

SMALL PLATES

Small plates served in a tasting format — we recommend ordering three portions.

Salmon tartare/rice cracker/sesame/caviar **32 PLN**

Chilled tomato soup/zucchini/ricotta/pink peppercorn/rosemary **18 PLN**

Truffle pâté /brioche/pickled red onion /roasted buckwheat /red currant **21 PLN**

Cod croquettes/dill mayo **18 PLN**

Zucchini flower/aged goat cheese/thyme/honey/almond flakes **29 PLN**

MAIN COURSES

Sturgeon fillet / pickled fennel / pea puree / elderflower gel / gooseberry **62 PLN**

Flounder fillet/butter-lemon sauce broad beans/pine nuts **76 PLN**

Beet tartare/walnut /blue cheese/yogurt/mint/honey **38 PLN**

Chicken croquettes/cherry salsa/lovage mayo **48 PLN**

Beef tenderloin/beet leaf salad /bulgur/parsnip purée **86 PLN**

Duck breast/potato rösti /sage sauce/apple and raisin confit **84 PLN**

Blueberry pierogi/vanilla sauce/mint/lemon **39 PLN**

DESSERTS

Raspberry mousse/mint in white chocolate/crumble **18 PLN**

Frozen peach dessert/flaxseed/peach sauce **19 PLN**

Ice cream (pistachio/vanilla/sour cream/rum **9 PLN**

Sorbet/lemon/strawberry **9 PLN**

SIDES

Colorful tomato salad **18 PLN**

French fries **16 PLN**

Hay-roasted potatoes/basil pesto **18 PLN**

Herb salad/strawberries/sunflower seeds/poppy seeds/chili flakes **16 PLN**

Bread with butter **14 PLN**

BAR MENU

Caesar salad/romaine/chicken/apricots /pickled shallots/ croutons **39 PLN**

Beef burger 180g/brioche bun/caramelized onion/mixed greens/blue cheese sauce/
pickled cucumber /smoked paprika mayo + fries **56 PLN**

Club sandwich/pulled pork/pickled red cabbage/horseradish/arugula/crispy onions **42 PLN**