



#tastyweeks

— SOUP

Bouillabaisse with toast and Royal sauce

280 ml • 56 zł

fish broth, saffron, baked tomatoes, mussels 5 pcs., shrimps 31/40 - 3 pcs., two types of fish 60 g, herbs

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

— APPETIZERS

Octopus with calamari

180 g / 4 pcs • 98 zł

octopus tentacle 120 g, calamari 4 pcs., Riviera olives, ricotta cheese, Ramiro pepper

(allergens: molluscs, lactose, soy)

Lamb carpaccio

120 g / 80 g • 72 zł

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

(allergens: gluten, lactose)

— MAIN COURSES

Vegan minced cutlet **VE**

400 g / 150 g • 68 zł

vegan demi-glace, creamy polenta, baby spinach, sautéed beets

(allergens: celery, soy)

Slow roasted beef cheek

470 g / 130 g • 98 zł

demi glace sauce, white vegetable puree, panko with bacon and chives, creamy polenta, baby spinach, fried beetroot

(allergens: gluten, soy, celery, lactose)

Rack of lamb with bone

Ask the staff about the weight • 160 zł

creamy spinach, confit boletus, brined cheese, Riviera olives, sweet potato gnocchi

(allergens: gluten, mustard, soy, lactose)

Tuna steak

430 g / 180 g • 120 zł

truffle beurre blanc, grilled romaine lettuce, roasted eggplant and zucchini, sweet potato gnocchi

(allergens: mustard, soy, lactose)

— DESSERT

Meringue Dacquoise **V**

130 g • 38 zł

coffee cream with dulce de leche, dates, nuts

(allergens: lactose, nuts, eggs)

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

V – vegetarian

VE – vegan