



Early Spring

Wild garlic is an aromatic herald of spring, cherished for generations in Polish cuisine. Its brief harvest season reminds us how special seasonal flavors truly are –fleeting, fresh, and inspiring culinary creativity. We invite you to enjoy these flavors in our spring menu!

— SOUP

Cream of Wild Garlic Soup

300 ml • 42 zł

crostini with black olive tapenade,
mussels (3 pcs) baked with herb
pangrattato

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

— STARTER

Salmon Tartare

130 g / 100 g • 58 zł

wild garlic mayonnaise,
tomato concassé, spicy corn crumble

(allergens: eggs, soy)

— MAIN COURSES

„Pożarski” Cutlet

480 g / 180 g • 49 zł

turkey breast, coarsely chopped lamb,
breaded coating, young carrots with peas,
Polish-style cottage cheese dumplings
(„kluski leniwe”) with pangrattato

(allergens: gluten, eggs, lactose, soy)

V – vegetarian

VE – vegan

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

Casareccia Pasta

with burrata 450 g / 50 g • 58 zł

with chicken 500 g / 100 g • 56 zł

wild garlic sauce, spicy pangrattato

(allergens: lactose, gluten, celery, soy)

Vegetarian Cauliflower Risotto

400 g • 52 zł

wild garlic sauce, vegan „scallop” made
from king oyster mushroom, vegan bacon

(allergens: gluten, celery, soy, lactose)

Cod Fillet

400 g / 150 g • 78 zł

sorrel sauce, creamy egg yolk, carrot,
broccoli, Polish-style cottage cheese
dumplings („kluski leniwe”)

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

— DESSERT

Madeleines with Lemon Curd

200 g • 38 zł

wild strawberries, strawberries

(allergens: gluten, lactose, eggs)

