



|O| ARUANA


Przemysław Bednarz

Chief of Aruana Restaurant

Starters

Swordfish	yuzu, cucumber, radish, apple	56,-
Tuna	buratta, miso, basil	63,-
Hereford tartare	lovage, egg yolk, chives	69,-
 Aubergine hummus	mini aubergine, coloured carrots	42,-
 Straciatella	cherry tomatoes, basil, pine nuts	49,-


Soups

Eel soup	smoked eel, leek, apple, horseradish	38,-
Duck Consomme	dumplings, plum, enoki mushrooms	36,-
 Mushroom bouillon	zabaione, buckwheat groats, lovage	34,-

Pastas

Dumplings with veal	mushrooms, dill, sea buckthorn	58,-
Tortelacci with prawns	fennel, balsamic vinegar	55,-

Main courses

Lamb	filo pastry, Jerusalem artichoke, mint	95,-
Pork Assiette	pork terrine, cheek, croquetas with bacon	75,-
Rostbef sous vide	artichoke, shallots, truffle	180,-
Culbin	cauliflower, hazelnut, roasted butter	105,-
Salmon	smoked curd, caviar, black lentils	79,-
Halibut	calamari, fennel, bottarga	92,-
 Mushroom risotto	mascarpone, parmesan cheese	60,-

Desserts

Ice cream	roasted butter, nuts, chocolate	36,-
Tiramisu twist	mango, passion fruit, mascarpone, coffee	36,-
Crème brulee	plums, oatmeal, cardamom, salted caramel	36,-
Cheesecake	white chocolate, pistachios, yuzu, raspberries	32,-

 - vegetarian dish

 - vegan dish