PLN

Pork schnitzel with fried egg, creamy potatoes,
portobello champignons in butter sauce with chive
29 PLN

Beef cheeks, creamy potatoes with horseradish, kale,
caramelised beetroot, celery purée, pearl onion, rosemary sauce
39 PLN

Scotch veal shank, pearl barley with dried porcini mushrooms,
sauce with cherry, port wine and rosemary, caramelised vegetables
79 PLN

Atlantic cod loin, fried pumpkin, jasmin rice,
spinach, ginger and crayfish sauce
44 PLN

Roasted salmon fillet, hazelnuts, spinach,
butter sauce with pancetta, mussels, potato gratin
49 PLN

DESSERTS

Tarte, crème pâtissiere, lemon, seasonal fruits,
sweet whipped cream, bitter chocolate
19 PLN

Crème caramel, seasonal fruits, honeycomb
14 PLN

Chocolate millefeuille, coffee cream, seasonal fruits
16 PLN

SPECIAL

Tasting Chef's menu

6-course menu – 150 PLN per person

8-course menu – 180 PLN per person

*All pastas are fresh and home-made



