

AUTUMN MENU

STARTERS

- Grilled Jumbo Shrimps (2 pieces)** | 260 g **PLN 47**
grilled shrimps / mixed salad / aioli sauce / homemade bread / butter
- Tartare of chopped beef tenderloin** | 120 g **PLN 43**
chopped beef / marinated chanterelles / egg yolk / onion / olive oil / homemade bread / butter
- Grilled octopus tentacle** | 280 g **PLN 53**
grilled octopus tentacle / rice croquette / tomato sauce / basil / homemade bread / butter
-  **Marinated eggplant salad** | 300 g **PLN 36**
marinated eggplant / baby romaine lettuce / figs / pumpkin mayonnaise / croutons / pine nuts
- Plate of Italian cheeses & meats** | 490 g **PLN 79**
olives / homemade bread / butter
- Pulled deer meat** | 290 g **PLN 43**
deer meat / red marinated cabbage / garlic carrot mousse / pumpkin roast / chorizo powder

SOUPS

-  **Minestrone** | 250 g **PLN 19**
zucchini / tomatoes / kohlrabi / seasonal vegetables / homemade carrot noodles
- Bouillabaisse soup** | 300 g **PLN 42**
fish / seafood / vegetables / toast with aioli sauce
-  **Pumpkin cream** | 250 g **PLN 21**
pumpkin / kohlrabi fried in butter with chilli / ginger cream / millet croquette / caramelized pumpkin seeds

MAIN DISHES

- Guinea fowl de volaille** | 450 g **PLN 59**
guinea fowl breast / beetroot and potato purée / short cabbage / sauerkraut and apple sauce
- Wiener Schnitzel** | 220 g **PLN 58**
breaded veal / lemon
Two extras to choose:
potato salad in vinaigrette sauce / potato purée / baked potatoes / steak fries
mix of salads / vegetables in butter
- Pink – baked duck fillet** | 450 g **PLN 67**
duck fillet / pumpkin and orange purée / romaine lettuce on butter / figs
- Pink-baked lamb saddle** | 450 g **PLN 107**
lamb saddle with bone / celery and horseradish purée / kohlrabi / cherry tomatoes marinated in olive oil
demi-glaze sauce with chanterelles
- Lamb and beef burger** | 420 g **PLN 51**
lamb / beef / homemade roll / guanciale / provolone cheese / tomato / cucumber / lettuce / pepper sauce with ricotta / steak fries

Stewed sturgeon in white wine | 400 g **PLN 68**
sturgeon fillet / green lasagne with ratatouille vegetables / mushrooms / white wine and butter sauce

 **Tagliatelle alla puttanesca** | 260 g **PLN 39**
tagliatelle / tomatoes / olives / capers / vegan cheese type feta / garlic / chilli / extra virgin olive oil

Carbonara | 350 g **PLN 43**
linguine / guanciale / egg / parmesan

 **Pumpkin flan** | 450 g **PLN 43**
pumpkin / spinach and potatoe mousse / lentils in tomatoe sauce / roasted cauliflower / kale / turmeric sauce

DISHES FROM CHARCOAL GRILL 'BIG GREEN EGG'

Argentine roast beef steak | 270 g **PLN 89**

Argentine beef tenderloin steak | 200 g **PLN 115**

Sea bream | 350 g **PLN 67**

Two extras to choose:

potato purée / baked potatoes / steak fries
mix of salads / vegetables in butter / grilled vegetables

A sauce to choose:

pepper sauce / mild Chimichurri sauce / garlic butter

DESSERTS

Creamy pumpkin cheese cake | 150 g **PLN 21**
pumpkin / cream cheese / chocolate – coffee mousse / crumble / fruit / hot vanilla sauce

Lemon cream with coconut flakes | 150 g **PLN 21**

Crème brûlée | 120 g **PLN 21**
yolk cream / roasted almonds / raspberry mousse / whipped cream

Seasonal fruit tart | 150 g **PLN 21**
puff pastry / seasonal fruit / ice cream / white, roasted chocolate flakes with orange / chocolate sauce

Selection of ice cream with fruit | 150 g **PLN 19**
2 scoops of ice cream / seasonal fruit

KIDS MENU

Tomato soup | 200 g **PLN 16**
tomatoes / pasta / cream

Crispy chicken or fish fingers | 180 g **PLN 26**
farmhouse chicken or fish / potato purée / carrots in butter

 **Crêpes** | 180 g **PLN 21**
crêpes / fruit or quark / powdered sugar

 – vegetarian dish / list of food allergens available from the waiters
* For reservations of more than 9 people, waiter service is added in the amount of 10%