



#tastyweeks

— SOUP

Vegan summer vegetable soup with tomatoes and croutons **VE**

300 ml • 36 zł

zucchini, celery stalk, fennel, bell pepper, pearl onions, herbs

(allergens: soy, celery, gluten)

— APPETIZERS

Octopus and squid with confit garlic and chili

330 g / 80g / 5 szt. • 98 zł

watermelon, Ramiro pepper, Ricotta cheese, Riviera olives with herbs, shallot, mustard greens

(allergens: lactose, mollusks, soy)

Vegan gzik with tofu and sunflower seeds **VE**

350 g • 38 zł

baby "bonfire" potato, green beans, spring vegetables, herbs

(allergens: soy)

— MAIN COURSES

Vegan BBQ tofu

470 g / 200 g • 58 zł

pickled cabbage with ginger and cilantro, carrots, nuts, sweet potato fries

(allergens: sesame, soy, nuts)

Pork chump with butter sauce and chanterelles

460 g / 180 g • 64 zł

grilled cauliflower, heirloom tomatoes, regional Koryciński cheese with fenugreek, chive, panko, baby potatoes with salsa verde

(allergens: gluten, lactose, soy)

Traditional pork chop with egg

450 g / 180 g • 68 zł

cucumber, zucchini, sweet and sour yogurt, herbs, baby potatoes with salsa verde

(allergens: soy, lactose, gluten, eggs)

Slow-Roasted beef neck

470 g / 150 g • 72 zł

spinach, baby carrots, green beans, chive, panko, creamy polenta

(allergens: soy, lactose, gluten)

Regional trout from the Kłodzko Valley

450 g / 300 g • 82 zł

buttermilk sauce with cucumber and wasabi, dill and pistachio pesto, pickled baby beets, baby potatoes with salsa verde

(allergens: lactose, nuts)

— DESSERT

Halva parfait **V**

150 g • 36 zł

kiwi and gooseberries in punch, toasted white chocolate

(allergens: lactose, sesame, gluten, dessert contains alcohol)

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

V – vegetarian
VE – vegan