



8 course tasting menu

Marinated tuna

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

Aged beef tartare

lovage, hemp hollandaise sauce, apricot yolk, boletus mushroom powder
1,3,7,10

Pickled beetroot borscht

coconut, marinated beans, beans *pomoćka*

Crunchy veal sweetbread and pork cheek

smoked bell pepper, celery with truffle, pine sauce 1,3,7,9,10

Sea bass

Cauliflower, salsify, bell pepper sauce 1,4,5,7,8,9,10

Sorbet

Beef rib and rack of lamb

Podlasie fries, green peas, onion sauce with mustard seeds 1,7,9,10

Dessert

410 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.*

*12,5% service charge will be added to a party of 5 or more