

# menu

*created by Karol Okrasa*

## 6 course tasting menu

### Tuna

ginger sauce, coriander, radish carpaccio 4,5,6,8,9

### Sorrel soup

egg in *Podpivek*, bacon from Mangolica, young potato 1,3,6,7,9

### Dover sole

spinach, roasted butter with capers, green asparagus 1,4,6,7

### Sorbet

### Saddle of lamb

meadow herbs, beet leaves, pine sauce, young carrot 1,6,7,8

### Dessert of your choice

290 PLN

## 8 course tasting menu

### Tuna

ginger sauce, coriander, radish carpaccio 4,5,6,8,9

### Spring loin tartare

roasted hay mayonnaise, dried shallots, quail egg 3,6,9,10

### Dumplings with beet greens

spinach, nettle, tarragon, *Stary Giewont* cheese 1,3,5,6,7

### Sorrel soup

egg in *Podpivek*, bacon from Mangolica, young potato 1,3,6,7,9

### Dover sole

spinach, roasted butter with capers, green asparagus 1,4,6,7

### Sorbet

### Saddle of lamb

meadow herbs, beet leaves, pine sauce, young carrot 1,6,7,8

### Dessert of your choice

340 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