

menu

created by Karol Okrasa

appetizers 48 pln

Spring aged sirloin tartare

chives mayonnaise, ginger, quail egg, burnt butter, meadow herbs 3,4,5,6,8,9,10

Marinated salmon

King Greg sauce, radish carpaccio, coriander, chives olive oil 3,4,5,6,8,9

Colorful tomatoes and burrata

spring onion confiture, buttermilk, basil sorbet, pistachios 7,8,10

soups 28 pln

Spicy fish soup

sashimi, coriander, chives olive oil 2,4,6,7,9

Early potato cream soup

smoked trout, lovage olive oil 1,4,7

main courses 71 pln

Lamb

fried young cabbage, raspberry tomatoes with rosemary, mint sauce 1,7,9

Platter burger

tomatoes with sour cream, fied early potatoes 1,7,8

Fish of the day

green vegetables, sorrel velouté, espelette 1,4,7,9

Roasted young cabbage

sunflower seeds and dried tomatoes pesto, smoked cottage cheese, buttermilk 6,7

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*

Price for two courses **98 zł**, price for three courses **108 zł**

Polish mineral water is included in the price with our compliments

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