

## APPETIZERS

## Pickles

25 PLN
served with homemade bread and parsley pesto
(also gluten-free) (220g)
Allergens: 1
Red lentil bread spread
29 PLN
with pakczoy, sugar snap peas, Jerusalem artichoke
and peanuts (220g)
Allergens: 5, 11, 16
Baked potato with gzik
29 PLN
with green onion and chives oil ( 250 g )
Allergens: 7
Bigos with smoked tofu
33 PLN
with dried mushrooms and plums (250g)
Allergens: 15

## SOUPS

Dried mushroom soup 25 PLN
with homemade spinach spätzle ( 250 ml )
Allergens: 1, 7, 9, 15

## Pumpkin cream

25 PLN
with ginger and coconut milk, crushed
pistachio and figs ( 250 ml )
Allergens: 8

## SALADS

## Baked pumpkin salad

with pakchoy cabbage, chickpeas, Jerusalem artichoke,grapefruit and peanut sauce ( 300 g )

Allergens: 5, 6
Salad with goat cheese
45 PLN

## MAIN DISH

Silesian dumplings in burnt butter 36 PLN
with baked pumpkin, hazelnut, amber cheese, orange peel and chervil ( 300 g )

Allergens: 7, 8
Dumplings with baked beetroot 36 PLN with smoked cottage cheese, parsley pesto, pecans and pickled beetroot (350g)
Allergens: 1, 3, 7, 8
Stuffed cabbage rolls with millet 39 PLN and sauerkraut
with baked onion sauce and fried oyster mushrooms and black lentils ( 300 g )
Allergens: 15
Black bean and mushroom burger 39 PLN with chimichuri, pepperoni pepper, oak lettuce and sweet potato fries (450g)

DESSERTS
White Chocolate Cheesecake 29 PLN
with cranberries in red wine and edible tulle (200g)
Allergens: 1, 3, 7
Apple strudel
with vanilla sauce and physalis (200g)
Allergens: $1,3,7,16$
White chocolate mousse
29 PLN
with orange curd, carrot cake and caramelized kuquat ( 200 g ) Allergens: 3, 7

[^0]
## RED DISH CARD MEAT DISHES

## APPETIZERS

Bigos with Roasted Meat 39 PLN
with smoked sausage and home-made bread (220g)
Allergens: 1, 15

Beef Tartare
59 PLN
with onion, pickled cucumber, chives mayonnaise,
lemon thyme and pickled boletus (180g)
Allergens: 3, 15
Shrimps in white wine
59 PLN
pesto with parsley and croutons (220g)
Allergens: 1, 2, 7, 8
Fried Chicken Liver
28 PLN
with stewed apple and onion in lemon balsamic cream (200g) Allergens:-

## SOUPS

Chicken \& Beef Broth
22 PLN
with homemade pasta and root vegetables and lovage (250ml)
Allergens: 1, 3, 7
SALADS
Lettuce with Fried Chicken in honey 39 PLN
with sugar snap peas, cucumber, yellow pepper
and pear salsa (290 g)
Allergens: 6, 12, 16

## KID'S MENU

## Nuggets \& Fries

31 PLN
serves with cucumber salad (250g)
Allergens: 1, 3

## Baked Salmon

41 PLN
with potato purée and broccoli ( 250 g )
Allergens: 4, 7
American Pancakes (220g)
27 PLN
with milk chocolate sauce and whipped cream
Allergens: 1, 3, 7
Vanilla Ice Cream 19 PLN
with raspberry sauce (150 g)
Allergens: 7

## MAIN DISH

Beef Burger 58 PLN
Beef burger with cheese sauce, nachos, bacon, pickled
cucumber salad and lolo rosso lettuce $(650 \mathrm{~g})$

Allergens: 1, 3, 7, 9
Dumplings with potatoes and liver 39 PLN with stewed apple and onion in lemon balsamic cream (200g)

Allergens: 1, 3, 7, 15
Stewed Rabbit with baked pumpkin 73 PLN in a creamy sauce with dill, chestnuts, kale and parsnips (500g)
Allergens: 7, 9

Pork Chop (500g)<br>55 PLN<br>with mashed potatoes and fried cabbage with gray rennet<br>Allergens: 1, 3, 7, 16

Tagliatelle in a creamy mushroom sauce 49 PLN
with bacon crumble ( 300 g )
Allergens: 1, 3, 7, 15
Sirloin 119 PLN
with lemon thyme sauce and fries and salad with baked pumpkin ( 450 g )
Allergens: 7, 12, 16
Honey GBlazed Ribs
71 PLN
with baked potato and salad of pickled cucumber, red onion and French mustard (700 g)
Allergens: 10, 15, 16
Trout basted in butter 69 PLN
with parsnip mousse, baked Jerusalem artichoke, citrus Brussels sprouts and sea buckthorn ( 400 g ) Allergens: 4, 7

## DESSERTS

White Chocolate Cheesecake 29 PLN
with cranberries in red wine and edible tulle (200g) Allergens: 1, 3, 7

Apple Strudel
27 PLN
with vanilla sauce and physalis (200g)
Allergens: 1, 3, 7, 16
White Chocolate Mousse
29 PLN
with orange curd, carrot cake and caramelized kuquat (200 g) Allergens: 3, 7

[^1]
[^0]:    Allergens: 1 wheat flour $\cdot 2$ crustaceans $\cdot 3$ eggs $\cdot 4$ fish $\cdot 5$ peanuts $\cdot 6$ soy $\cdot 7$ milk proteins and lactose $\cdot 8$ nuts $\cdot 9$ celery $\cdot 10$ mustard $\cdot 11$ sesame seeds $\cdot \mathbf{1 2}$ sulfur dioxide $\cdot 13$ lupins $\cdot 14$ molluscs $\cdot 15$ mushrooms $\cdot 16$ honey

[^1]:    Allergens: 1 wheat flour $\cdot \mathbf{2}$ crustaceans $\cdot \mathbf{3}$ eggs $\cdot \mathbf{4}$ fish $\cdot 5$ peanuts $\cdot 6$ soy $\cdot \mathbf{7}$ milk proteins and lactose $\cdot \mathbf{8}$ nuts $\cdot \mathbf{9}$ celery $\cdot \mathbf{1 0}$ mustard $\cdot 11$ sesame seeds $\cdot 12$ sulfur dioxide $\cdot 13$ lupins $\cdot 14$ molluscs $\cdot 15$ mushrooms $\cdot 16$ honey

