



Jeśli chcieliby Państwo uzyskać szczegółowe informacje na temat składników poszczególnych dań, nasza obsługa jest do Państwa dyspozycji. Uprzejmie prosimy o przekazanie podczas składania zamówienia wszelkich informacji dotyczących Państwa diety, alergii lub nietolerancji pokarmowej. Pozwoli nam to przygotować danie dostosowane do Państwa potrzeb.

CAVIAR

Polish caviar ‘Antonius’ –
please inquire about availability

Siberian (30 gr) 325
Oscietra (30 gr) 425
Melba toast, boiled egg,
crème fraîche, chives

APPETIZERS

Herring

Baltic matjes herring, shallots, parsley,
pickle beetroot foam, first pressed rapeseed oil,
apple, cucumber, potatoes 35

Polish beef tartare

Smoked Polish beef, marinated mushrooms, gherkin,
pickled cucumber mousse, shallots, lovage,
free-range eggs boiled in 64°C 48

Foie gras and duck

foie gras pâte, seasoned duck breast,
rowanberry chutney with smoked prunes 59

Beef cheeks

Pickled cucumber, boletus mushrooms,
natural sauce with pickled garlic,
rustic sour cream 37

Black pudding with sea food

Black pudding, scallops, octopus, chicken sauce,
spicy bell pepper and quince chutney, emulsion 43

Polish dumplings

Polish beef cheeks dumplings,
vegetable and mushroom bullion 37

Venison spaghetti

Venison, red wine, rosemary, natural sauce 43

TASTING MENU

~ Dostępne do godziny 21:30 ~

Herring

Baltic matjes herring, shallots, parsley,
pickled beetroot foam, first pressed rapeseed oil,
apple, cucumber, potatoes

Ostoya vodka (20 ml), Poland

Black pudding with sea food

Black pudding, scallops, octopus, chicken sauce,
spicy bell pepper and quince chutney, emulsion

*Bodegas Jose Pariente Verdejo
Fermentado en Barrica, Spain*

Pumpkin-pear soup

Pumpkin, pear, coconut milk, rapeseed oil
with coriander, artisan blue cheese

Maryna Rose, Winnica Sztukówka, Poland

Venison loin

pear with red onion compote, fried mushrooms
with thyme, sous vide shallot, Port wine sauce and jelly

Cheval Noir Saint Emilion, France

Coffee dessert

Chicory coffee, almond meringue,
flaxseed – sesame cracker, raspberry coulis
Vino Santo Spirito, Frescobaldi, Tuscany, Włochy

~ 195 menu ~ 295 wine pairing

SOUPS

Traditional Polish ‘Żurek’

Rye leaven, truffle, quail egg,
confit ham hock, marjoram 25

Red borsch

Oriental style beef dumplings, pickled beetroots,
apples, blackcurrant, vegetables 25

Pumpkin-pear soup

Pumpkin, pear, coconut milk,
rapeseed oil with coriander, artisan blue cheese (v) 21

LIGHT MEALS

Smoked catfish salad

Catfish fillets, lettuces, marinated vegetables,
beetroot emulsion (v) 45

Blue cheese parfait

Blue cheese, natural yogurt, vegetables,
grilled bell pepper sauce (v) 43

Risotto

Arborio rice, roasted pumpkin, scallops (v) 45

MAIN COURSES

Plaice

Forest mushrooms, crayfish, sautéed vegetables,
burnt potatoes, grilled bell pepper emulsion 85

Piglet

Piglet pork loin, savoy cabbage with cumin,
beef sauce with Bock, beetroot dumpling
with cheese and nuts, honey mustard 110

Guinea fowl

Guinea fowl breast, truffle butter,
purple potatoes purée, brussel sprouts 84

Duck

Roasted duck breast marinated in spices,
beetroots with rosemary honey, Silesian potato
dumplings, spicy red cabbage purée 90

Venison loin

Pear with red onion preserve, fried mushrooms
with thyme, sous vide shallot,
Port wine sauce and jelly 130

FROM OUR GRILL

Polish aged bull entrecote 300 g 120

Beef steak 220 g 150

Rack of lamb 97

Tiger prawns 120

Salmon medallion 70

Choice of sauce:

Mushroom butter

Café de Paris butter

Rosemary hollandaise sauce

Beef sauce

Peppercorn sauce

Port wine sauce

Tikka masala sauce

CONDIMENTS

French fries

Rice

Potatoes roasted with herbs

Potato purée

Sautéed spinach with garlic and shallot

Boiled vegetables

Fried mushrooms with herbs

Tomatoes with olive oil and herbs

Garden salad with French dressing

15 pln each

DESSERTS

Polish cheeses

Polish artisan cheeses,
spicy quince chutney with celery 39

Plum pudding

‘Suska Sechłońska’ prunes,
vanilla ice-cream, ice-cream cones 24

Coffee dessert

Chicory coffee, almond meringue,
flaxseed – sesame cracker, raspberry coulis 24

Cinnamon crème brûlée

free-range eggs, rustic sour cream,
rose preserve, meringue petals 24

The Lubelskie Region Apples

caramelized apples, crunchy butter crumble,
Porter beer ice-cream 24