



We welcome inquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order taker of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

## 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

Velvet Baltic herrings, mustard, cardamom,  
clove, cold-pressed linseed oil,  
sour cream panna cotta, apple jelly,  
crispy apple 36

### Beef tartare

Seasoned beef, smoked sprout, gherkin  
and shallot salsa, burnt hay,  
marinated boletus, fresh lovage 48

### Foie gras with boletus

Duck foie gras, boletus, brioche, gooseberry  
and cherry salsa 59

### Tomato salad

Tomatoes, farmhouse goat's cheese parfait,  
gooseberry jelly, raspberry emulsion with tomato  
vinegar and lovage, cold-pressed red pine  
mushroom oil 39

### "Cold soup"

Young beetroot jelly, yogurt, crispy cucumber,  
radish and herb salad, sea trout caviar,  
rye bread crouton 29

### Cauliflower with duck tongues

Cauliflower and lemon velouté,  
tempura cauliflower, burnt cauliflower 37

### "Pierogi"

Dumplings with zander, chanterelles,  
snow peas, herbs, bisque 41

### Spaghetti with tomatoes

Raspberry tomato sauce, lovage and roasted  
sunflower seeds pesto, "Szafir" cheese 39

### "Kopytka"

Mini potato dumplings with shrimps,  
fresh herbs, bean, chanterelles,  
sous vide free-range egg yolk 45

## TASTING MENU

~ Available till 21:30 ~

### Herring

Velvet Baltic herrings, mustard, cardamom, clove,  
cold-pressed linseed oil, sour cream panna cotta,  
apple jelly, crispy apple

*Ostoya vodka (20 ml), Poland*

### "Pierogi"

Dumplings with zander, chanterelles,  
snow peas, herbs, bisque

*Dog Point Sauvignon Blanc, New Zealand*

### Sorrel and potato soup

Sorrel, new potatoes, farmhouse sour cream,  
smoked bacon, apples, lovage, free-range egg

*Feudo Principi di Butera Insolia, Italy*

### Duck

Roasted duck breast, golden beetroot purée with  
horseradish, beetroot croquet in roasted sunflower,  
gooseberry, Port wine sauce

*Silver Palm Cabernet Sauvignon,  
Jackson Family, USA*

### White chocolate cheesecake

Quark, "Ivory" chocolate, apricot, peach,  
passion fruit sauce

*Vino Santo Spirito, Frescobaldi, Tuscany, Italy*

~ 195 menu ~ 295 wine pairing

## SOUPS

### Traditional Polish "Żurek"

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

### Sorrel and potato soup

Sorrel, new potatoes, farmhouse sour cream,  
smoked bacon, apples, lovage,  
free-range egg 25

### Tomato and raspberry soup

Raspberry, tomato, spicy shrimps, coriander 30

## MAIN COURSES

### Baltic turbot

Baltic turbot fillets, snow peas with lemon, burnt  
butter with black seed sauce, young carrots, radish  
with caramom and honey, burnt potato 125

### Pork cutlet

Selected pork, compressed cabbage, marjoram  
emulsion, beetroot dumplings with cheese  
and walnuts, crispy bacon, mead sauce 87

### Guinea fowl

Guinea fowl breast, truffle butter,  
lemon risotto, beans 84

### Duck

Roasted duck breast, golden beetroot purée with  
horseradish, beetroot croquet in roasted sunflower,  
gooseberry, Port wine sauce 75

### Veal loin

Veal loin, sage sauce, dumplings with truffle, roasted  
young vegetables 95

## 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

Sole fish 150

Choice of sauce:

Café de Paris butter

Hollandaise sauce

Beef sauce

Peppercorn sauce

Port wine sauce

Tikka masala sauce

## CONDIMENTS

15 pln each

French fries

Potatoes roasted with herbs

Potato purée

Beans with shallot and vinaigrette

Sautéed spinach

Boiled vegetables

Garden salad with French dressing

## DESSERTS

### Polish cheeses

Polish artisan cheeses,  
mustard with Mirabelle plum 39

### White chocolate cheesecake

Quark, 'Ivory' chocolate, apricot,  
peach, passion fruit sauce 25

### Vanilla crème brûlée

Free-range egg yolks, farmhouse sour cream,  
forest fruits, raspberry sorbet 25

### Pavlova

Meringue, crème chantilly,  
seasonal fruits 25

### Homemade ice-cream

Cream, chocolate and strawberry ice-cream,  
chocolate crumble, cream 25