

# menu

*created by Karol Okrasa*

## appetizers

### Wholemeal dumplings with duck

shallot and dried tomatoes *okrasa*, chanterelles, chives 1,3,7,9,10

46 PLN

### Aged beef tartare

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

49 PLN

### Marinated tuna

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

49 PLN

### Piglet cheeks with burned leeks

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

56 PLN

### Beetroot risotto

marinated kohlrabi, lime, roasted sunflower 1,5,7,8,10

45 PLN

## soups

### Buttermilk soup with horseradish

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

35 PLN

### Boletus soup with herbal dumplings

nut oil, chervil 1,3,7,9,10

35 PLN

### Fish soup with cabbage and tomatoes

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

35 PLN

## main courses

### 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, grate caper butter, black garlic 1,7,9,10

58 PLN / 100gr.

### Fried Dover sole

buttery spinach, creamy potatoes 1,4,7,9,10

180 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