

menu

created by Karol Okrasa

appetizers 58 pln

Roasted veal

gribiche with anchovies, black garlic 1,7,10

Dutch matjas

smoked sour cream, campfire baked potatoes, mushrooms tartare 1,4,7,10

Goat cheese

beetroot with cider, nuts, honey 1,7,8,10

soups 38 pln

Spicy fish soup

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

Pickled beetroot borscht

creamy potatoes, beans, herbal oil 7

main courses 91 pln

Duck confit

Potato casserole with mushrooms 1,7,9,10

Celery with truffle

artichoke, hazelnut, chives 1,7,8,9,10

Fish of the day

speciality 64 pln / 100gr.

Beef entrecote

With black garlic sauce and herbal salad 7,10

additions to dishes 22 pln

- buttery spinach with mushrooms
- campfire baked potatoes with burnt hay mayonnaise
- *Podlasie fries*
- crispy vegetables

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 **108 zł**, price for three courses **133 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 5 or more