



Starters

Beef tartar	130g 39 zł
<i>egg yolk, mustard mayonnaise, capers, red onion, pickled cucumber</i>	
Smoked salmon	150g 32 zł
<i>blinis, rhubarb, cucumber, yoghurt</i>	
Scallops	120g 34 zł
<i>cauliflower, brown butter, fennel</i>	
Goose liver pate	150g 26 zł
<i>brioche, pear, spicy herbal tea</i>	

Salads

Mozzarella di bufala	180g 24 zł
<i>roasted red pepper, zucchini, basil pesto, salad mix</i>	
Grilled chicken breast	180g 24 zł
<i>cured bacon, grana padano, anchois, romaine lettuce</i>	
Smoked goose breast	180g 24 zł
<i>plum, pumpkin, spiced dressing, salad mix</i>	

Soups

Pumpkin cream	200ml 21 zł
<i>apple, mascarpone, bread crumbs, pumpkin seed oil</i>	
Veal broth	250ml 23 zł
<i>dumpling, champignon, carrot, celeriac, chive</i>	
Seafood chowder	250ml 28 zł
<i>prawns, octopus, smoked trout, salmon, halibut, corn</i>	

The restaurant reserves the right to change some of the ingredients due to availability.
10% waiter's service is added on the check.
If you have any foodborne allergies or special diet restrictions, please inform the service.
All prices include VAT.

Main courses

Cod	280g	46 zł
<i>pumpkin dumplings, cabbage, cured bacon, mushrooms, fennel</i>		
Salmon	240g	42 zł
<i>kohlrabi, brussel sprout, broccoli, tomato, lime, olive oil</i>		
Lamb neck	280g	46 zł
<i>sunchoke, potato, pumpkin, sauerkraut</i>		
Corn fed chicken breast	280g	42 zł
<i>celeriac, truffle butter, thyme, mushrooms, potato</i>		
Smoked portobello mushroom	220g	36 zł
<i>risotto, pumpkin, tomato, grana padano, parsley</i>		
Steak of the day	220g	58 zł
<i>Chef's composition</i>		
Beef fillet	170g/270g (MEDIUM)	69 zł/89 zł
<i>sauce</i>		
Sauces:		
<i>thyme, red wine</i>		
Additions:		
<i>homemade fries – 100g – 10 zł</i>		
<i>steamed vegetables, butter, sunflower seeds, bread crumbs – 150g – 12 zł</i>		
<i>brussel sprout, bacon, mustard, shallot – 150g – 12 zł</i>		
<i>potato purée – 100g – 12 zł</i>		
<i>sage and garlic butter – 15g – 8 zł</i>		

Desserts

Mille feuille	180g	21 zł
<i>spongecake, vanilla, pear, passionfruit, chocolate</i>		
Braised plums	130g	21 zł
<i>crumble, yoghurt sorbet, white chocolate, rosemary meringue</i>		
Semifredo	130g	21 zł
<i>blackcurrant, walnut, white chocolate, pepper</i>		
Chocolate fondant	180g	24 zł
<i>apple, mint sorbet</i>		

The restaurant reserves the right to change some of the ingredients due to availability.
10% waiter's service is added on the check.
If you have any foodborne allergies or special diet restrictions, please inform the service.
All prices include VAT.