

## APPETIZERS

Rye, and whole wheat sourdough bread	12,-
Oyster, shallot, lemon	18,-
Butter lettuce chilled soup, smoked mackerel, gooseberry	29,-
Potatoe cake, mayonnaise, spring onions, caviar	26,-
Sea trout, citrus, bottarga	38,-
Chanterelles, cream, truffle	39,-
Artichokes, hollandaise sauce, tarragon	41,-
Burrata, tomatoes, elderflower	42,-
Beef tartar, cucumber, chives, horseradish	45,-
Foie Gras pate, cherries, pistachio, brioche	49,-

## MAIN DISH

Wild broccoli, apricot, walnut	42,-
Dumplings made of mashed potatoes, broad bean, "Oscypek" cheese	45,-
Rump of lamb, green pea, zucchini flower, goat cheese	72,-
Sturgeon, corn, chantarelles, safron	89,-

## FIRE

42-days corn fed chicken, salad, anchovy	500 g	69,-
Rib Eye steak / Poland dry aged for 28 days	300 g	120,-
New York steak / Poland dry aged for 28 days	300 g	120,-
Skewer, beef filet, eggplant, pepper, zucchini	350 g	130,-

## SIDES

Tomatoes	14,-
Potatoes	14,-
Yellow beans	14,-

## DESSERTS

Blueberries, white chocolate, lavender	26,-
Wild strawberries, elderflower, yogurt	26,-

## CHEESES

"Manchego"	60,-
"Dobry Pasterz"	
"Jura Bleu"	
"Stary Giewont"	

For parties of 5 and above 12.5% of service will be included  
Please ask waiter about allergens in dishes.