



Home made potato bread /
lavender butter / wild garlic butter

AMUSE BOUCHE

STARTERS



Venison carpaccio / venison pate / smoked egg
yolk unrefined rapeseed oil / bread

46 zł



Heather lamb tartare / lamb parfait / pickled
shallots / porcini mushroom / quail egg yolk
bread with sweet bison grass

48 zł



Zander cheeks / radish salad / yuzu
yogurt & mint sauce / cucumber sorbet

38 zł



Pierogi with pear & thyme /
Bursztyn cheese foam / glazed shallots

28 zł



Polish Antonius caviar / blini with roasted
celeriac / smoked sour cream

48 zł

SOUPS



Consommé of green asparagus / bacon
shimeji mushrooms / asparagus spears

32 zł



Bosch in spheres / fresh marjoram
tortellini with porcini & cabbage / vegetable
consommé

22 zł





MAIN COURSE



Slow cooked (3 days) Polish beef rib
Sichuan pepper & honey glaze / potato &
horseradish pure / sweet cucumber chutney

74 zł



Sea trout with lemon & ginger glaze /
crayfish & parsley flan /
kohlrabi & sour apple salad / sugar snap peas

58 zł



Slow cooked Polish lamb / sweet apple jus
flame / grilled potatoes / asparagus

63 zł



Asparagus & green pea flan
with leek / spring vegetables / Oscypek cheese

42 zł

DESSERTS



Strawberry coulis in white chocolate /
goats cheese & honey ice cream /
roasted chocolate

32 zł



Petit four Trio: Walnut & chocolate praline
(sour cherry & chocolate nectar) /
Toasted almond mousse cornet (Peach & basil
nectar) / Raspberry coulis in white chocolate
(yuzu & lime nectar).

32 zł





TASTING MENU

FIVE COURSE

STARTERS

Sea trout / lemon & ginger glaze /
kohlrabi / green apple

Heather lamb tartare / lamb parfait /
pickled shallots / porcini mushroom / quail egg
yolk / bread with sweet bison grass

MAIN COURSE

Slow cooked Złotnicki bacon / butter milk with
fresh herbs / pickled shimeji mushrooms

Slow cooked (3 days) Polish beef rib /
Sichuan pepper & honey glaze / potato & horse-
radish pure / sweet cucumber chutney

DESSERT

Petit four Trio: Walnut & chocolate praline
(sour cherry & chocolate nectar) /
Toasted almond mousse cornet (Peach & basil
nectar) / Raspberry coulis in white chocolate
(yuzu & lime nectar).

PRICE: 168 zł



TASTING MENU

SEVEN COURSE

STARTERS

Sea trout / lemon & ginger glaze /
kohlrabi / green apple

Consommé of green asparagus / bacon /
shimeji mushrooms / asparagus spears

Heather lamb tartare / lamb parfait /
pickled shallots / porcini mushroom / quail egg
yolk / bread with sweet bison grass

MAIN COURSE

Assiette of potato / spherical truffled potato /
potato crisps / smoked potato consommé /
potato powder / smoked sour cream

Slow cooked Złotnicki bacon / butter milk with
fresh herbs / pickled shimeji mushrooms

Slow cooked (3 days) Polish beef rib /
Sichuan pepper & honey glaze / potato & horse-
radish pure / sweet cucumber chutney

DESSERT

Petit four Trio: Walnut & chocolate praline
(sour cherry & chocolate nectar) /
Toasted almond mousse cornet (Peach & basil
nectar) / Raspberry coulis in white chocolate
(yuzu & lime nectar).

PRICE: 198 zł



BEVERAGES



Water Perlage 300 ml	7 zł
Water Perlage 700 ml	14 zł
Water Classic 300 ml	7 zł
Water Classic 700 ml	14 zł
Cola	11 zł
Cola Light	11 zł
Tonic	11 zł
Ginger Ale	11 zł

JUICES



Freshly squeezed orange juice 200 ml	12 zł
Freshly squeezed grapefruit juice 200 ml	12 zł
Juices in bottles	7 zł
orange, grapefruit, apple, tomato, black currant	

COFFEE



Espresso	8 zł
Americano	12 zł
Caffè Latte	14 zł
Cappuccino	14 zł



TEA



English Breakfast	12 zł
Royal Earl Grey	12 zł
Darjeeling Castleton	12 zł
Sencha Sensai	12 zł
Jasmine Ting Yuan	12 zł
Grun Matinee	12 zł
Red Fruit Flash	12 zł



KRAFT BEER



Lager	14 zł
Dark	14 zł
Kraft	14 zł

