

MENU

ARUANA W OGRODZIE

Starters

<i>Smoked Sturgeon</i>	61,-
Flatbread / apple / celeriac remoulade / walnut / buttermilk lemon sauce / dill oil Allergens: 1, 4, 6, 7, 8, 9, 10, 12, 13	
<i>Hereford Beef Tartar</i>	74,-
chives / onion / lovage mayonnaise Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13	
<i>Green Asparagus with a Hint of Fire</i>	49,-
burnt butter and buttermilk emulsion / bottarga Allergens: 1, 3, 4, 6, 7, 8, 9, 10, 12, 13	
<i>Farmhouse Chicken Salad</i>	48,-
Korycin cheese with fenugreek / roasted baby beets / strawberry vinaigrette / cucumber / roasted nut crumble Allergens: 1, 6, 7, 8, 9, 10, 12, 13	
<i>Cauliflower Assiette</i>	47,-
cauliflower purée / pickled cauliflower / roasted cauliflower / parsley oil Allergens: 1, 3, 6, 7, 8, 9, 10, 11, 12, 13	

Soups

<i>Slow-Cooked Beef Bouillon</i>	36,-
hand-dropped noodles / lovage oil / beef shank / seasonal vegetables Allergens: 1, 3, 6, 7, 9, 10, 12, 13	
<i>Spring Sorrel Cream Soup</i>	35,-
Smoked halibut / fire-roasted new potato / sour cream / chives Allergens: 1, 3, 4, 6, 7, 9, 10, 12, 13	

Pasta

<i>Forest Pappardelle Carbonara</i>	68,-
guanciale / portobello / morels / parsley / egg yolk / parmesan Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13	
<i>Asparagus Ravioli</i>	68,-
grilled asparagus / "Gapiszon" cheese foam / wild garlic Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13	

 vegetarian dish

Main courses

<i>Aged Beef Tenderloin</i>	160,-
broccolini / blackberries / chili-tarragon dressing / wild garlic potatoes Allergens: 6, 7, 8, 9, 10, 12, 13	
<i>Guinea Fowl Leg Confit</i>	90,-
baby beet salad / nuts / blackcurrant vinaigrette / fried "kopytka" dumplings / buttermilk-lovage sauce Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13	
<i>Podhale Lamb Rump</i>	120,-
green beans / pearl barley / yogurt-mint sauce Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13	
<i>Sea Bass</i>	85,-
fire-roasted leek / almond crumble with truffle / olive oil confit potatoes Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13, 14	
<i>Zander in a Light Citrus Style</i>	75,-
fennel salad / citrus vinaigrette / "Jaś" beans with tomatoes and parmesan Allergens: 4, 6, 7, 9, 10, 12, 13	

<i>Celeriac in Hazelnuts</i>	68,-
grilled asparagus / young zucchini / pickled radish / lovage buttermilk / arugula Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13	

Desserts

<i>"Karpotka" Cake</i>	38,-
a modern interpretation of the classic / raspberries Allergens: 1, 3, 7, 8, 12, 13	
<i>Burnt Butter Ice Cream</i>	42,-
nut crumble / chocolate-hazelnut sauce Allergens: 1, 3, 7, 8, 12, 13	
<i>Rhubarb & Elderberry</i>	42,-
the taste of spring / Belgian white chocolate / honey sponge cake Allergens: 1, 3, 7, 8, 12, 13	

Recommended wines

	 
Dignitat Cava Brut / DO Cava Spain, xarel'lo, macabeo, parellada	31,- / 170,-
Prosecco Treviso extra dry Veneto, Italy, glera	31,- / 179,-
Pinot Grigio delle Venezie, Rizzardi Verona, Italy, pinot grigio	37,- / 220,-
Johanniter Winnica Nuna Poland, johanniter	37,- / 220,-
Rupe secca nero d'avola Sicilia Italy, nero d'avola	34,- / 195,-
Aresti Cabina carmenere reserve Currico Valley, Chile	33,- / 180,-

The restaurant reserves the right to change individual ingredients based on their availability. Prices in PLN include VAT.

Allergens 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur dioxide 13. Lupin 14. Molluscs 15. Gluten-free dish

