

**Aperitif**

- rum • radish • grapefruit **29**
- gin • sorrel • apple distillate **31**
- frant • cucumber • whey **35**

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

- goat cheese • baby beetroot • nasturtium
- cucumber • mackerel • jasmine • 'alycza'
- rabbit • leek • mushroom • horseradish
- trout • potato • mussel • watercress
- guinea fowl • wild garlic • polenta • tenderstem broccoli
- poppy seed cake • citrus • buttermilk • corn flakes

\* 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**

- goat cheese • baby beetroot • nasturtium
- cucumber • mackerel • jasmine • 'alycza'
- rabbit • leek • mushroom • horseradish
- octopus • paprika • hop • izraeli couscous
- trout • potato • mussel • watercress
- guinea fowl • wild garlic • polenta • tenderstem broccoli
- marshmallow • cream • chocolate
- poppy seed cake • citrus • buttermilk • corn flakes

\* 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**
- pate • chokeberry • jumbal • nuts **34**
- goat cheese • baby beetroot • nasturtium **39**
- beef tartar • lovage • mushrooms • mustard seeds **39**
- rabbit • leek • mushroom • horseradish **41**
- octopus • paprika • hop • izraeli couscous **69**

**MAIN DISHES**

- 'pierogi' • spicy sausage • ricotta • kohlrabi **52**
- trout • potato • mussel • watercress **73**
- guinea fowl • wild garlic • polenta • tenderstem broccoli **89**
- beef fillet • foie gras • kimchi • shallot **120**

**DESERTS**

- poppy seed cake • citrus • buttermilk • corn flakes **27**
- chocolate • banana • passion fruit **29**
- 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