

— SOUPS

Bouillabaisse

300 ml / 200 g • 48 zł

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

(allergens: shellfish, soy, gluten, milk)

Soup of the day

Ask the staff what soup we have on offer today.

— STARTERS

Carpaccio

150 g / 100 g • 60 zł

thin slices of beef tenderloin, olives, Grana Padano, caper fruit, arugula, bread*

(allergens: milk, gluten*)

Beef tartare

130 g / 100 g • 62 zł

coarsely chopped beef sirloin, shallot, cucumber in jalapeño, mustard seeds, roasted onion mayonnaise, boletes, Jerusalem artichoke chips, bread*

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

Spicy Black Tiger shrimps

5 pcs. • 76 zł

crab balls, mixed lettuces, cucumber, radish, bread*

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

— BOARDS

Cheese board **V**

4 types of cheese • 160 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 • 180 zł

- pulled pork, roasted onion mayonnaise, jalapeño cucumber (6 pcs.)
- duck liver parfait, onion jam (6 pcs.)
- beef tartare with pickles (6 pcs.)

(allergens: milk, gluten, eggs, soy)

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

V – vegetarian, **VE** – vegan

— MAIN COURSES

Mezzelune al Parmigiano Reggiano **V**

300 g / 9 pcs. • 56 zł

saffron mushrooms with herbs,
mascarpone, spinach leaves

(allergens: eggs, milk, gluten, soy)

Baked beetroot in puff pastry **V**

500 g / 300 g • 52 zł

brine cheese, marinated zucchini, fruits gel,
spinach leaves, pickles, salsa verde

(allergens: milk, gluten, soy)

Halibut with vongols

440g / 200g • 94 zł

veloute sauce with creme fraiche, chives,
zucchini, green cucumber, herbal oil,
mashed potatoes with salsa verde

(allergens: milk, shellfish, soy)

Traditional pork chop with fried egg

500g / 180g • 60 zł

fried beets, mashed potatoes with salsa
verde, dill

(allergens: milk, shellfish, soy)

Supreme chicken with portobello

430 g / 140 g • 59 zł

portobello confit in butter, madeira wine
sauce, spinach leaves, mashed potatoes
with salsa verde, herbs

(allergens: milk, soy, celery, gluten)

Beef tenderloin steak

460 g / 200 g • 160 zł

original flavored butter, grilled Ramiro
pepper, roasted shallot, salsa verde, demi
glace sauce, grains, brine cheese, fries

(allergens: milk, gluten*)

— SALADS

Caesar salad:

— with shrimps 31/40*

400g / 6 pcs. • 68 zł

— with chicken

490 g / 130 g • 56 zł

romaine lettuce, green lettuce, anchovy sauce
with capers, cherry tomatoes, parmesan
cheese, radish, bread

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

Salad with chicken liver in dogwood tincture

400 g / 200 g • 50 zł

mixed lettuces, cherry tomatoes, dijon sauce,
bacon, fruit, chives, Parmesan cheese, pickles,
grilled zucchini, bread

(allergens: gluten, celery, milk, mustard)

Salad with grilled goat cheese **V**

450 g / 80 g • 60 zł

mixed lettuces, grilled zucchini, cherry
tomatoes, caramelized nuts, fruit, pickles,
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**

300 g • 36 zł

ice cream, warm cherries in sherry
(allergens: egg, milk, gluten, nuts)

Tartlet with pistachio cream **V**

300 ml / 200 g • 36 zł

mirabelle plums and rosemary jam,
lemon-rosemary sorbet
(allergens: nuts, eggs, gluten, milk)

WE ALSO SERVE DISHES FOR KIDS

Ask the staff what we have on offer
today.

WEEKEND DINNER

SOUP
+
MAIN COURSE
+
DESSERT

74 ZŁ

Saturday and Sunday
till 5 p.m.

PRICES DO NOT INCLUDE
SERVICE CHARGE.

ENJOYED YOUR MEAL?

Rate us on Google.



THANKS!