

SPRING MENU

STARTERS

Asparagus with beef tenderloin | 250 g **PLN 43**
asparagus / beef tenderloin in leek ash / pickled cucumber chips / smoked hollandaise sauce

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 47**
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

 **Seasonal salad with breaded poche egg** | 300 g **PLN 39**
seasonal vegetables / salad mix / breaded egg poche / homemade bread / butter

SOUPS

Sorrel cream | 250 g **PLN 19**
sorrel / quail egg / potato purée with lard

Bouillabaisse soup | 300 g **PLN 42**
fish / seafood / vegetables / toast with aioli sauce

 **Asparagus cream** | 250 g **PLN 21**
asparagus / vegan cheese type feta / kale / olive powder

MAIN DISHES

Guinea fowl de volaille | 450 g **PLN 54**
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 / grilled zucchini

Pink-baked lamb loin | 450 g **PLN 89**
lamb loin / polenta / kohlrabi / spring onion / demi-glace sauce with blueberries

Beef burger | 420 g **PLN 38**
beef / homemade roll / bacon / cheese / tomato / cucumber / lettuce / mustard-mayonnaise sauce / steak fries

 **Beetroot burger with millet and sunflower seeds** | 420 g **PLN 36**
beetroot with millet and sunflower seeds / homemade roll / lettuce / pickled cucumber / tomato / onion
vegan feta cheese / mayonnaise and herb sauce with garlic / steak fries

Stewed sturgeon in white wine | 400 g **PLN 65**
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

 **Conical cabbage baked with vegan cheese type feta** | 430 g **PLN 43**
cabbage / vegan cheese type feta / la ratte potatoes with olive oil / sauerkraut crisps / king oyster mushroom / sour cream

DISHES FROM CHARCOAL GRILL 'BIG GREEN EGG'

Argentine roast beef steak | 270 g **PLN 86**

Argentine beef tenderloin steak | 200 g **PLN 105**

Gilt-head bream | 350 g **PLN 67**

Sea bass | 350 g **PLN 67**

Two extras to choose:

potato purée / baked potatoes / steak fries

mix of salads / vegetables in butter / grilled zucchini

A sauce to choose:

epper sauce / hollandaise sauce / mild Chimichurri sauce

DESSERTS

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

Almond cake | 150 g **PLN 20**
almond cake / asparagus ice cream / orange mousse

Chocolate sponge cake | 150 g **PLN 19**
chocolate sponge cake / jelly with strawberries / Porto-based sauce

Rhubarb tart | 150 g **PLN 21**
puff pastry / rhubarb / yoghurt ice cream / pistachios

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

KIDS MENU

Tomato soup | 200 g **PLN 14**
tomatoes / pasta / cream

Crispy chicken or fish fingers | 180 g **PLN 24**
farmhouse chicken or fish / potato purée / steamed vegetables

 **Crêpes** | 180 g **PLN 19**
crêpes / fruit or quark / powdered sugar

 – vegetarian dish