

WINE OF THE WEEK • yves cuilleron • syrah 'signé' • rhone valley • france • 2016 • 75 ml • 17

Lunch Menu 12.00-16.00

STARTERS

'krupnik' • pearl barley • lamb 14
cos lettuce • french bean • egg • gorgonzola 15
chicken liver • spinach • 'kluski śląskie' • red wine 18

MAIN DISHES

risotto • mushrooms • onion • creme fraiche 24
beef • potato • carrot • teriyaki 30
cod • courgette • fennel • izraeli couscous 42

DESSERT

meringue • cream • fruits • peanut 16

Tasting Lunch Menu 12.00-15.00 72

cos lettuce • french bean • egg • gorgonzola
chicken liver • spinach • 'kluski śląskie' • red wine
cod • courgette • fennel • izraeli couscous
beef • potato • carrot • teriyaki
meringue • cream • fruits • peanut

* Tasting menu is available for the entire table.

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

MAIN DISHES

agnolotti • cabbage soup • pork • chives 45
meagre • zucchini • mirabelle plum • lavender 82
lamb • cauliflower • gorgonzola • breadcrumbs & pistachio 85
pigeon • celeriac • hazelnut • cinnamon 120

DESSERT

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