

Menu

Starters

- SOUS-VIDE BACON 100G** 49 zł
plum mousse, roasted buckwheat, pickled chanterelles, grilled focaccia
- BEEF TARTARE 150G** 69 zł
pickles, potato crisps, porcini mushroom mousse, chive oil
- GOAT CHEESE & PUMPKIN RAVIOLI (3 PCS, 150G)**  55 zł
beet carpaccio, Grana Padano cheese, green oil, hazelnuts

Soups 250ml

- PORCINI CREAM SOUP** 35 zł
chestnuts, parsley emulsion
- BARLEY SOUP** 33 zł
with confit duck
- TOMATO CREAM SOUP** 31 zł
with guacamole and pesto crouton
- THAI SOUP** 38 zł
with shrimp, rice noodles, coriander
- SOUP OF THE DAY** 25 zł
(on weekends & holidays – traditional chicken broth with noodles)

Salads 250g

- SALAD WITH TRUFFLE-MARINATED BEEF LOIN SLICES 100G** 59 zł
arugula, baby spinach, pickled butternut squash, marinated mushrooms, pickled cucumber, French mustard vinaigrette
- SALAD WITH PICKLED PUMPKIN & BULGUR**  49 zł
marinated plums, celery stalk, fennel, toasted pumpkin & sunflower seeds, coriander pesto
- DUCK SALAD 100G** 54 zł
thyme-infused red cabbage, pickled pattypan squash, pickled watermelon radish, nut vinaigrette

Main Courses

CORN-FED CHICKEN 150G ricotta & leek dumpling, corn emulsion, roasted Brussels sprouts	65 zł
SOUS-VIDE PORK TENDERLOIN 150G stuffed cabbage with sauerkraut, cider-plum sauce, roasted autumn vegetables	72 zł
DUCK LEG CONFIT 150G sauerkraut & mushroom tart, roasted pumpkin foam, beetroot & cranberry mousse	76 zł
BRINED COD 150G served in green curry coconut milk reduction with kaffir lime leaves, green peas, young broccoli, roasted sweet potato with chorizo and garlic	79 zł
TUNA STEAK 180G truffle roasted potato mousse, leek fricassée, crayfish tail sauce, potato foam	84 zł
SHRIMP (10 PCS, 170G) cherry tomatoes, garlic, parsley, toast	85 zł
LAMB CHOPS 150G with French mustard, roasted Jerusalem artichoke, grey reneta apple purée, carrot mousse, cherry sauce, Brussels sprouts	109 zł
BEEF TENDERLOIN 180G pumpkin purée, beans with chorizo, grilled romaine lettuce, mushroom emulsion	144 zł
LINGUINE PASTA  with feta, cherry tomatoes, olive oil, garlic, parsley – 250g	49 zł
CREAMY PEARL BARLEY RISOTTO  with mushrooms, pickled pumpkin, hazelnuts, roasted leek, green oil	49 zł

Desserts

CHEESECAKE with caramel and hazelnuts, sable breton – 150g	33 zł
TARTLET with apple mousse, chamomile cream, pear jelly, cinnamon ice cream – 120g	33 zł
CHOCOLATE SOUFFLÉ blackberry & elderberry jam, sea buckthorn ice cream – 120g	33 zł