



SEASONAL MENU

GOOSE LIVER WITH CHUTNEY • 220 G • 34 PLN

*goose liver, puff pastry with gorgonzola and pear, plum–cranberry chutney
(A.B.I.)*

POLISH SOUR RYE SOUP WITH POACHED EGG

*“żurek” - sour soup, smoked bacon, mushrooms, poached egg, potato
(A.B.C.G.M.)*

COD LOIN • 350 G • 79 PLN

*cod loin, buttery risotto, beurre blanc sauce, caviar, peas
(B.D.)*

PORK KNUCKLE IN BEER SAUCE • 450 G • 64 PLN

*pork knuckle, herb potato purée, beer sauce, homemade kimchi
(B.D.E.G.)*

PAPPARDELLE WITH PORCINI MUSHROOMS • 300 G • 53 PLN

*pappardelle, porcini and king oyster mushroom, blue cheese
(A.B.C.)*

CINNAMON MOUSSE • 100 G • 26 PLN

*cinnamon mousse, orange, apricot
(A.B.H.M.)*

DRINKS

MULLED WINE • 250 ML • 23 PLN

red wine, orange, cloves (A.B.C.G.H.I.J.K.L.M.)

AWAKENING SPRING TEA • 350 ML • 23 PLN

black tea, homemade citrus-spice syrup, pink pepper (A.B.C.G.H.I.J.K.L.M.)

URGO TAI • 160 ML • 40 PLN

dark rum, marzipan liqueur, orange liqueur, almond syrup (H.)

Lista alergenów dostępna w karcie menu.

Stara kuchnia

