

Aperitif

- gin • sorrel • apple distillate **31**
- 'samogon palony' • strawberry • elderflower **33**
- vodka • rhubarb • prosecco **37**

Tasting menu • 6 courses 199 • Selection 6 wines 149

- asparagus • 'kumpiak' • egg • hollandaise
- duck • red cabbage • pear • soya
- sorrel • ricotta • potato • egg yolk
- catfish • white asparagus • pine • samphire
- lamb • tomato • olive • spring onion
- pistachio • strawberry • meringue • basil

* 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

- asparagus • 'kumpiak' • egg • hollandaise
- salmon • cucumber • mint • capers
- duck • red cabbage • pear • soya
- sorrel • ricotta • potato • egg yolk
- catfish • white asparagus • pine • samphire
- lamb • tomato • olive • spring onion
- hazelnut • peach • coconut
- pistachio • strawberry • meringue • basil

* 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**

- sorrel soup • ricotta • potato • egg yolk **26**
- goat cheese • baby beetroot • nasturtium **37**
- beef tartar • lovage • mushrooms • mustard seeds **39**
- salmon • cucumber • mint • capers **47**
- octopus • piquillo pepper • french bean • pearl couscous **69**

MAIN DISHES

- pork belly • baby cabbage • lentil • carrot **56**
- trout • potato • mussel • watercress **73**
- guinea fowl • leek • sweetcorn • pearl barley **89**
- lamb • tomato • olive • spring onion **97**

DESSERTS

- pistachio • strawberry • meringue • basil **27**
- hazelnut • peach • coconut **27**
- cheesecake • sweet cherry • almond **27**
- salted caramel • vanilla • ginger • crumble **29**