





-  **Radish salad** | 180 g **PLN 49**
lettuce / La Ratte potatoes / spring onions / gluten-free croutons
smoked tofu / vinaigrette
 *Sauvignon Blanc Esk Valley* 125 ml | **PLN 32**
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- Seared tuna salad** | 180 g **PLN 63**
tomatoes / Little Gem lettuce / fennel gel / anchovy sauce
 *Seyval „Turnau Winery“* 125 ml | **PLN 35**
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-  **Asparagus salad with poached egg** | 210 g **PLN 53**
baby broccoli / lettuce / cucumbers / chives
 *Riesling Peter & Peter* 125 ml | **PLN 27**
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- Hand-cut beef tartare** | 120 g **PLN 56**
beef tenderloin / shimeji mushrooms / egg yolk / onion
lovage oil / house-baked bread / butter
 *Chopin Black* 40 ml | **PLN 30**
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- Prawns in white wine butter emulsion** | 150 g **PLN 59**
garlic / chilli / tomatoes / parsley
 *Albarinho „Genio y Figura“* 125 ml | **PLN 35**
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- Italian cheese and charcuterie board (for two)** | 490 g **PLN 91**
olives / house-baked bread / butter
 *Chianti Classico DOCG „Peppoli“* 750 ml | **PLN 195**
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STARTERS



 **Cream of spinach soup with chives** | 250 ml **PLN 33**
curd cheese croquette / chilli

 **Young beetroot leaf soup** | 250 ml **PLN 32**
baby beetroot / new potatoes / vegetables

Beef consommé | 250 ml **PLN 38**
dumplings with beef ragout / lovage oil

SOUPS



	Schnitzel Wiener Art 220 g	PLN 79
	potato purée / baby zucchini	
	 <i>Bernard Lager</i> 400 ml PLN 20	
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	Guinea fowl breast supreme 240 g	PLN 73
	filo pastry / roasted carrots / baby broccoli / cream-finished jus	
	 <i>Chenin Blanc Reserve Ken Forrester</i> 125 ml PLN 35	
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	Sturgeon with golden butter sauce and raisins (recipe from 1885) 260 g	PLN 97
	buckwheat noodles / marinated chicory	
	 <i>Riesling Peter & Peter</i> 125 ml PLN 27	
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	Rack of lamb, served pink 450 g	PLN 159
	broccoli purée / marinated salsify with garlic and rosemary / demi-glace sauce	
	 <i>Carmenere Ventisquero Grey</i> 125 ml PLN 35	
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	Iberico pork neck 310 g	PLN 81
	celery and apple purée with lime / lightly sautéed spring cabbage apple cider vinegar and orange reduction	
	 <i>Malbec „Bodega Colome“</i> 125 ml PLN 35	
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	Caramelised parsnip 350 g	PLN 65
	lentils with black garlic / Brussels sprouts / mustard fennel gel / charred leek oil / fermented beetroot sauce	
	 <i>Chardonnay Black Stallion</i> 125 ml PLN 45	
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	Green Tagliatelle 310 g	PLN 69
	spinach tagliatelle / baby courgette / capers / olives / chives / dill spinach sauce	
	 <i>Sauvignon Blanc Esk Valley</i> 125 ml PLN 32	
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	Prawn tagliatelle 310 g	PLN 73
	creamy prawn sauce / crispy capers / olives / kohlrabi	
	 <i>Seyval „Turnau Winery“</i> 125 ml PLN 35	
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	Beef tenderloin steak 270 g	PLN 136
	roast potatoes / peppers Choice of sauce: pepper sauce / mild Chimichurri / garlic butter	
	 <i>Cabernet Sauvignon „Peter Lehmann“ Portrait</i> 125 ml PLN 35	

MAINS



Strawberry mousse with meringue | 180 g

PLN 33

Breton shortbread / strawberries / meringue / mango

 *Riesling Scharzhofberger Feinherb* 125 ml | **PLN 46**

Ice cream selection with seasonal fruit | 150 g

PLN 35

two scoops / seasonal fruit

Chocolate mousse | 120 g

PLN 36

chocolate / crumble / coffee liqueur / orange sauce

 *Ruby Porto „Graham`s Fine”* 80 ml | **PLN 25**

Cherry tart | 150 g


PLN 36

almonds / lemon zest / vanilla ice cream

 *Sauternes „La Fleur Renaissance”* 80 ml | **PLN 35**

DESSERTS



 **Tomato soup** | 200 g **PLN 31**
tomatoes / egg drop noodles / sour cream

Crispy chicken or fish fingers | 180 g **PLN 45**
free-range chicken or fish / potato purée / buttered carrots

 **Crêpes** | 180 g **PLN 41**
curd cheese or fruit / icing sugar

Please ask your server for allergen information.

A discretionary 10% service charge applies to parties of 10 or more.

All prices include VAT.

Dishes and ingredients may vary with the seasons.

Our team will be happy to let you know of any changes before you order.



Toruń Gingerbread Culinary Trail. A dish inspired by heritage recipes.



vegetarian dish

CHILDREN'S MENU