HERBARIUM
HOTEL & SPA

AUTUMN

APPETISERS

Beef tenderloin / tuber sunflower / nuts / red pine mushroom — 54 PLN

Chopped beef tenderloin tartare served with tuber sunflower crisps, walnut mayonnaise and pickled red pine mushroom

Lawson's Dry Hills White Label Pinot Noir Marlborough *75cl 169 PLN*

Catfish fillet / carass demi-glace / trout caviar / potato gratin — 47 PLN

Fried catfish fillet served with carass from hotel pond, potato gratin and trout caviar

Cusumano Insolia Terre Siciliane IGT *75cl 109 PLN*

Carpaccio of red deer / forest fruits / armillaria / matured cheese — 52 PLN

Carpaccio of sirloin of red deer served with forest fruit jam, pickled armillaria and aged cheese

Henry Fessy Gamay Noir Vin de France *75cl 89 PLN*

SOUPS

Pumpkin cream / rosemary / gorgonzola / pear — 26 PLN

Pumpkin cream from the hotel garden served with baked gorgonzola cheese, compressed pear and rosemary oil

Regional "Baducha" / kale / meatballs / vegetables — 32 PLN

"Baducha" - whipped chicken broth served with fried kale, organic chicken meatballs and fresh vegetables

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MAIN DISHES

Pike-pearch / cornmeal assiette / parsley — 69 PLN

Cornflake fried pike-perch served with many forms of corn and honey carmelised parsley

Dr Loosen Blauschiefer Riesling Trocken Mosel *75cl 159 PLN*

Beef tenderloin / tuber sunflower / mushroom sauce / romaine lettuce — 129 PLN

Beef tenderloin steak served with fried bulbous sunflower, forest mushroom sauce and lettuce with tuna-based dressing

Rubrato Irpinia Aglianico DOCG *75cl 145 PLN*

Organic chicken / cauliflower / mashed potates / fennel — 62 PLN

Filet and thigh of organic chicken served with mashed potatoes, fried cauliflower and fennel salad

Marques de Riscal Organic Blanco *75cl 105 PLN*

Duck / coloured beetroot / chocolate sauce / foie gras / fried noodles — 69 PLN

Duck fillet served with foie gras, coloured beetroot, fried noodles and dark chocolate sauce

Hétszőlő Late Harvest Tokaji *50cl 149 PLN*

Pork tenderloin / mushroom risotto / nicoya oyster mushroom / pumpkin — 64 PLN

Pork tenderloin in roasted hay powder served with mushroom risotto, fried oyster mushroom and pickled pumpkin

Julian Reynolds Reserva Tinto *75cl 189 PLN*

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PLANT-BASED cuisine

Mushroom risotto / parmesan cheese / mushroom dressing / pumpkin — 44 PLN

Arborio rice risotto with wild mushrooms served with parmesan crisps, braised mushroom dressing and marinated pumpkin

Julian Reynolds Branco Arinto *75cl 189 PLN*

Nicoya oyster mushroom / tuberous sunflower / fennel salad — 45 PLN

Fied Nicoya oyster mushrooms served with roasted tuberous sunflower, fennel salad and forest mushroom dressing

Cusumano Alta Mora Etna Bianco DOC *75cl 199 PLN*

Potato casserole / nuts / kale / egg — 39 PLN

Potato casserole served with peanut sauce, fried kale and a fried organic egg

Delapierre Tradicion Brut Cava *75cl 79 PLN*

Cauliflower / capers / pear / blue cheese — 41 PLN

Cauliflower steak with smoked paprika served with blue cheese sauce, fried capers with breadcrumbs and herb marinated pear

Les Vignes de Bila-Haut Blanc Cotes-du-Roussillon AOC *75cl 99 PLN*

Salad / Korycin cheese / cucumber / croutons / tomato — 43 PLN

Salad with compressed cucumber, confit tomato, herb croutons and grilled Korycin cheese

Marques de Riscal Organic Blanco *75cl 105 PLN*

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DESSERTS

Pumpkin / mirabelle / apples — 27 PLN

Cold pumpkin cheesecake served with roasted apples and wild mirabelle ice cream

Hétszőlő Late Harvest Tokaji — *50cl 149 PLN*

Plum / shortcrust pastry / thyme — 27 PLN

Plum jam tart served with thyme cream and almond crumble

Montelliana Prosecco Spumante Extra Dry Treviso — *75cl 99 PLN*

Honey / nuts / salted caramel — 27 PLN

Honey cake served with walnut paste and salted caramel cream

Dr Loosen Wehlener Sonnenuhr Riesling Spatlese — *75cl 259 PLN*

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