



— MAIN DISHES

Goose gizzards in Madeira sauce

400g • 36 zł

goose gizzards, Madeira sauce, parsley puree, warm salad with pineapple, fennel and pickled ginger

(allergens: milk, soy)

Riesling Peter & Peter, Mosel, Germany

750 ml - 150 zł

Dumplings with goose meat

250g / 5 pcs. • 42 zł

dumplings with goose meat, demi glace sauce, pickles

(allergens: gluten, milk, soy, celery)

Jadwiga Johanniter, Wzgórza Trzebnickie, Poland

750 ml - 180 zł

Confit goose leg

400g • 82 zł

confit goose leg, marinated beetroot carpaccio, ginger sauce, grilled pak choi

(allergens: gluten, milk, soy)

Esterhazy Pinot Noir, Burgenland, Austria

750 ml - 200 zł

Goose breast with bordelaise sauce

450g • 92 zł

goose breast, bordelaise sauce, pear in saffron, grilled pak choi

(allergens: celery, soy)

Baron De Ley Club Privado, Rioja, Spain

750 ml - 160 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

Fried saffron milk caps • 28 zł

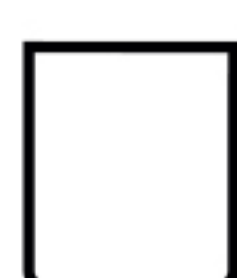
Puree • 16 zł

potato puree with herb butter and Jerusalem artichoke chips

French fries • 12 zł

Grilled vegetables • 22 zł

— SPECIAL COCKTAIL —



Wild Goose • 31 zł

Wild Turkey Bourbon, L'aperitivo Nonino, Campari, Angostura Orange Bitters

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