



TASTING MENU / 420

Smoked eel, cherry tomatoes, basil
Young beets, ginger, almonds, chive oil
Crayfish bisque, red vegetables, saffron
Sturgeon, zucchini, saffron, white buckwheat, cottage cheese
Lamb, peas, leek, chanterelle mushrooms
Cottage cheese, rose ice cream, rose petals in syrup
Mirabelle plum, pistachios, salted caramel, basil

VEGAN TASTING MENU / 420 ⑤

Cherry tomatoes, tempeh, basil
Young beets, ginger, almonds, chive oil
Chilled tomato consommé, cherry tomatoes, horseradish
Zucchini, zucchini flower, chanterelle mushrooms, nuts
Young vegetables platter
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, chive olive oil / 57 ⑤
Trout from Zielenica, white raddish, cucumber, gooseberry / 68
Dumplings, catfish, celery, tomato / 72
Beef tartare, pheasant yolk, 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, three varieties of cauliflower, beurre blanc / 160
Sturgeon, zucchini, saffron, white buckwheat, cottage cheese / 169
Lamb, peas, leek, chanterelles / 176
Rabbit, green beans, young carrots / 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

