

APPETIZERS

Rye and wheat sourdough bread, rapeseed oil	18,-
Edamame, pumpkin, quince, yuzu, flatbread	43,-
Duck broth, sausage, leek, carrot, spätzle, lovage	34,-
Burrata, pepper pesto, grilled zucchini, lemon	51,-
Artichoke, Taleggio, truffle, hazelnut, Jerusalem artichoke, onion jam	63,-
Beef tartare, lard, carrot, buckwheat, horseradish, sherry mayo	58,-
Marinated beef, romaine lettuce, crème fraîche, cucumber, coriander	59,-
Tuna, coriander, celery, fennel	68,-
Foie Gras, rillettes, quince, hazelnut, brioche	82,-
Antonius caviar Siberian 6*, blin, sour cream	5g / 98,-
Antonius caviar Siberian 6*, blini 6 pcs, sour cream	30g can / 490,-

MAIN DISHES

Mushroom vol-au-vent, bordelaise sauce, black trumpet, 'parzybroda'	69,-
Risotto, artichokes, Jerusalem artichoke, truffle	89,-
'Kolduny' dumplings with lamb, sauerkraut sauce, smoked wild boar	119,-
Duck, stuffed cabbage, celery, plum, Banyuls sauce	119,-
Scallops, salsify, sunflower seeds, capers, trout roe	129,-
Deer, beans, beetroot, onion, truffle	129,-
Skrei, cabbage, apple, spinach, oyster sauce	119,-
Lamb, shallot, carrots, mash potatoes with truffle	148,-
Rib Eye steak, Black Angus, Argentina, dry aged 28 days	300g 240,-
New York steak, Australia, wet aged 36 days <small>Crossbreed Wagyu/Black Angus - F1</small>	300g 420,-

SIDES

Potatoes, buttermilk, dill	19,-
Lettuce, yogurt, chives	19,-
Cabbage, tomato, dill	19,-

DESSERTS

'Racuch', pancake with apple, toffee, geranium	38,-
Goat cheese, dry fruit cake, fig with chili, Zweigelt Spätzlese jelly	38,-
Chocolate, coffee, blood orange, almond, Baileys	38,-

A 12.5% service charge will be added to your bill
Please ask waiter about allergens in dishes.