

Tasting menu • 6 courses 299 • Selection 6 wines 229

bread & butter
selection of snacks
trout • watermelon • oyster • apple
ricotta • honey • pine nuts • basil
eel • potato • poppy seed • honeyberry
turbot • chinese lettuce • green beans • gooseberries
squab • sweet corn • spring onion • oat • sweet cherry
sour milk • sesame • berries • chocolate
petit four

* Tasting menu is available for the entire table. We accept orders from 6.00 pm. to 8:00 pm.

Menu a la carte

STARTERS

bread & butter 6 / 12
fine de claire n°2 oyster • lemon • mignonette sauce 16 / pcs
grevelingen creuse n°2 oyster • lemon • mignonette sauce 20 / pcs
red cabbage • buttermilk • cashew • elderflower 36
beef tartar • lovage • mustard seeds • shimeji mushrooms 39
fish soup • octopus • fennel • lime 44
black pudding • squid • currant • hazelnut 46
eel • potato • poppy seed • honeyberry 53
linguine • crab • preserved lemon • bisque 57
foie gras • rhubarb • bloody orange • white asparagus 67
crab • white radish • almond • yuzu 88
caviar Antonius Siberian 6 - stars 30g • blini 280

MAIN DISHES

dumplings with beef • cranberry • sauerkraut • shiitake 46
venison mince cutlets • potato puree • salted cucumber • tomato 56
zander • wild broccoli • leek • prosecco • miso 86
presa • broad bean • cabbage • padron pepper 88
beef fillet • foie gras • potato • truffle • madeira sauce 149
squab • sweet corn • spring onion • oat • sweet cherry 219
aged steak • potato • grilled baby gem • pickles:
• rib eye 129 zł
• 28 days dry aged rib eye 169 zł
• wagyu A5 100 g/299 zł

DESSERTS

mernigue • raspberry • thyme 24
salted caramel • vanilla • ginger • crumble 29
coffee • mascarpone • strawberry 34

* Over 5 persons we add to the bill 12,5% of service.

* List of allergens is available from the manager.