



TASTING MENU / 420

Smoked eel, green asparagus, mornay sauce, snail roe
Cauliflower done many ways
Crayfish bisque, red vegetables, saffron
Sturgeon, black lentils, horseradish, fennel
Lamb, white asparagus, new potatoes, radish
Cottage cheese, rose ice cream, rose petals in syrup
Mirabelle, pistachios, salted caramel, basil

VEGAN TASTING MENU / 420 ⑤

Green asparagus, morels, tempeh, lemon zest
Cauliflower done many ways
Spinach, sorrel, wild garlic
Roasted cabbage, oyster mushrooms, wild mushroom sauce
Spring vegetables platter
Vegan cottage cheese, rose ice cream, rose petals in syrup
Mirabelle, pistachios, salted caramel, basil

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

MENU A LA CARTE

STARTERS

Cauliflower done many ways / 57 ⑤
Dumplings, broad beans, morels, goat cheese, mint / 67
Trout from Zielenica, amaranth, cucumber, sour cream / 68
Beef tartare, egg yolk confit, tarragon, pickles / 69

SOUPS

Spinach, sorrel, wild garlic / 48 ⑤
Crayfish bisque, red vegetables, saffron / 55

MAIN COURSES

Roasted cabbage, oyster mushrooms, wild mushroom sauce / 89 ⑤
Sturgeon, black lentils, horseradish, fennel / 169
Zander, kohlrabi, young carrots, chive oil / 160
Lamb, white asparagus, new potatoes, radish / 176
Guinea fowl, romaine lettuce, green peas / 156

PREDESSERTS

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

DESSERTS

Rhubarb, meringue, hazelnut / 45
Mirabelle, pistachios, salted caramel, basil / 48 ⑤

