

MENU

WINTER 2019

STARTERS

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| MOZZARELLA DI BUFALA | 34 PLN |
| Courgette, mustard, baked tomatoes, challah, dill olive oil | |
| STEAK TARTARE | 43 PLN |
| Egg yolk, mustard cracker, seasoned bacon, beetroot, mustard, cucumber in brine, scallion | |
| PRAWNS | 43 PLN |
| Lime, chili, butter, white grapes, garlic croutons, celery, mango, Romaine lettuce | |
| SEASONED SMOKED BEEF ROUND | 37 PLN |
| Baked celeriac, muskmelon, lettuces, spicy cashew nuts, blackcurrant sauce | |
| MARINATED TROUT | 34 PLN |
| Green apple, fennel, lettuces, bryndza – regional sheep milk cheese, smoked mayonnaise, pumpernickel | |

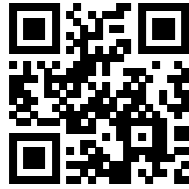
SOUPS

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|--|--------|
| CREAM OF JERUSALEM ARTICHOKE SOUP | 22 PLN |
| Potato dumpling with sweet chestnuts and mascarpone, parsley olive oil | |
| GUINEA FOWL SOUP | 22 PLN |
| Multigrain profiterole, smoked vegetables with egg yolk | |

HIGHLAND RAMEN

Bacon, halusky, oats, apple, sauerkraut, celery, mushrooms, carrots

42 PLN



*Why "Highland ramen"?
Find the answer in the QR code!

MAIN COURSES

CAULIFLOWER STEAK

Buckwheat, mushrooms, parsley, butter, egg, carrots

44 PLN

WILD BOAR NECK

Dumplings with saffron milk cap mushrooms, celeriac variations, rosemary sauce

58 PLN

SALMON

Cabbage with bacon and mustard, dill, fried moskole - potato pancakes, butter sauce

54 PLN

STURGEON

Baked beetroot puree, burnt broccoli, pickled kohlrabi, courgette, horseradish, potatoes

56 PLN

GUINEA FOWL BREAST

Guinea fowl leg croquette with cranberry and hazelnuts, truffle potato puree, parsley, red wine sauce

56 PLN

TENDERLOIN

Brussels sprouts, mushrooms, celeriac and sweet potato casserole, blue cheese, sauce with mustard mayonnaise from brined cucumbers

87 PLN

ENTRECOTE

Jerusalem artichoke, sugar snap peas, Romanesco broccoli, squash puree, ginger sauce, parsley sauce

81 PLN

DESSERTS

ORANGE CHEESECAKE, CHOCOLATE MOUSSE,
BLUEBERRY, BROWN SUGAR

23 PLN

TARTLET, WHITE CHOCOLATE, APPLE SORBET WITH BI-
SON GRASS

23 PLN

PROFITEROLE, PLUM, CREAM, CINNAMON, PISTACHIO
SAUCE

23 PLN

COCONUT, MANGO, PASSION FRUIT, MILK CHOCOLATE

23 PLN

SELECTION OF ICE CREAMS WITH SEASONAL FRUIT

23 PLN

PROFITEROLE, PLUM PARFAIT, CREAM, CINNAMON,
PISTACHIO SAUCE

23 PLN

BON APPÉTIT

We reserve the right to change some ingredients depending on their availability.
You are kindly asked to inform our staff about your allergies and special diets, if any.
All prices include VAT.