

Appetizers

Beef tartare

sirloin / yeast mayonnaise / shallot / crispy bread

🍷 Sauvignon Blanc / France / Languedoc



61 zł

Blood sausage

fried blood sausage / challah toast / red onion and currant jam / kohlrabi

🍷 Cabernet Sauvignon / USA / California

39 zł

Tomato

“buffalo heart” tomato / bryndza cheese / strawberries / broad bean / chives

🍷 Chardonnay / Chile / Curicó Valley



39 zł

Salad with croquette

butter lettuce / panko-crusted chicken croquette / green asparagus / cherries / croutons

🍷 Trebbiano / Italy / Abruzzo

49 zł

Soups

Chicken broth

chicken and beef broth with rooster / homemade pasta / vegetables



28 zł

Cold beetroot soup

cold beetroot and currant soup / egg / pickled cucumber / crawfish



29 zł

Fish soup

fish and poultry broth / fish sausage / tomato / green asparagus / broad beans / cream



39 zł



vegetarian dishes



gluten-free dishes



lactose-free dishes



vegan dishes

Dania glównie - do syta!

Silesian dumplings

truffle sauce / poultry demi glace / chanterelles / bryndza cheese / parsley leaves

🍷 Trebbiano / Italy / Abruzzo



49 zł

Duck fillet

duck fillet / currant sauce / steamed dumplings / beetroots / horseradish / shallot / chives

🍷 Tempranillo / Spain / Rioja

69 zł

Minced meat cutlet

minced beef and poultry cutlet / potato puree with mustard / cucumber / cottage cheese

🍷 Cabernet Sauvignon / USA / California

59 zł

Cod fish

cod fish fillet / chanterelles / broad bean / potato / burnt butter

🍷 Chardonnay / Chile / Curicó Valley



85 zł

Entrecote steak

seasoned entrecote / demi glace / młode warzywa / chive mayonnaise

🍷 Primitivo / Italy / Puglia



159 zł

Beef roulade

silesian dumplings / red cabbage with bacon / sauce

🍷 Montepulciano / Italy / Abruzzo

67 zł

Cauliflower

baked cauliflower / buttermilk / herbs / miso mayonnaise / challah crisp / shallot

🍷 Sauvignon Blanc / France / Languedoc



49 zł

Desserts

Brioche

shortbread roll / fruits / patissiere cream / roasted chocolate / buttermilk ice cream

29 zł

Chocolate

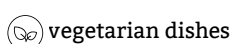
chocolate mousse with juniper / cherries in cherry liqueur / crunchy cocoa / hazelnut

29 zł

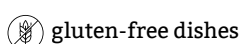
Puff pastry

wild strawberry cream / strawberries in elderflower syrup / raspberry sorbet

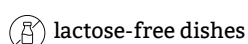
29 zł



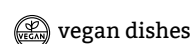
vegetarian dishes



gluten-free dishes



lactose-free dishes



vegan dishes