

APPETIZERS

Beef tenderloin tartare, marinated boletus mushrooms, dried egg ^(2,7)	56 PLN
Marinated tofu in teriyaki sauce, pak choi cabbage, white radish, sugar snap peas ^(11,13,14)	29 PLN

SOUPS

Chicken and beef broth with pelmeni ^(2,3,11)	23 PLN
Tomato cream with coconut milk, foccacia with dried tomatoes ^(1,3,11)	25 PLN

PASTA

Rigatoni with chicken and sun-dried tomatoes ^(1,2,3)	39 PLN
Pasta with shrimp, white wine, cherry tomatoes and spinach ^(2,3,5,13)	44 PLN
Gnocchi with goat cheese, truffles, sage butter and walnuts ^(1,2,3,9)	33 PLN

SALADS

Salad with grilled halloumi cheese, pear, beetroot, nuts and a balsamic-strawberry dressing ^(1,9)	41 PLN
Salad with grilled chicken, grana padano cheese and cherry tomatoes with garlic baguette and vinaigrette dressing ^(1,3,7)	37 PLN

MAIN COURSES

Pork chop, baked potatoes with cumin, sauerkraut with bacon ^(2,3,11)	53 PLN
Supreme chicken fillet, potato gratin, beetroot purée, wild broccoli ^(1,13)	59 PLN
Forest Cheese Beef Burger, Steak Fries ^(1,2,3,8)	57 PLN
Beef steak, roasted vegetables, thyme sauce, sweet potato fries ^(1,13)	123 PLN
Baked pike-perch with spinach, quail egg, risotto with chanterelles ^(1,2,4,5,13)	79 PLN

DESSERTS

Warm apple pie with vanilla sauce, spiced mulled wine (0%) ^(1,2,3,9) (version without mulled wine 27 PLN)	31 PLN
Soufflé with hot cherries, ice cream ^(1,2,3,9)	29 PLN

LIST OF ALLERGENS: 1 - lactose 2 - eggs 3 - gluten 4 - fish 5 - crustaceans 6 - molluscs 7 - mustard 8 - sesame 9 - nuts 10 - peanuts 11 - celery 12 - lupin
13 - sulfur dioxide and sulfites 14 - soy