

Aperitif • Kir Royal 72
Tasting menu • 6 courses 169 • Selection 6 wines 129

snacks •
tartar • lovage • mushrooms • mustard seeds
eel • mushrooms • samphire • bread
żurek • marjoram • bacon • quail egg
halibut • fennel • olive • girolles
lamb • leek • cipollini • chervil
salted caramel • vanilla • ginger • hazelnut
petit four •

Tasting menu • 8 courses 189 • Selection 8 wines 159

snacks •
tartar • lovage • mushrooms • mustard seeds
jurassic salmon • miso • radish • mirin
eel • mushrooms • samphire • bread
foie gras • tokaj • duck tongue • cherry
halibut • fennel • olive • girolles
beef fillet • pastrami • spring onion • green pepper corn & oysters
passion fruit • coconut • milk • peanut
salted caramel • vanilla • ginger • hazelnut
petit four •

* Tasting menu is available for the entire table. We accept last orders to 9.00 pm.

Menu a la carte

STARTERS

żurek • marjoram • bacon • quail egg 24
brie • dried fruit • pecan • cumin 28
kohlrabi • goat cheese • grapefruit • quinoa 31
tartar • lovage • mushrooms • mustard seeds 38
jurassic salmon • miso • radish • mirin 41
eel • mushrooms • samphire • bread 49
foie gras • tokaj • duck tongue • cherry 62

MAIN DISHES

agnolotti • cabbage • pork • chive 43
gnudi • chervil • truffle • celery 45
duck • mango • salsify • spelt 75
lamb • leek • cipollini • chervil 78
halibut • fennel • olive • girolles 79
beef fillet • pastrami • spring onion • green pepper corn & oysters 92

DESERTS

passion fruit • coconut • milk • peanut 23
pistachio • apple • celery • dill 26
salted caramel • vanillia • ginger • hazelnut 26
polish cheeses • kozi dymek • bursztyn • chutney 39

* For parties of above 5 persons we add to the bill 12,5 % of service. List of allergens is available from the manager.