

## — SOUPS

### Bouillabaisse

400ml / 200g • 38 zł

fish broth with roasted tomatoes and saffron, toast with pepper sauce

(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\*)

### Beef sirloin tartare

130g / 100g • 49 zł

minced coarsely beef sirloin, egg yolk, parmesan, raspberry tomato, herbs, bread\*

(allergens: eggs, soy, milk, gluten\*)

### Black Tiger shrimps

5 pcs • 68 zł

spicy Black Tiger shrimps with crab meat ball, bread\*

(allergens: crustaceans, milk, soy, gluten\*)

## — 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\*)

## — BOARDS

### Cheese board

4 types of cheese • 100 zł

- Bursztyn cheese (100 g)
- kamiennogórski cheese (100 g)
- camembert cheese with truffle paste (125 g)
- scamorza (100 g)

pitted olives (6 pcs), pickled pumpkin, bread\*

(allergens: milk, gluten\*)

### Meet board

3 types of mini sandwiches • 140 zł

- pulled pork, bernaise sauce, cucumbers in jalapeno (6 pcs)
- duck liver parfait, onion jam (6 pcs)
- duck tartare with pickles (6 pcs)

(allergens: milk, gluten, eggs, soy)

## — 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)

### Mushrooms risotto

450g • 44 zł

mushroom puree, parsley oil, herbs, bay boletes, chanterelles, bacon, Jerusalem artichoke chips

(allergens: milk, celery, soy)

### Pork steak in honey-mustard glaze

520g / 210g • 64 zł

vegetable ragout with bacon, potato puree with herb butter

(allergens: milk, mustard)

### Duck breast

400g / 160g / 50g • 68 zł

chicken liver, Madeira sauce, quince puree, roasted parsley in nut crumble

(allergens: milk, nuts, gluten, soy, celery)

### 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 • 145 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.*