

menu

created by Karol Okrasa

appetizers 48 pln

Oriental beef tartare

apricot yolk, herbs, potato brush 1,3,7,10

Baked pancakes and salmon with ash

buttermilk, chives olive oil, marinated asparagus 1,3,4,7,10

Burrata with basil sorbet

arugula, sweet and sour tomato, spring onion confiture 7,10

soups 28 pln

Spicy fish soup

sashimi, herbs, chives olive oil 1,2,4,6,7,9

Sorrel soup

potato puree, boiled egg, crispy bacon 1,3,7

main courses 71 pln

Grilled mature beef burger

pickled cucumber, crispy potato, onion confiture 1,7,9

Stewed rabbit

vegetables in tomatoes, caraway, podlasie fries 1,7,9,10

Dumplings with groats and mint

vegan lard, marinated pear, beetroot grebiche, crispy lettuce 1,4,7,11

Baked bass with herbal salad

pini emulsion, grilled asparagus 1,4,7,11

main courses 56 pln / 100gr.

Beef entrecote

buttery puree, spinach, crispy vegetables 7,10

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