



MENU

winter

Starters:

Beef 63 zł
sunflower seeds ● pickles ● mustard ● herbs ● wheat chips

Smoked Fish 49 zł
filo pastry ● pickled cabbage ● mousseline sauce ● herb oil

Baked Carrot 43 zł
almonds ● dried apricot ● mint ● maple syrup ● chilli ● herbs

Tuna 71 zł
yuzu ● plum ● herbs ● cashew ● wasab ● lichi

Potato 47 zł
pecorino cheese ● guanciale ● smoked plum ● Porto ● herbs

Tarta tatin 39 zł
red onion ● herbs ● smoked salt

Cheese and Ham Board 98 zł

Soups:

Pickled Tomatoes 36 zł
root vegetables ● herbs

Beef Stock 39 zł
meat dumplings ● vegetables

Main Dishes:

Lamb Comber 105 zł
pot barley ● baked garlic ● caramelised black salsify ● cranberry

Pig Loin	65 zł
savoy cabbage ● confit potato ● gremolata	
Pig Ribs	75 zł
cabbage ● tamarin ● ginger ● coriander ● soy sauce ● honey ● parsley	
Beef	140 zł
potato sauce ● Madera ● spinach	
Duck Leg	73 zł
wild rose sauce ● red cabbage ● pumpkin Silesian dumpling ● ginger	
Beef Burger	59 zł
bun ● beef ● onion jam ● pickled ● salad ● speck ● sunnyside egg ● chipotle mayo	
Gilthead	78 zł
salsa with nuts ● Pac hoi ● saffron ● olives	
Bull Trout	72 zł
vegetable ratatouille ● beurre blanc sauce ● cauliflower couscous ● herbs ● herb oil	
Vege Burger	56 zł
bun ● Vege meat ● guacamole ● pickled pumpkin ● salad ● herb mayo	
Taleggio Raviolo	59 zł
parmigiano regiano ● nuts ● butter emulsion with saffron	
Broccoli	49 zł
chestnuts ● lentil ● chimichurri ● herb oil ● herbs	
Dessert:	
Tarta tatin	37 zł
quince ● smoked vanilla butter	
Pistachio Financier	39 zł
pistachio cream ● pumpkin stones ● chocolate	
Plum	37 zł
nuts ● passion fruit	