



## — SOUP

### Creamy asparagus soup with planed asparagus

— with goat cheese powder **V**

400ml • 30 zł

— with cold pressed rapeseed oil **V**

400ml • 28 zł

(allergens: milk, celery)

## — STARTERS

### Sorrel puree

200g / 100g • 32 zł

poached egg, chicken poularde,  
spring vegetables

(allergens: milk, celery, soy, eggs)

### Grilled asparagus with poached egg **V**

5 pcs. / 250g • 34 zł

béarnaise sauce with strawberry vinegar,  
spring vegetables

(allergens: milk, eggs)

## — PASTA

### Ravioli with asparagus **V**

9 pcs. / 350 g • 42 zł

ricotta, spinach, bear's garlic sauce,  
creamy yolk

(allergens: gluten, milk, celery, eggs)

### Paccheri with asparagus and mascarpone **V**

500g • 46 zł

peas, mushrooms, young leek, herbs,  
Parmesan cheese

(allergens: milk, gluten, celery, soy)

\* All dishes can contain

trace amounts of chili, gluten, nuts  
and celery.

## — SALAD

### Spring salad with asparagus and strawberries

green lettuce, strawberries, watermelon,  
asparagus, tomato, mint, basil, strawberry  
vinegar, bread\*

— with burrata\*\* **V**

400g / 120g • 56 zł

— with maturated ham

400g / 60g • 56 zł

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

## — MAIN COURSES

### Duck breast with green pepper, strawberry and Becherovka sauce

430g / 180g • 64 zł

asparagus, pearl couscous with vegetables

(allergens: milk, celery, soy)

### Chicken supreme

400g / 180g • 54 zł

asparagus, bear's garlic puree, vol au vent  
stuffed with young cabbage and crème fraîche

(allergens: milk, gluten, celery, soy)

### Bream fish with choron sauce with cognac

570g / 180g • 86 zł

asparagus, herb salsa, roasted new potatoes

(allergens: milk, celery, soy)

## — DESSERT

### Strawberries a'la Romanov **V**

150g • 32 zł

strawberries, Cointreau liqueur punch, crème  
fraîche, sweet cream, mint

(allergens: milk)

**V** – vegetarian, **VE** – vegan