

English menu

Appetizers

Gravlax

salt - dried salmon / apple jelly / beetroot / crème fraîche

🍷 Venea / Trebbiano / Italy



32 zł

Scallops

corn purée / chicken wings / balsamico

🍷 La Belle Pierre / Sauvignon blanc / France



89 zł

Beef tartare

chopped beef tenderloin / egg yolk / tomato / pickled charlock

🍷 La Belle Pierre / Sauvignon blanc / France



54 zł

First courses

Chicken and beef broth

homemade pasta / vegetables



27 zł

Onion soup

onion caramelized with butter / gruyere cheese/ croutons

29 zł

Pumpkin cream soup

pickled pumpkin / pumpkin seeds / pumpkin seed oil



29 zł

Salad with camembert

caramelized apple / beetroot / hazelnut in syrup / buckthorn

🍷 Venea / Trebbiano / Italia



49 zł

Potato pancakes

homemade labneh / pickled mushrooms / shallot

🍷 Venea / Trebbiano / Italia



36 zł

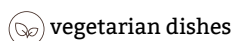
Dumplings with black pudding

cider and butter sauce / green pepper

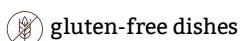
🍷 Venea / Montepulciano / Italia

34 zł / 3 pieces

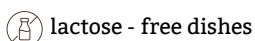
59 zł / 6 pieces



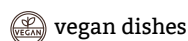
vegetarian dishes



gluten-free dishes



lactose - free dishes



vegan dishes

Ask the staff for a list of allergens. Please be advised that dishes marked as gluten-free are prepared taking into account dietary preferences, not medical requirements.

Main courses

Celery

celery and apple purée / miso paste / roasted leek / chickpea crumble
🍷 Venea / Trebbiano / Italia



52 zł

Salmon fillet

risotto / grana padano / homemade pickled beetroot / coconut sauce
🍷 Venea / Trebbiano / Italia



75 zł

Duck fillet

tart / pumpkin and sweet potato purée / pickled pumpkin / demi glace with cherries
🍷 Zuazo Gaston / Tempranillo / Spain

75 zł

Pork chop

potato purée / beef marrow / shallot / pickled cucumbers
🍷 Zuazo Gaston / Tempranillo / Spain

75 zł

Beef roulade

silesian dumplings / red cabbage with bacon / beef sauce
🍷 Venea / Montepulciano / Italia



65 zł

Beef tenderloin steak

homemade fries / grilled vegetables
🍷 Zuazo Gaston / Tempranillo / Spain



159 zł

Deer tongue

dumplings / apple and red wine purée / chimichurri
🍷 Venea / Montepulciano / Italia

65 zł

Desserts

Halvah

raspberries / white chocolate cream / sunflower sesame seeds

29 zł

Apple

cinnamon and lime crumble / white chocolate

29 zł

Opera

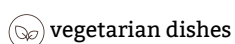
almond cookie / coffee cream / dark chocolate

29 zł

Crème brûlée

pear in red wine / cinnamon

25 zł



vegetarian dishes



gluten-free dishes



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