



STARTERS

OYSTER WITH MIGNONETTE SAUCE, SEA BUCKTHORN AND PARSLY OIL	29 zł/pcs
BEEF TARTAR WITH WINTER TRUFFLES AND LEMON OIL	54 zł
ARGENTINIAN PRAWNS WITH BISQUE AND THYME OIL	59 zł
FOIE GRAS ON TOASTED BRIOCHE, APPLE AND SMOKED PLUM CHUTNEY	99 zł







SOUPS

LEEK SOUP WITH BREAD CRUMBS AND KING OYSTER MUSHROOM	 29 zł
CUCUMBER SOUP WITH POTATOES AND SMOKED EEL	34 zł

MAIN COURSES

CAESAR SALAD WITH CHICKEN/PRAWNS	59 zł/69 zł
RAVIOLE WITH MUSHROOMS AND WINTER TRUFFLE SAUCE (AVAILABLE VEGETARIAN OPTION)	68 zł
PEPPER RISOTTO WITH SUGAR PEAS	 35 zł/69 zł
PORK SHANK WITH JUS SAUCE, CRANBERRY AND HORSE RADISH	29 zł/100g
WIENER SCHNITZEL	89 zł
SEA BASS:	
- PANFRIED WITH VERDE SAUCE AND CASPIAN CAVIAR	98 zł
- DEEP FRIED IN PANKO WITH TARTAR SAUCE AND CASPIAN CAVIAR	98 zł
DUCK BREAST WITH FOIE GRAS	99 zł
BEEF FILET WITH PORTO-BRAISED SHALLOT	129 zł

SIDES

THE COMPOSITION OF LETTUCES	 15 zł
FENNEL COLESLAW WITH GREEN APPLE	 20 zł
BRUSSEL SPROUTS WITH 'NDUJA SAUCE	21 zł
SPINACH WITH GARLIC, PARSLY AND CRÈME FRAICHE SAUCE	 24 zł
POTATOES AU GRATIN	 24 zł
CAULIFLOWER WITH BREAD CRUMBS AND CREAMY SAUCE	 25 zł
BREAD	 6 zł

DESSERTS

TARTE TATIN, ICE CREAMS WITH ELDERFLOWER AND BUTTERSCOTCH	30 zł
ALMOND COCONUT MERINGUE WITH BUCKTHORN MOUSSE	32 zł
CHEESE BOARD	57 zł

Service is not included.



- vegetarian dish

KIDS MENU

TAGLIOLINI WITH TOMATOES SAUCE WITH PARMESAN CHEESE	29zł
TAGLIOLINI WITH BOLOGNESE SAUCE AND PARMESAN CHEESE	49zł
BREADED CORNFED CHICKEN BREAST	39zł
FRESH CARROT SALAD WITH ORANGE	9zł
MIZERIA – CUCUMBER WITH SAURCREAM	9zł