



#tastyweeks

## — SOUP

### Traditional polish Żurek with homemade leaven

300 ml / 80 g • 38 zł

potato croquette with bacon and white sausage, 5:15 egg, wild garlic oil  
*(allergens: gluten, eggs, celery, soy, lactose)*

### Casarecce pasta

420 g / 100 g • 54 zł

chicken, bear garlic sauce, creamy yolk, baby spinach, zucchini  
*(allergens: gluten, eggs, celery, lactose)*

### Duck breast

420 g / 180 g • 86 zł

creamy mascarpone polenta, bear garlic pesto with nuts, bordelaise sauce, marinated radish and kohlrabi  
*(allergens: lactose, nuts, celery)*

## — STARTER

### Salmon Rolls (cold-marinated salmon)

160 g / 80 g / 3 pcs • 58 zł

shrimp 31/40, brunoise of vegetables (celery, radish, kohlrabi), bear garlic mayo, pangrattato

*(allergens: eggs, crustaceans, soy, gluten, celery)*

### Zander with sorrel sauce and vegetables

420 g / 180 g • 89 zł

carrot, parsley, celery, baby spinach, creamy yolk, potato dumplings with pangrattato  
*(allergens: gluten, celery, soy, lactose)*

## — MAIN COURSES

### Veggie kohlrabi steak **V**

300 g/150 g • 48 zł

butter miso sauce with capers, tomatoes, creamy mascarpone polenta, herbs  
*(allergens: lactose, soy)*

## — DESSERT

### Dacquoise Meringue **V**

180 g • 36 zł

mascarpone with coffee and dates, caramelized pecans and hazelnuts  
*(allergens: eggs, lactose, nuts)*

*\*All dishes may contain trace amounts of chilli, gluten, nuts and celery.*

**V** – vegetarian  
**VE** – vegan