

Aperitif

gin • campari • vermouth • prosecco **41**
cognac • manzanilla • mirabelle plum **46**
starka 18 • bitter • lemon **52**

Tasting menu • 6 courses **199** • Selection 6 wines **129**

tomato • ricotta • basil • olive
trout liver • bacon • apple • elder
beef tartar • yolk • potato • pine
zander • crayfish • celery • tarragon
pork • quince • turnip • cider
salted caramel • vanilla • ginger • hazelnut

• or •

purple plum • brandy • nut • meringue

* 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 **159**

tomato • ricotta • basil • olive
trout liver • bacon • apple • elder
beef tartar • yolk • potato • pine
foie gras • peach • sesame • almond
zander • crayfish • celery • tarragon
pork • quince • turnip • cider
meringue • cream • cherry
salted caramel • vanilla • ginger • hazelnut

• or •

purple plum • brandy • nut • meringue

* 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

red cabbage • buttermilk • black pudding • mustard **28**
kohlrabi • goat cheese • grapefruit • quinoa **31**
beef tartar • lovage • mushrooms • mustard seeds **39**
sweetbread • saffron milk cap • boletus • parsley **59**
foie gras • peach • sesame • almond **68**

MAIN DISHES

agnolotti • cabbage soup • pork • chives **45**
zander • crayfish • celery • tarragon **82**
lamb • cauliflower • gorgonzola • breadcrumbs & pistachio **85**
roe deer • dogwood • bay bolete • potato **98**
pigeon • celeriac • hazelnut • cinnamon **120**

DESERTS

profiterole • raspberry • cream **26**
purple plum • brandy • nut • meringue **27**
salted caramel • vanilla • ginger • hazelnut **29**

* For parties of above 5 persons we add to the bill 12,5 % of service. List of allergens is available from the manager.
* Extra bread & butter – 7 zł