

menu

created by Karol Okrasa

appetizers

Wholemeal dumplings with Polish lamb

asparagus salad, wild garlic, fenugreek 1,3,7,9,10

46 PLN

Cold beef tartare

apricot yolk, lovage mayonnaise, caper sauce 1,3,7,10

49 PLN

Duck liver with strawberries

walnut confiture, roasted spring onion, buttery brioche 1,3,7,8,10

65 PLN

Piglet cheeks with burned leeks

honey tomatoes, spring onion sauce, mustard herb 1,7,9,10

56 PLN

Young cabbage

green tomatoes confiture, sorrel sauce 1,5,7,8,10

38 PLN

soups

Buttermilk soup with horseradish

smoked cottage cheese, tomato lard, buttery young potatoes 1,3,7,10

35 PLN

Asparagus soup with broad bean

roasted linseed, apricot egg, potato confit 1,3,7,9,10

35 PLN

Fish soup with cabbage and tomatoes

sashimi, chive, coconut milk 1,2,4,7,9,10

35 PLN

main courses

Rabbit with sage

barley groats with field cucumber, ripe lard, savoy cabbage, beer sauce with mint 1,7,9,10

85 PLN

Dove with wild strawberry

Foie grass, spring onion sauce, young carrots with pine syrup 1,7,9,10

135 PLN

Lamb comber

roasted young cabbage, cauliflower puree, field herbs salad, spruce shoot sauce 1,7,9,10

130 PLN

Rib Eye steak

smoked young potatoes, anchovy salsa, grate caper butter, black garlic 1,7,9,10

56 PLN / 100gr.

Fried turbot

spinach with fresh apple, green peas, mint essence 1,4,7,9,10

130 PLN

Roasted mackerel

lentil with nuts, lime with chilli, pickled cucumber 1,4,5,7,8,9,10

89 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 lupine 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