

Exceptional lamb from organic farms on the picturesque meadows of the Low Beskids. Carefully selected and raised exclusively for our restaurant to ensure unparalleled taste and the highest quality.

## - SOUP

# Traditional sour soup

350 ml • 42 zł

lamb broth, sauerkraut, confit lamb, mashed potatoes, roasted onions (allergens: gluten, celery, lactose, soy)

## - APPETIZERS

#### Lamb carpaccio

120 g / 80 g · 72 zł

lamb tenderloin, lemon vinaigrette, baby spinach, berries, goat cheese powder, pickled chanterelles, bread

(the number of portions is limited)

(allergens: gluten, lactose)

## Lamb bacon with croquette 80 g / 50 g · 66 zł

slow-cooked lamb bacon, croquette with confit lamb, remoulade, pickled mushrooms

(allergens: gluten, eggs, celery, soy, lactose)

# MAIN COURSES

# Lamb and shrimp dumplings 200 g / 4 pcs / 4 pcs • 64 zł

confit lamb, shrimp 31/40, artichoke puree, shrimp butter, baby spinach, panco whith chive

(allergens: gluten, celery, soy, shellfish, lactose)

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

### Lamb burger

150 g · 68 zł

coarsely ground lamb, buttery bun, pickled white cabbage with shallots, Paloise sauce with nuts, smoked cheese, breaded oyster mushroom, Ramiro pepper, fries

(allergens: gluten, lactose, eggs, soy, nuts)

### Lamb leg

450 g / 150 g · 160 zł

artichoke puree, demi-glace sauce, caramelized onions with heather honey, confit mushrooms, marinated cherry tomatoes, "bubble and squeak" potatoes, roasted onions

(allergens: lactose, celery, soy)

### — DESSERT

#### Mille-feuille

190 g · 36 zł

pistachio cream, apricot puree, bourbon-marinated tangerines, lemon-rosemary sorbet

(allergens: gluten, lactose, nuts)

### — WINE

### **Gnarly Head Old Vine Zinfandel 2021** 125 ml · 39 zł, 750 ml · 220 zł

Red, dry

#### 1924 Buttery Chardonnay 2022 **Limited Edition**

125 ml · 39 zł, 750 ml · 220 zł White, dry

#### **Esterhazy Pinot Noir 2021**

125 ml · 39 zł, 750 ml · 220 zł

Red, dry