



platter
by Karol Okrasa

6 course tasting menu

Marinated tuna

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

Piglet cheeks with burned leeks

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

Roasted mackerel

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

Sorbet

Lamb comber

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

Dessert

295 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.*