SEZON XII • WARM BREEZE
blossom • stir • wind • awakening

Aperitif

wermuth • ginger • orange • porto **42**
gin • pine shoots • honey • lemon **44**
mezcal • beetroot • elderflower **48**

Entrance

gauloise oyster n°2 • lemon • sauce mignonette **26 / pc.**
caviar Antonius Siberian 4 - stars 30g • blini **299**

Tasting Menu • 6 courses **349** • Selection 6 wines **269**

bread & butter
selection of snacks
tuna • yuzu • trout roe • kohlrabi
salmon • mushroom • pine nuts • lemon
green asparagus • prawn • hollandaise sauce • hazelnuts
* foie gras • white asparagus • morels • truffle
skrei cod • vegetable ragout • mussels • potato
lamb • wild garlic • spring onion • goat cheese
cheesecake • rhubarb • sorrel • orange
petit four

* Tasting menu is avalable for the entire table (max. 4 person).We accept orders from 18:00 to 20:00.
* 7 courses **399** / selection 7 wines **299**

Menu a la carte

STARTERS

bread & butter **20**
red cabbage • buttermilk • chorizo • mustard **45**
onion soup • parmesan • marjoram **46**
beef tartar • lovage • mustard seeds • shimeji mushrooms **49**
snails • capers • wine • pistachio **57**
green asparagus • prawn • hollandaise sauce • hazelnuts **79**
tuna • yuzu • trout roe • kohlrabi **99**

MAIN DISHES

agnolotti • wagyu • broth • spring onion **85**
stone bass • bisque • prawn • rhubarb **115**
skrei cod • vegetable ragu • mussels • potato **134**
lamb • wild garlic • spring onion • goat cheese **159**
selection of cuts • potato • romaine lettuce • padron peppers :

- Rib eye dry aged 35 days **100g / 78zł**
- Solomillo Rubia Gallega **100g / 99zł**
- Wagyu A5 B12 Tochigi **100g / 339zł**

DESSERTS

cheesecake • rhubarb • sorrel • orange **37**
salted caramel • vanilla • ginger • crumble **38**
selection of cheese **69**

* Group 5 persons and over we add to the bill 12,5 % of service.
* List of allergens is available from the manager.