



## — STARTERS

### Spanish Rubia Gallega beef tartare:

#### — classic • 54 zł

yolk, parmesan, raspberry tomatoes, herbs, bread

*Baron De Ley Rosado, Rioja, Spain*

750 ml - 145 zł | 150 ml - 32 zł

#### — with foie gras • 62 zł

panko coated foie gras, truffle olive, truffle flakes, herbs, bread

*Cava Cami De Flors Brut, Spain*

750 ml - 110 zł | 150 ml - 26 zł

## — MAIN DISHES

### Spanish Rubia Gallega beef steak:

#### — with foie gras • 200 zł

foie gras, demi glace sauce with blackcurrant vinegar reduction, smoked lard, blackberries

*Baron De Ley Club Privado, Rioja, Spain*

750 ml - 110 zł | 150 ml - 26 zł

#### — SURF&TURF #1 • 200 zł

soft shell crab, bearnaise sauce with elderflower vinegar

*Esterhazy Pinot Noir, Burgenland, Austria*

750 ml - 200 zł | 150 ml - 46 zł

#### — SURF&TURF #2 • 200 zł

shrimps, choron sauce with Martell cognac

*Sileni Sauvignon Blanc, Marlborough, New Zealand*

750 ml - 140 zł | 150 ml - 32 zł

#### Wagyu steak • 520 zł

Japanese Wagyu beef steak

*Luigi Bosca Los Miradores Malbec, Mendoza, Argentina*

750 ml - 280 zł | 150 ml - 59 zł

## — SIDE DISHES

#### Chimichurri • 16 zł

parsley, oregano, garlic, chili, chives

#### Fried pak choi • 16 zł

fried pak choi, herbs butter, panko

#### Fried saffron milk caps • 28 zł

#### Puree • 16 zł

potato puree with truffles

#### French fries • 12 zł

#### Grilled vegetables • 22 zł

\* All dishes can contain trace amounts of chili, gluten, nuts and celery.

## — SOUPS

### Moroccan harira:

— veg • 400ml • 26 zł

— with lamb • 350ml / 80g • 34 zł

lentils, tomatoes, chickpea popcorn, coriander

(allergens: milk, soy, celery)

### Soup of the day

Ask the staff what soup we have today on offer.

## — STARTERS

### Beef tenderloin carpaccio

150g / 100g • 49 zł

beef tenderloin, olives, parmesan, capers, pickled green tomatoes, bread\*

(allergens: milk, wheat\*)

### Duck tartare

150g / 120g • 44 zł

roasted garlic mayo, mustard seeds, pickled mushrooms, bread\*

(allergens: eggs, soy, mustard, wheat\*)

### Stuffed baby squid

4 pcs. • 36 zł

crab meat, vegetable ragout, pickled courgette, kohlrabi

(allergens: milk, soy)

### Vegetable tart

200g / 50g • 32 zł

goat cheese, caramelized pear, reduced plum, herbs

(allergens: milk, eggs, wheat)

## — TAPAS

### Fried calamari

5 pcs. • 28 zł

tartar sauce

(allergens: mustard, milk, gluten, eggs)

### Piri piri shrimps 31/40

6 pcs • 42 zł

garlic, olive oil, parsley, bread\*

(allergens: shellfish, wheat\*)

### Locally sourced white sausage

130g • 36 zł

cider stewed onion, bread\*

(allergens: wheat\*)

### Locally sourced smoked lard

60g • 19 zł

bread\*

(allergens: wheat\*)

## — PASTA

### Ravioli

400g / 9 pcs. • 44 zł

red pine mushrooms with mascarpone, leak, ginger, jerusalem artichoke chips, aged local cheese

(allergens: milk, soy, eggs, wheat)

### Tagliolini

450g / 125g • 49 zł

butter and egg yolk reduction, truffle flakes, burrata

(allergens: milk, eggs, wheat)

\* All dishes can contain trace amounts of chili, gluten, nuts and celery.

## — MAIN COURSES

### Baked beetroot Wellington

500g • 38 zł

marinated beetroot baked in puff pastry, beetroot puree, brine cheese cream with horseradish

(allergens: milk, wheat)

### Pumpkin risotto

450g • 38 zł

pumpkin puree, bacon, pickled pumpkin, roasted tomatoes, aged local cheese

(allergens: milk, celery)

### Pork steak in honey-mustard glaze

520g / 210g • 64 zł

vegetable ragout with bacon, potato puree with herb butter

(allergens: milk, mustard)

### Duck breast

180g • 68 zł

flambeed plums in slivovitz, marinated kohlrabi, brine cheese, vegetable puree, pearl cous-cous with herbs

(allergens: milk)

### Cod sirloin with clam meat

440g / 200g • 74 zł

pearl cous-cous, butter reduction, clam meat, scorzonera with herbs

(allergens: milk, shellfish, fish)

### Beef tenderloin medallions

with foie gras

410g / 130g / 40g • 78 zł

Bordelaise sauce, mountain ash, vegetable ragout with bacon, mashed potatoes with herb butter

(allergens: milk, celery, soy)

### Beef rib with Asian BBQ

720g / 600g • 92 zł

grilled pak choi, mashed potatoes with herb butter

(allergens: milk, soy)

\* All dishes can contain trace amounts of chili, gluten, nuts and celery.

### Wild boar neck

440g / 180g • 68 zł

milk stout sauce, pickles (pumpkin, green tomatoes, kohlrabi), mashed potatoes with herb butter

(allergens: milk, gluten)

### Beef tenderloin steak

200g • 120 zł

vegetable ragout with bacon, bearnaise sauce, mashed potatoes with herb butter

— well done 130g

— medium rare 170g

— rare 180g

— raw 200g

(allergens: milk)

## — SALADS

### Cesar Salad:

— fried calamari rings • 490g / 5 pcs • 42 zł

— chicken • 490g / 130g • 42 zł

Romaine lettuce, anchovy sauce, cherry tomatoes, Parmesan cheese, radish, sunflower seeds, bread

(allergens: milk, soy, mustard, wheat)

### Salad with poultry liver in tincture of dogwood

400g / 200g • 39 zł

mix of salads, tomatoes, dijon sauce, bacon, fruits, chives, parmesan cheese, bread

(allergens: celery, milk, mustard, wheat)

### Grilled cheese salad

450g / 80g • 49 zł

mix of salads, grilled zucchini, tomatoes, nuts, fruits

(allergens: mustard, nuts)

WE ALSO SERVE  
DISHES FOR KIDS

Ask the staff what we have on offer  
today.

## — DESSERTS

**Chocolate fondant  
with ice cream and fruit · 26 zł**

*(allergens: eggs, milk, gluten, nuts)*

**Baked filo pastry · 26 zł**

mascarpone, nuts, chocolate, fruit

*(allergens: milk, gluten, nuts)*

## LUNCH MENU

SOUP  
+  
MAIN COURSE

**36 ZŁ**

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**Monday to Friday**

till 16:00

## SUNDAY DINNER

SOUP  
+  
MAIN COURSE  
+  
DESSERT

**49 ZŁ**

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**Sunday**

till 16:00

**ENJOYED YOUR MEAL?**

Rate us on Google.



**THANKS!**

*\*All dishes can contain  
trace amounts of chili, gluten, nuts  
and celery.*