

— SOUP

Vegan summer soup with chanterelles **VE** ♦

380 ml • 36 zł

vegetable broth, coconut milk, seasonal vegetables, chanterelles, herbs

(allergens: celery, soy)

— STARTERS

Beef tenderloin carpaccio

150 g / 100 g • 64 zł

Riviera olives, Grana Padano, caper berries, arugula, bread*

(allergens: gluten*, milk)

Beef tartare

130 g / 100 g • 66 zł

coarsely ground beef tenderloin, shallot, jalapeño pickled cucumber, mustard seeds, roasted onion mayo, confit bay bolete mushrooms, bread*

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

Spicy Black Tiger prawns

5 pcs • 78 zł

crab balls, mixed green leaves (80 g), cucumber, radish, bread*

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

Fish and seafood platter
with Leche de Tigre sauce

800 g • 120 zł

salmon 50 g, cod 50 g, tiger prawn (1 pc), mussels (6 pcs), shrimp 16/20 (4 pcs), shrimp 31/40 (6 pcs), vongole (8 pcs), toast with pepper sauce

(allergens: gluten, soy, milk, shellfish)

Traditional gzik with vegan **VE** ♦
caviar and broad beans

370 g • 38 zł

farmer's white cheese, cucumber, radish, grilled zucchini, roasted potatoes, mollet egg, seeds, mint, herbs

(allergens: milk, eggs)

WEEKEND SET **78 ZŁ**
Soup + Main Course + Dessert**FRIDAYS** 1:00 PM – 5 PM
SATURDAYS until 5 PM
SUNDAYS all day

— SALADS

Chicken salad ♦

550 g / 100 g • 56 zł

yogurt dressing with mint, carrot and nuts, romaine lettuce, tricolore tomatoes, cucumber, radish, grilled zucchini, mint, mollet egg, seeds, bread*

(allergens: gluten*, mustard, milk, eggs, nuts)

Salad with chicken liver in cornelian cherry liqueur

400 g / 200 g • 54 zł

mixed green leaves, tricolore tomatoes, Dijon dressing, bacon, fruit, chives, grilled zucchini, Parmesan, pickles, bread*

(allergens: mustard, gluten*, celery, milk)

Burrata salad **V** ♦

480 g / 50 g • 64 zł

mixed green leaves, marinated tricolore tomatoes, rustic croutons*, Riviera olives, capers, basil, seeds, herbs

+ Beef sirloin marinated 7 days in maple syrup

530 g / 50 g / 50 g • 68 zł

(allergens: mustard, gluten*, milk)

— BOARDS

MIX BOARD • 240 zł

• Toast with herb marinated Riviera olives
ricotta cheese (1 pc / 70 g / 100 g)• Black lentil and seed balls in panko (6 pcs)
jalapeño pickled cucumber, pickled radish (120 g)

• Torpedo shrimp (6 szt.)

• Skewer with 16/20 shrimp and salmon (3 pcs / 20 g)

• Sweet potato fries (250 g)

Dips for the board:

mango sriracha, jalapeño yogurt, salsa roja

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

MEAT BOARD • 240 zł

• Beef tartare (striploin)

shallot, jalapeño cucumber, mustard seeds, toast

• Grilled pork chop with BBQ sauce (300 g)

• Striploin marinated 7 days

jalapeño cucumber, pickled radish, toasts (100 g)

• Fries (200 g)

cheese sauce (150 g), bacon (20 g), chives

(allergens: gluten, mustard, milk, soy, eggs)

— MAIN DISHES

Steamed dumplings with confit duck**340 g / 5 pcs • 58 zł**

poultry jus, young pickled beets with ginger, fruit, spicy pangrattato

*(allergens: mustard, gluten, milk, celery, soy)***Casarecce pasta with seafood and tiger prawn****500 g • 76 zł**

mussels (5 pcs), shrimp 31/40 (5 pcs), vongole (5 pcs), butter sauce with confit garlic and chili, tomatoes, herbs

*(allergens: gluten, milk, eggs, shellfish)***Silesian dumplings with chanterelles and broad beans V ♦****420 g • 54 zł**

cauliflower purée, charred cauliflower, smoked cheese from Racibórz, spicy pangrattato, dill, herbs

*(allergens: mustard, gluten, milk)***Zander fillet with crayfish tails****400 g / 150 g • 89 zł**

mead and lemon glaze, velouté sauce, marinated fennel, potato rösti

*(allergens: gluten, milk, eggs, soy, shellfish)***Chicken breast with poultry mousseline****500 g / 150 g • 58 zł**

poultry jus, seasonal vegetables, rustic potatoes with salsa verde

*(allergens: milk, soy, celery)***Duck breast with gooseberries ♦****400 g / 180 g • 76 zł**

risotto with Kamienna Góra cheese, broccoli, herb and nut pesto

*(allergens: milk, nuts)***Traditional pork schnitzel ♦****450 g / 180 g • 74 zł**

chanterelles in cream with herbs, rustic potatoes with cabbage and green peas, herbs

(allergens: mustard, gluten, milk, soy, eggs)♦ – seasonal
V – vegetarian
VE – vegan**All dishes may contain trace amounts of chili, gluten, nuts, and celery.***Boneless lamb loin from an organic farm****420 g / 180 g • 126 zł**

lamb jus, paloise sauce with nuts, charred cauliflower, chanterelles, pangrattato, rustic potatoes with cabbage and green peas

*(allergens: soy, milk, eggs, nuts)***Beef roulade with lamb filling****550 g / 200 g • 82 zł**

pickled cucumber, young pickled beets with ginger, rustic potatoes with cabbage and green peas

*(allergens: mustard, gluten, soy, milk)***Beef tenderloin steak****460 g / 200 g • 160 zł**

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

(allergens: mustard, soy, milk)

— DESSERTS

Chocolate fondant V**300 g • 38 zł**

fruit gel, crumble, scoop of ice cream, fruit

*(allergens: gluten, eggs, milk)***Kogel-mogel with Solaris Wine V %****200 g • 36 zł**

fruit sorbet, mini meringues, fruit, mint, wine from Turnau vineyard

*(allergens: eggs, milk, alcohol)***Matcha monoportion V****180 g • 36 zł**

shortcrust pastry, apricots in punch, fruit sorbet, white chocolate and sesame crunch

(allergens: eggs, milk)

PRICES EXCLUDE SERVICE CHARGE.

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TO LEAVE US A REVIEW
ON GOOGLE.Thank you, and we look forward
to seeing you again soon!