

— SOUP

Soup of the day

Ask the staff for today's soup selection

— STARTERS

Beef Carpaccio

150 g / 100 g • 62 zł

Thin slices of beef tenderloin, Riviera olives, Grana Padano, caper berries, arugula, bread*

(allergens: lactose, gluten)

Beef Tartar

130 g / 100 g • 64 zł

coarsely chopped beef tenderloin, shallot, jalapeño cucumber, mustard seeds, roasted onion mayo, pickled mushrooms, jerusalem artichoke chips, bread*

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

Spicy Black Tiger Shrimps

5 szt. • 78 zł

crab balls, green salads, cucumber, radish, bread*

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

All dishes may contain traces of chili, gluten, nuts, and celery.

V – vegetarian

VE – vegan

— TAPAS BOARDS

1. Mix Board

Price for the whole board • 240 zł

- **Riviera Olives in Herbs V**

1 pc. / 70 g / 100 g • 36 zł

ricotta cheese, toast

(allergens: gluten, lactose)

- **Black lentil croquettes in panko VE**

6 pcs. / 120 g • 36 zł

pickled cucumber, radish,

jalapeño yogurt

(allergens: gluten, lactose, soy)*

- **Torpedo Shrimps**

6 pcs. • 52 zł

mango sriracha mayo with coriander

(allergens: eggs, lactose, shellfish)

- **Shrimp Skewer**

3 szt. • 68 zł

shrimp 16/20, salmon (20 g),

mango sriracha mayo, coriander

(allergens: eggs, lactose, shellfish)

- **Sweet Potato Fries VE**

250 g • 28 zł

sauce of choice

(allergens: eggs, lactose)

2. Meat Board

Price for the whole board • 200 zł

- **Beef tartare on toast**

100 g • 46 zł

striploin, shallot, jalapeño cucumber, mustard, toast

(allergens: mustard, gluten)

- **Grilled Pork Chop with BBQ Sauce**

300 g • 56 zł

(allergens: gluten, soy)

- **Roast Beef with Rosemary**

- **100 g • 46 zł**

striploin, paprika-herb sauce, toast

(allergens: gluten, jajka, laktoza)

- **Fries**

- **200 g • 32 zł**

cheese sauce 150 g, bacon 20 g, chives

(allergens: gluten, lactose)

— MAIN COURSES

Seafood Casarecce

500 g • 74 zł

6 mussels, 6 shrimp 31/40, 6 squid, shrimp butter, tomato reduction, chilli, garlic, parsley, concasse tomatoes

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

Vegan BBQ tofu **VE**

470 g / 200 g • 58 zł

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

(allergens: sesame, soy, nuts)

Salmon with Mussels and Caviar

460 g / 150 g • 98 zł

beurre blanc sauce, fregola with Ramiro pepper and garlic, herb olive oil

(allergy: gluten, laktoza, skorupiaki, soja)

Supreme Chicken with Blanquette Sauce and Portobello

430 g / 140 g • 59 zł

herbs, potatoes with salsa verde

(allergens: gluten, lactose, soy, celery)

Duck Breast with Sangria Sauce

400 g / 180 g • 97 zł

sauce based on Cotes-du-Rhone wine, chicken liver, wild broccoli, glazed carrot, herbs, potatoes with salsa verde

(allergens: celery, soy, lactose)

Beef Tenderloin Steak

460 g / 200 g • 160 zł

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

(allergens: gluten, lactose)

— SALADS

Chicken Caesar Salad

490 g / 130 g • 56 zł

romaine lettuce, mixed greens, anchovy sauce with capers, cherry tomatoes, parmesan, radish, bread

(allergens: gluten, lactose, soy, mustard, fish)

Salad with chicken liver in dogwood tincture

400 g / 200 g • 52 zł

mixed greens, cherry tomatoes, Dijon sauce, bacon, fruits, chives, grilled zucchini, parmesan, pickles, bread

(allergens: gluten, celery, lactose, mustard)

Grilled Goat Cheese Salad **V**

450 g / 80 g • 64 zł

mixed greens, grilled zucchini, cherry tomatoes, caramelized nuts, fruits, pickles, bread*

(allergens: mustard, gluten*, nuts)

All dishes may contain traces of chili, gluten, nuts, and celery.

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VE – vegan

— DESSERTS

Chocolate fondant

300 g • 38 zł

portion of ice cream, fruit gel, dragon fruit, mandarin in powder, mini meringues

(allergens: gluten, eggs, lactose, nuts, alcohol)*

Caramelized Challah in Honey

300 g • 36 zł

nougat mousseline cream, blackcurrant jam, cream ice cream

(allergens: gluten, lactose, nuts)

WE ALSO SERVE KIDS' DISHES

Ask the staff
what we have on offer today.

WEEKEND SET MENU

SOUP
+
MAIN COURSE
+
DESSERT

76 ZŁ

SATURDAYS till 5:00 p.m

SUNDAY all day

PRICES DO NOT INCLUDE
SERVICE CHARGE.

WE ENCOURAGE YOU
TO LEAVE US A GOOGLE REVIEW



Thank you for the visit.
See you soon!