

Starters

Roasted Celeriac Carpaccio 🌱 53,-

Fresh truffle, parsley oil, sea buckthorn gel, "Stare Żłoto" cheese and lemon thyme chips, horseradish espuma

Alergens 7, 9

Mushroom Tart 🌱 60,-

Shortcrust butter-walnut pastry, mushroom mousse with tarragon, garlic mustard greens, honey-lemon dressing, truffle powder

Alergens 1, 7, 8, 10

Sous Vide Salmon 68,-

Pumpkin dumplings filled with smoked Zielenica trout, trout caviar, buttermilk and crème fraîche

Alergens 1, 4, 7

Hereford Beef Tartare 77,-

Chopped Hereford tenderloin, confit egg yolk, lovage oil, shallot, chives, Dijon mustard

Alergens 1, 3, 10

*Antonius Caviar Siberian 4** 400,-

Intense, complex, refreshing flavor with a distinct and clean finish

Alergens 4

*Antonius Caviar Oscietra 4** 460,-

Creamy taste with hints of umami and nuts, balanced by delicate saltiness

Alergens 4

Polish Cheeses from Gołeczewo 60,-

Traditional homemade cheese with Italian herbs (30g)

aged "Stare Żłoto" cheese (30g)

smoked aged cheese (30g)

ripening "Siwy Kazik" cheese (30g)

additives: pear jam, honey

Alergens 1,5,6,7,8,10,13

Alergens 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

🌱 Vegetarian dish

🌱🌱 Vegan dish

Soups

Pheasant Consommé 45,-

Pheasant meat dumpling, root vegetables, compressed apples in quince juice, fried leek, porcini mushroom powder, lovage oil

Alergens 1, 3, 9

Crayfish Cream 49,-

Smoked cottage cheese with crayfish tails, crispy cauliflower, shrimp, saffron oil

Alergens 2, 7

Main Courses

Celeriac à la Lasagne 🌱🌱 53,-

Celeriac, spinach, vegan cheese, chickpeas

Alergens 6, 9

Mushroom Risotto 🌱 69,-

Wild mushrooms, fresh truffle, mascarpone, Golęczewo cheese foam

Alergens 7

Duck Dumplings 68,-

Beetroot infused with elderflower, wine-cherry sauce, almond crumble

Alergens 1, 3, 8

Sturgeon from Antonius Farm 105,-

Butter-confit fish, fennel dumpling, roasted carrot, kale, black caviar, fish sauce.

Alergens 1, 3, 4, 7

Turbot 150,-

Pearl couscous in bisque, leek in butter and wine, lemongrass and saffron sauce, parsley panko

Alergens 1, 2, 4, 7

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🌱 Vegetarian dish 🌱🌱 Vegan dish

Duck Sous Vide & Confit

99,-

Potato and celeriac purée, Brussels sprouts, apples in quince, foie gras foam, wine and chokeberry sauce

Alergens 7, 9

Nut-Crusted Beef Cheek

89,-

Potato dumplings, herbed salsify, salsify chips, redcurrant relish, wine sauce

Alergens 1, 3, 7, 8

Beef Tenderloin Steak

180,-

Potato fondant, Jerusalem artichoke purée, glazed baby carrots, garlic-miso butter, wine sauce

Alergens 6, 7

Desserts

Damson Plums

42,-

Cinnamon and tonka bean aromas, oat crumble, fior di latte ice cream, cream mousse, Belgian chocolate, cornelian cherry gel

Alergens 1, 7

Brown Butter Ice Cream

42,-

Nut crumble, chocolate-hazelnut sauce, knish / pastry crunch

Alergens 7, 8

Honey Garden from Our Apiary

42,-

Honey mousse, almond sponge cake, Swiss meringue with lime, quince, bee pollen, gold leaf, mead

Alergens 1, 3, 7, 8, 12

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 Vegetarian dish   Vegan dish