



8 course tasting menu

Marinated tuna

kohlrabi, chives oil, tarragon, King Greg sauce 2,3,4,5,6,8,9

Aged beef tartare

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

Sorrel soup

sea trout, sun dried tomatoes, smoked cottage cheese 4,7

Beetroot with root spices

goat cheese, raspberries, walnuts, yuzu 1,7,8,10

Sea bass

wild garlic and sorrel coulis, asparagus, mule 1,2,4,5,7,8,9,10

Sorbet

Guinea fowl

truffle celery, rooster essence 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