



— SOUP

French onion soup

350 ml • 34 zł

meat broth, fried onion, crouton
with Gruyere cheese

(allergens: celery, soy, gluten, lactose)

— STARTER

Vegan black pudding **VE**

280 g • 42 zł

smoked tofu, buckwheat, onion chutney,
rice paper, pickled cucumber chips,
white bean puree

(allergens: soy)

— MAIN COURSES

Duck breast with caramelized chicory

400 g / 190 g • 89 zł

chicory, nut crumble, orange-grapefruit
sauce, steamed dumpling, spinach leaves

(allergens: gluten, soy, lactose, nuts)

Lamb shank, Bordelaise sauce with tomatoes and rosemary

400 g / 190 g • 120 zł

grilled vegetables (ramiro pepper,
zucchini, portobello mushroom, shallot)
with brine cheese and seeds, mashed
potatoes with salsa verde

(allergens: lactose, soy, celery)

Grilled zander fillet

410 g / 190 g • 116 zł

vegetable ragout (winter asparagus,
zucchini, brussels sprouts, leek),
butter-shrimp sauce, spinach, ricotta, ravioli

(allergens: shellfish, soy, lactose, celery)

Pork tenderloin

380 g / 160 g • 74 zł

grilled romaine lettuce, bacon, artichoke
purée, truffle sauce, gratin potatoes,
salsa verde

(allergens: lactose, celery, soy)

— DESSERT

Mini cheesecake

100 g • 34 zł

salted caramel with whiskey,
pretzel, dark chocolate, nuts

(allergens: lactose, eggs, gluten, nuts)

V – vegetarian

VE – vegan

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