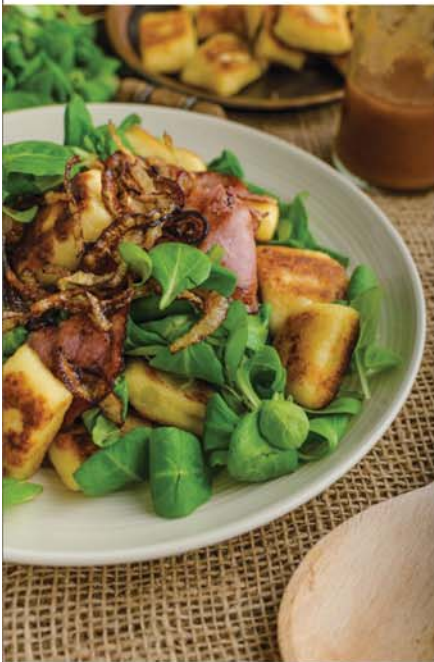




DESERY

Crème brûlée with black elderberries	15,00 PLN
Savory chocolate soufflé with cream-flavored ice cream	18,00 PLN
Walnut cake with a coconut layer flooded with chocolate	16,00 PLN

autumn MENU



STARTERS, SALADS

Polish beef tenderloin carpaccio sprinkled with oil, along with balsamic vinegar, capers, rocket and parmesan cheese flakes 34,60 PLN

Tuna carpaccio with capers and a spinach emulsion sprinkled with walnut vinegar 35,00 PLN

Smoked roast beef with baked pear, beetroot, goat cheese and pumpkin seed oil 30,00 PLN

Tiger shrimp and roasted tomatoes in a filo pastry basket with an avocado dip and wasabi 36,00 PLN

Iceberg lettuce, grilled pepper, feta cheese and chicken bites with pumpkin and green olives 26,00 PLN

Spinach-based salad, tofu, sea beans with small beetroots, chickpeas and anchovies 23,00 PLN

Salade Niçoise with egg, vegetables, tuna, croutons and herb sauce 26,00 PLN

SOUPS

Chanterelle cream soup with noodles and roasted parsley root 12,00 PLN

Žurek sour rye soup, with wild mushrooms and white sausage 13,00 PLN

Pumpkin cream soup with lemon grass, roasted seeds and tofu 11,00 PLN

Fish soup with a snail dumplingi 15,00 PLN

FISH

Salmon served on red risotto with chanterelle sauce and green peas covered with sprouts 46,00 PLN

Roasted gilt-head bream served on vegetable ratatouille with 40,00 PLN



Fried cod fillet with pappardelle and a spinach sauce 36,00 PLN

MAIN COURSES

Deer steak with roasted parsley root, chestnuts and chickpeas served with black elderberry sauce 78,00 PLN

Sous vide pork tenderloin with potatoes and butter, cabbage puree, roasted parsley root and rosemary sauce 34,00 PLN

Seasoned sirloin steak with grilled vegetables, small potatoes and black pepper sauce 39,00 PLN

Beef tenderloin marinated in soy sauce, bacon chips, Jerusalem artichoke and bolete 61,00 PLN

Sous vide sirloin with a mushroom coating and blackberry sauce served on goat risotto and romanesco broccoli 38,00 PLN

Potato gnocchi with pumpkin and basil sauce sprinkled with pumpkin seed oil 18,00 PLN

Duck roulade stuffed with plums served on grated beetroot with dumplings and cherry sauce 35,00 PLN

PASTAS

Tagliatelle with boletus mushrooms, rocket and parsley 28,00 PLN

Spelt pasta with baked pumpkin mousse and spinach leaves 25,00 PLN

Sous vide chicken breast served with pearl pasta with bay bolete arranged with fruits of the forest 34,00 PLN

