

Aperitif

- machandel • nettle • glair 29
potato vodka • kvass • thyme 31
rowan berry vodka • carrot • kurfürsten 35

Tasting menu • 6 courses 199 • Selection 6 wines 149

chicken liver pate • chokeberry • hazelnut • jumbal
onion tart • button mushroom • black garlic
crayfish dumplings • tarragon • buckwheat • cream
skrei • jerusalem artichokes • anchovy • parsley
veal • celeriac • 'bursztyn' cheese • pine nuts
carrot cake • walnut • orange • cardamon

* 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

chicken liver pate • chokeberry • hazelnut • jumbal
onion tart • button mushroom • black garlic
crayfish dumplings • tarragon • buckwheat • cream
'zalewajka' • chicken • lard • quail egg
skrei • jerusalem artichokes • anchovy • parsley
veal • celeriac • 'bursztyn' cheese • pine nuts
thyme • apple • celery
carrot cake • walnut • orange • cardamon

* 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

- onion soup • agnolotti with cheese • chicken 28
chicken liver pate • chokeberry • hazelnut • jumbal 34
beef tartar • lovage • mushrooms • mustard seeds 39
crayfish dumplings • tarragon • buckwheat • cream 47

MAIN DISHES

- 'pierogi' • spicy sausage • ricotta • kohlrabi 45
skrei • jerusalem artichokes • fennel • parsley 73
veal • celeriac • 'bursztyn' cheese • pine nuts 86
venison • beetroot • salsify • red currant 98

DESERTS

- carrot cake • walnut • orange • cardamon 27
chocolate • banana • passion fruit 29
salted caramel • vanilla • ginger • hazelnut 29