

## Aperitif

gin • pine • glair **31**  
bourbon • cherry • smoke **39**  
cognac • tea • honey **42**

Tasting menu • 6 courses **199** • Selection 6 wines **149**

herring • beetroot • cucumber • horseradish  
foie gras • cherry • pistachio • brioche  
consomme • chicken hearts • spätzle • lovage  
monkfish • white bean • spicy sausage • saffron  
sirloin • potato • cabbage • bone marrow  
almond • white chocolate • red currant

\* Tasting menu is available for the entire table. We accept last orders from 6.00 pm. to 9:00 pm.

Tasting menu • 8 courses **249** • Selection 8 wines **179**

herring • beetroot • cucumber • horseradish  
foie gras • cherry • pistachio • brioche  
consomme • chicken hearts • spätzle • lovage  
partridge • brussel sprouts • pear • chestnut  
monkfish • white bean • spicy sausage • saffron  
sirloin • potato • cabbage • bone marrow  
mulled wine • cocoa • spices  
almond • white chocolate • red currant

\* Tasting menu is available for the entire table. We accept last orders from 6.00 pm. to 8:30 pm.

## Menu a la carte

### STARTERS

'zurek' • potato • white sausage • egg yolk **28**  
consomme • chicken hearts • spätzle • lovage **28**  
herring • beetroot • cucumber • horseradish **33**  
beef tartar • lovage • mushrooms • mustard seeds **39**  
foie gras • cherry • pistachio • brioche **59**

### MAIN DISHES

agnolotti • cabbage soup • lard • chives **45**  
monkfish • white bean • spicy sausage • saffron **82**  
sirloin • potato • cabbage • bone marrow **98**  
partridge • brussel sprouts • pear • chestnut **99**

### DESERTS

almond • white chocolate • red currant **27**  
coffee • rosemary • tangerine **27**  
salted caramel • vanilla • ginger • hazelnut **29**