

menu

created by Karol Okrasa

4 course tasting menu

Deer tartare

coulis of marinated cranberry, onion oil, chanterelle mousse, tomato powder 6,7,10,11

Red borscht

marinated beans, potato & mushroom mousse, coconut 1,7,8

Goose with wild mushrooms and foie gras

kvass, pepper sauce with black cumin, roasted Hokkaido pumpkin,
potato purée with mace flower 1,7,8,9,10,14

Dessert of your choice

210 PLN

6 course tasting menu

Herring marinated in mushroom essence

smoked potato mousse, plum and roasted pepper salsa,
roasted potatoes in bran, safflower onion coulis 1,4,7,10

Foie gras

śękacz ice cream, nut sponge, cherry coulis, *Podlasie* sesame seed candy 1,3,7,8,10

Mushroom soup by Grandma Jasia

cowberry, goat cheese 1,6,7,9

Fresh fish

as per Chef's recommendation

Loin of deer

black *polewka* with chocolate and plum jam, glazed carrots, fried mushroom
Jerusalem artichoke and kale purée, elderberry sauce 1,6,7,8

Dessert of your choice

270 PLN

8 course tasting menu

St. Jacques mussels

turnip and apple salsa, onion sauce with curry, black garlic 2,5,9,10

Deer tartare

coulis of marinated cranberry, onion oil, chanterelle mousse, tomato powder 6,7,10,11

Dumplings with goose

ginger beer soup, cottage cheese, thyme oil, beetroot powder 1,3,7,8,9

Fish soup à la tripe

fried julienne vegetables, tomato coulis, marjoram oil 2,4,7,9

Fresh fish

as per Chef's recommendation

Sorbet

Lamb crampons

smoked eggplant, marinated beets, smoked plum and sesame sauce 1,7,9,11,12

Dessert of your choice

330 PLN

Smacznego!
Karol Okrasa

1 contains gluten 2 shellfish 3 eggs 4 fish 5 peanuts 6 soya 7 milk protein and lactose 8 nuts
9 celery 10 charlock 11 sesame seeds 12 sulphur dioxide 13 lupin 14 mollusks

*If you have a serious dietary restriction, allergy or medical condition we strongly suggest to contact our dedicated staff
and your question or concerns be forwarded to our Chef*

prices are VAT inclusive | 12,5% service charge will be added to a party of 12 or more