

*my place*

BAR & RESTAURANT

## SEASONAL CARD

<b>Beetroot tartar baked in salt with cherry herring</b> French mustard, marinated chanterelle, beet sorbet, raspberry and roasted kale	42 pln
<b>Warming pumpkin cream</b> served with pieces of pickled pumpkin, pumpkin seeds and pumpkin oil	26 pln
<b>Tabbouleh salad</b> with marinated carrots, pumpkin, bulgur, crispy vegetables and aromatic herbs	29 pln
<b>Roasted pork rib in BBQ</b> served with roasted sticks	79 pln
<b>Duck thigh with plum chutney</b> served on butter puree, fried chanterelles in butter, roasted carrots	69 pln
<b>Baked plums under crushed with vanilla ice cream</b>	19 pln