



TASTING MENU / 420

Cabbage roll, sweet potato, smoked tofu, kohlrabi, lingonberry
Sea bass in lemon and quince juice, cream, caviar trio
Crayfish bisque, red vegetables
Monkfish, green beans, kohlrabi, Mornay sauce
Lamb, potatoes, red pepper chutney, onion mousse, bacon mayonnaise, demi-glace
Cucumber, sweet and sour cream, dill
Raspberries, brown butter cream, herbal sorbet

VEGAN TASTING MENU / 420 ⑤

Cabbage roll, sweet potato, smoked tofu, kohlrabi, lingonberry
Zucchini flower, hazelnut, pumpkin seeds, spicy chili
Tomato consommé, cherry tomato, rapeseed oil
Dumpling, pumpkin, potato, truffle beurre blanc
Eggplant, lentils, bergamot, mint, sesame
Cucumber, vegan sweet and sour cream, dill
Raspberries, vegan cream, herbal sorbet

SOMMELIER'S SELECTION* | *tasting portions* | 6 glasses / 320

*A curated alcoholic or non-alcoholic experience

MENU A LA CARTE

STARTERS

Cabbage roll, sweet potato, smoked tofu, kohlrabi, lingonberry / 57 ⑤
Sea bass in lemon and quince juice, cream, caviar trio / 85
Dumpling, egg yolk, truffle, truffle sauce / 62
Beef tartare, bone marrow, sunflower seeds, capers / 69

SOUPS

Tomato consommé, cherry tomato, rapeseed oil / 32 ⑤
Crayfish bisque, red vegetables / 55

MAIN COURSES

Eggplant, lentils, bergamot, mint, sesame / 95 ⑤
Stone bass, chicory, Romanesco cauliflower, potatoes, beurre blanc / 160
Monkfish, green beans, kohlrabi, Mornay sauce / 175
Lamb, potatoes, red pepper chutney, onion mousse, bacon mayonnaise, demi-glace / 176
Duck, spinach, carrot, mead sauce / 156

PREDESSERTS

Cucumber, sweet and sour cream, dill / 35
Polish farmhouse cheeses from Wańczykówka / 69

DESSERTS

Meringue, hazelnut cream, blackberry ice-cream / 45
Raspberries, brown butter cream, herbal sorbet / 47
Cheesecake, buckwheat ice cream, buckwheat popcorn, cherry gel / 43

