

## — SOUP

### Bouillabaisse

400ml / 200g • 42 zł

fish broth with roasted tomatoes and saffron, shrimps 31/40, mussels, vongole, 2 types of fish, toast with pepper sauce

(allergens: shellfish, soy, gluten, milk)

## — STARTERS

### Beef tenderloin carpaccio

150g / 100g • 52 zł

thin slices of beef tenderloin, olives, Parmesan, capers, marinated green tomatoes, arugula, bread\*

(allergens: milk, gluten\*)

### Duck tartare

150g / 120g • 46 zł

wild garlic mayonnaise, pickled mushrooms, bread\*

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

### Beef sirloin tartare

130g / 100g • 52 zł

coarsely chopped beef tenderloin, egg yolk, Parmesan, raspberry tomato, herbs, bread\*

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

### Black Tiger shrimps

5 pcs • 68 zł

16/20 spicy Black Tiger shrimps with crab meat balls, green lettuce, bread\*

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

## — TAPAS

### Breaded squid rings

5 pcs • 32 zł

Tatar sauce

(allergens: mustard, milk, gluten, eggs)

### Piri piri shrimps 31/40

6 pcs • 46 zł

garlic, olive oil, parsley, bread\*

(allergens: shellfish, gluten\*)

\* All dishes can contain

trace amounts of chili, gluten, nuts and celery.

### Panko crab meat balls

5 pcs • 32 zł

herbs, yoghurt dip with jalapeño, Romaine lettuce, pickled green cucumber

(allergens: gluten, soy)

### Panko artichokes VE

5 pcs • 28 zł

chipotle dip, chives

(allergens: gluten, soy)

## — DESKI

### Cheese board V

4 types of cheese • 120 zł

· Bursztyn (100 g)

· Brie Crémère de France (100 g)

· azure blue cheese (100 g)

· Gruyere Entremont (100 g)

pitted olives (6 pcs), nuts in caramel

(allergens: milk, nuts)

### Meat board

3 types of mini sandwiches • 160 zł

· pulled pork, béarnaise sauce, jalapeño cucumber (6 pcs)

· duck liver parfait, onion jam (6 pcs)

· duck tartare with pickles (6 pcs)

(allergens: milk, gluten, eggs, soy)

## — PASTA

### Ravioli with crawfish sauce

400g / 9 pcs • 48 zł

ricotta, spinach, dried tomatoes, pickled chantarelles, pangrattato, pak choi, Parmezan

(allergens: gluten, milk, egg, soy, shellfish)

### Paccheri with salsiccia

380g / 50g • 46 zł

'Nduja and mascarpone sauce, fennel, celery, Parmesan

(allergens: gluten, eggs, milk, chili, soy, celery)

### Paccheri alla papalina

380g / 50g • 48 zł

pancetta coppata, prosciutto crudo, Parmesan, butter and egg yolk reduction

(allergens: gluten, eggs, milk, chili, soy)

V – vegetarian, VE – vegan

## — MAIN COURSES

### Baked beetroot Wellington **V**

500g • 42 zł

marinated beetroot baked in filo pastry, brine cheese cream with horseradish, pickled kohlrabi, black lentil and mushroom spread

(allergens: gluten, milk)

### Risotto with artichokes **V**

450g • 34 zł

artichoke puree, chives, panko artichokes, cold pressed rapeseed oil

(allergens: soy, gluten, milk)

### Pearl couscous with vegetables **VE**

450g / 80g • 32 zł

pearl couscous, pepper, zucchini, cucumber, tomato, chives, coriander, vegan mustard and maple syrup vinaigrette, radish, fruits

(allergens: mustard)

### Turkey shank with chipotle roja sauce with cognac

440g / 180g • 54 zł

Romaine lettuce, buttermilk sauce, tomatoes, spring vegetables, grains, new potatoes with cottage cheese

(allergens: milk, gluten)

### Halibut with vongole

440g / 200g • 76 zł

velouté sauce with crème fraîche, chives, zucchini, kohlrabi, cucumber, herbal oil, new potatoes with cottage cheese

(allergens: shellfish, milk, soy)

### Long roast beef baked with filo pastry

350g / 100g • 62 zł

beef neck, potatoes, pepper, baked tomatoes, brine cheese, red onion, herbs

(allergens: milk, soy, gluten, celery)

### Pork steak in honey-mustard glaze

520g / 210g • 68 zł

pork ham steak, vegetable ragout with bacon, new potatoes with cottage cheese

(allergens: milk, mustard, celery)

### Beef tenderloin medallions with foie gras

410g / 130g / 40g • 84 zł

Bordelaise sauce, mountain ash, vegetable ragout with bacon, new potatoes with cottage cheese

(allergens: milk, celery, soy)

### Beef tenderloin steak

200g • 160 zł

vegetable ragout with bacon, béarnaise sauce, new potatoes with cottage cheese

- well done 130g
- medium rare 170g
- rare 180g
- raw 200g

(allergens: milk)

### Duck breast with perigueux sauce with truffle flakes

440g / 160g / 50g • 68 zł

chicken liver, artichoke puree, grilled Romaine lettuce with bacon and parmesan cheese, new potatoes with cottage cheese

(allergens: milk, gluten, soy, celery)

## — SALADS

### Cesar Salad:

- fried calamari rings  
• 490g / 5 pcs • 46 zł
- chicken • 490g / 130g • 46 zł

Romaine lettuce, green lettuce, anchovy sauce, cherry tomatoes, parmesan cheese, radish, capers, bread\*

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

### Salad with poultry liver in tincture of dogwood

400g / 200g • 42 zł

green lettuce, cherry tomatoes, dijon sauce, bacon, fruit, chives, parmesan cheese, bread, pickled kohlrabi

(allergens: gluten, celery, milk, mustard)

### Grilled goat cheese salad **V**

450g / 80g • 52 zł

green salads, grilled zucchini, cherry tomatoes, nuts, fruit, pickled kohlrabi, bread\*

(allergens: mustard, nuts, gluten\*)

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

**V** – vegetarian, **VE** – vegan

## — DESSERTS

### Chocolate fondant **V** · 28 zł

ice cream, fruits

(allergens: egg, milk, gluten, nuts)

### Pieczone ciasto filo z orzechami **V** · 28 zł

mascarpone, nuts, chocolate, kiwi

(allergens: milk, gluten, nuts)

### Pâte à choux with fruits **V** · 28 zł

vanilla cream with fruits, fruits

(allergens: milk, gluten, nuts)

**V** – vegetarian, **VE** – vegan

## WE ALSO SERVE DISHES FOR KIDS

Ask the staff what we have on offer  
today.

## LUNCH MENU

SOUP  
+  
MAIN COURSE

**42 ZŁ**

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**Monday to Friday**

till 5 p.m.

## SUNDAY DINNER

SOUP  
+  
MAIN COURSE  
+  
DESSERT

**56 ZŁ**

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**Sunday**

till 4 p.m.

## ENJOYED YOUR MEAL?

Rate us on Google.



THANKS!

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