

— SOUPS

Duck consommé

300 ml / 40 g • 36 zł

duck meatballs with ginger and pistachios, vegetable julienne, herbs, green olive oil

(allergens: celery, soy, nuts, eggs)

Creamy roasted sweet potato soup VEG

350 g • 34 zł

XO sauce, brined-cheese powder

(allergens: soy, celery, milk)

— STARTERS

Beef Tenderloin Tartare

130 g / 100 g • 66 zł

coarsely ground tenderloin, shallot, jalapeño pickled cucumber, mustard seeds, roasted onion mayo, confit wild mushrooms, bread*, green olive oil

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

Spicy Black Tiger Prawns

5 pcs • 80 zł

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

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

Marinated tuna tartare

380 g / 100 g • 56 zł

celery, cucumber and mild chili pepper brunoise, chives, sesame, bread*

(allergens: gluten*, soy, celery, sesame)

Grilled stuffed Ramiro pepper VGN

280 g • 38 zł

vegan "feta", quinoa, nuts with maple syrup, eggplant purée, herbs, salsa verde with citrus peel

(allergens: nuts)

— SALADS

Salad with Grilled Goat Cheese VEG

520 g / 80 g • 64 zł

mixed greens, roasted marinated beets, grapes, nuts in honey, cherry tomatoes, pickles, grilled zucchini

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

Salad

• With chicken livers in cornelian cherry liqueur

380 g / 200 g • 54 zł

• With chicken

380 g / 100 g • 56 zł

mixed greens, cherry tomatoes, honey-mustard dressing, bacon, fruit, scallions, grilled zucchini, parmesan, pickles, bread*


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

◆ – seasonal
VEG – vegetarian
VGN – vegan

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

PRICES EXCLUDE SERVICE CHARGE.

WE KINDLY INVITE YOU TO LEAVE US A REVIEW ON GOOGLE.



Thank you, and we look forward to seeing you again soon!

— MAIN DISHES

Ossobuco with saffron risotto**600 g / 280 g • 98 zł**

center-cut veal shank on the bone,
salsa verde with citrus peel, dried egg yolk,
mixed greens with lemon vinaigrette, turmeric

*(allergens: celery, soy, milk, eggs)***Bigoli with seafood****600 g • 78 zł**

mussels – 5 pcs., prawn 8/12 – 1 pc., clams – 5 pcs.,
prawns 31/40 – 4 pcs., giant squid – 50 g; creamy sauce
with crushed pepper, Parmesan, lemon, chili flakes,
parsley, capelin caviar

*(allergens: gluten, crustaceans, eggs, milk, soy)***Guinea fowl supreme****450 g / 150 g • 86 zł**

Périgueux sauce, truffle flakes, romanesco cauliflower,
potato purée with green peas, herbs

*(allergens: milk, gluten, soy)***Pierogi with duck confit****450 g • 52 zł**

spiced chutney (apple, pear, ginger, orange),
Jerusalem artichoke chips, herbs

*(allergens: gluten, soy, celery)***Sweet potato & beetroot mille-feuille VEG****470 g • 48 zł**

Koryciński regional cheese, sweet potato purée,
nut–honey–arugula pesto, herbs

*(allergens: milk, soy, nuts)***Chicken breast****600 g / 180 g • 56 zł**

creamy fromage sauce, romanesco cauliflower,
glazed carrots, roasted beetroot, potato gratin

*(allergens: soy, milk)***Baked cod****500 g / 200 g • 68 zł**

spinach Mornay sauce, creamy egg yolk,
romanesco cauliflower, glazed carrots,
potato purée with green peas, fromage sauce

*(allergens: milk, gluten, eggs)***Duck breast****420 g / 180 g • 78 zł**

Bigarade sauce, sweet potato purée,
vol-au-vent stuffed with fennel and olives,
kumquat, pickled sweet potato & beetroot

*(allergens: gluten, soy, celery)***Tuna steak****600 g / 180 g • 96 zł**

champagne sauce, capelin roe, chives,
romanesco cauliflower, potato gratin

*(allergens: soy, milk, eggs, mustard)***Beef Tenderloin Steak****460 g / 200 g • 160 zł**

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

(allergens: milk, mustard, soy)

— DESSERTS

Chocolate Fondant VEG**150 g • 38 zł**

fruit gel, crumble, scoop of ice cream, fruit

*(allergens: gluten, eggs, milk)***Almond–nut meringue VEG****150 g • 38 zł**

mascarpone cream with mango & passion fruit,
toasted white chocolate

*(allergens: nuts, milk, eggs)***French toast brioche VEG****150 g • 38 zł**

mascarpone cream, coffee-caramel sauce, cocoa,
chocolate flakes

(allergens: gluten, eggs, milk)