



TASTING MENU / 420

Young beets, ginger, almonds, basil olive oil
Puff pastry, green peas, smoked trout, scallop
Crayfish bisque, red vegetables
Sturgeon, zucchini, saffron, white buckwheat, cottage cheese
Lamb, Burgundy sauce, lettuce, chanterelles
Cottage cheese, rose ice cream, rose petals in syrup
Italian meringue, black currant, sponge cake, blackcurrant liqueur

VEGAN TASTING MENU / 420 ⑤

Young beets, ginger, almonds, basil olive oil
Puff pastry, green peas, smoked tofu
Tomato cold soup, cherry tomatoes, horseradish
Zucchini, zucchini flower, chanterelles, nuts
Watermelon, sesame, quinoa
Vegan cottage cheese, rose ice cream, rose petals in syrup
Mirabelle plum, pistachios, salted caramel, basil

WINE PAIRING | *tasting portions* | 7 glasses / 280

MENU A LA CARTE

STARTERS

Young beets, ginger, almonds, basil olive oil / 57 ⑤
Trout from Zielenica, white raddish, cucumber, gooseberry / 68
Dumplings, catfish, celery, tomato / 72
Beef tartare, bone marrow, sunflower seeds, capers / 69

SOUPS

Chilled tomato consommé, cherry tomatoes, horseradish / 48 ⑤
Crayfish bisque, red vegetables, saffron / 55

MAIN COURSES

Zucchini, zucchini blossom, chanterelles, nuts / 89 ⑤
Zander, sauerkraut, cauliflower, beurre blanc / 160
Sturgeon, zucchini, saffron, white buckwheat, cottage cheese / 169
Lamb, Burgundy sauce, lettuce, potato, chanterelles / 176
Rabbit, green beans, young carrots, bacon / 156

PREDESSERTS

Cottage cheese, rose ice cream, rose petals in syrup / 39 ⑤
Polish farmhouse cheeses from Wańczykówka / 69

DESSERTS

Dates, chocolate, cream, blackberries, sesame / 45
Mirabelle, pistachios, salted caramel, basil / 48 ⑤

