

menu

created by Karol Okrasa

appetizers 48 pln

Beef with mint tataki sauce
cauliflower and garlic coulis, pickled mushrooms 1,7,8,10

Fried shrimps with butter and chilli
pineapple chutney, zucchini, coriander 1,2,7,10,11

Burrata with basil sorbet
shallots and pear confiture, buttermilk with chives oil 1,7,8,10

soups 28 pln

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

Boletus soup
buttery potatoes, pecorino, chives 1,7,9

main courses 71 pln

Lamb leg
chickpea puree with cumin, herbal salad, pickled onion with chives, thyme sauce 1,7,9

Stewed rabbit
smoked artichoke, beans, young onion sauce 1,7,9,10

Beetroot risotto
marinated kohlrabi, roasted sunflower seeds, lime 7

Fish of the day

main courses 58 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