

M E N U

Cold starters

M arinated Scottish Salmon from the organic Wester Ross farm, chives, pickled cherries, radishes, lime vinaigrette, crème fraîche	4/7/9/10	59 PLN
W ild duck terrine, foie gras, plum jam, green pistachios, garlic bread roll	1/3/6/7	62 PLN
B eef tenderloin carpaccio, parmesan, dried tomatoes, capers, arugula, freshly ground pepper	7	49 PLN
B eef tenderloin tartare, egg yolk gel, homemade marinade, red onion, lovage	3/6/9/10	55 PLN

Hot starters

R aviolo with ricotta and wild garlic, egg yolk, truffle butter, parmesan, garlic olive oil bearish	1/3/7	54 PLN
B oiled Asparagus, poached egg, leek sauce, crayfish	2/3/7	49 PLN
S callops, vermicelli pasta, green apple and kohlrabi salsa, carrot, celery, dill oil	7/14	69 PLN

Salads

G rilled squid, avocado, mango, cashews, chili, coriander	8/10/14	48 PLN
C aesar salad with bacon, croutons and parmesan, served with:		
– grilled chicken	1/3/4/6/7/10	44 PLN
– grilled Black Tiger shrimps	1/2/3/4/6/7/10	54 PLN

Soups

C hilled cucumber soup, walnuts and peanuts, frozen yogurt	5/7/8	25 PLN
C ream of asparagus soup, tonka bean, lemon oil, parmesan wafer	7/9	33 PLN
W hite borscht with homemade white sausage, bacon chips, and boiled egg at 64 °C and freshly grated horseradish	1/3/6/7/9	27 PLN

Main courses

C how mein noodles with ginger, sesame, peanuts, seasonal vegetables, spinach and smoked tofu, spring onion	1/5/6/11	48 PLN
G rilled halloumi cheese, romaine lettuce, lemon crème fraîche, Kalamata olive tapenade, roasted pepper purée, pistachios, basil emulsion	1/7/8/9	55 PLN
S ea trout fillet served with a stew of crayfish, young vegetables, snap peas and spinach, in a butter sauce seasoned with sweet white wine	2/4/7/9	96 PLN
T urbot Saltimbocca with parmesan gnocchi, served in a white wine-butter sauce with baby spinach leaves, fava beans, green asparagus, and wild broccoli, green parsley purée	1/3/7	149 PLN
R abbit Assiette, Chamomile sauce, green pea purée, Savoy cabbage, portobello mushrooms, fermented parsley root	1/3/6/7/9	85 PLN
R oasted half a duck, red cabbage, dumplings, Granny Smith apple, Madeira sauce	1/3/6/7/9	94 PLN
B eef roulade, shag mushrooms, beetroots, horseradish, and roulade sauce	1/3/6/7/9/10	78 PLN
G rilled Duroc pork loin, peanut purée, baby carrots, beet fondants, young potatoes in dill emulsion, beer and rosemary sauce	1/5/7/8/9	95 PLN
B eef tenderloin steak, seasonal vegetables, seasonal mushrooms, potato croquettes, bearnaise sauce	1/3/7/9	145 PLN

Kids's menu

P asta with tomato sauce, parmesan	1/3/6/7	29 PLN
C hicken fillets, fries, boiled vegetables	1/3/7/9	39 PLN
B oiled cod meatballs in dill sauce, potato dumplings, boiled vegetables	1/3/7/9	45 PLN

Desserts

F rangipane tartlet, strawberries, tonka bean mousse, strawberry chips, almond ice cream	1/3/7/8	26 PLN
G reek yogurt cremeux, compressed rhubarb, walnut dacquoise, mint syrup, honey crumble	1/3/7/8	28 PLN
C hocolate fondant, vanilla ice cream, English sauce, almond crunch	1/3/5/7/8	29 PLN

ALLERGEN LIST:

1 – cereals containing gluten; 2 – molluscs; 3 – eggs; 4 – fish; 5 – peanuts; 6 – soybeans; 7 – milk; 8 – tree nuts; 9 – celery; 10 – mustard; 11 – sesame; 14 – molluscs and derived products

COLD DRINKS

Kinga Pienińska 0,33 l sparkling/still	9 PLN
Kinga Pienińska 0,7 l sparkling/still	16 PLN
Acqua Panna/S. Pellegrino 0,7 l	22 PLN
Coca-Cola, Cola Zero, Sprite, Tonic 0,25 l	12 PLN
Pressed juices from House of Rembowscy 0,25 l	15 PLN
Freshly squeezed juice 0,25 l – orange, grapefruit, mixed	20 PLN
Red Bull 0,25 l	16 PLN
Lemonade 0,25 l	18 PLN

ALTHAUS TEAS

Assam Malty Cup – Indian black tea with pleasant taste	15 PLN
Royal Earl Grey – a blend of Indian, Chines and Sri Lanka teas with bergamot oil extracted from the citrus peel	15 PLN
Sencha Senpai – Japanese green tea with light grass color and soft aroma	15 PLN
Jasmine Ting Yuan – green tea with jasmine petals harvested only from Jingxi region	15 PLN
Lemon mint – mint tea with citrus grass	15 PLN
Rooibos Vanilla Toffee – a blend of sweet rooibos bush with velvet flavor toffee and natural vanilla	15 PLN

Red Fruit Flash – a blend of berry, cranberry and nature black elderflower with soft velvet dry fruit flower	16 PLN
Perischer Apfel – blend of apple, lemon, orange and lemon zest with light yellow color	16 PLN

COFFEES

Espresso/Doppio	12 PLN/15 PLN
Black coffee/ Coffee with milk	14 PLN
Cappuccino	16 PLN
Caffe latte	16 PLN
Frozen coffee	22 PLN
Tonic espresso	19 PLN
Orange freshpresso	19 PLN

Reservation from 8 persons are charges with 10% service fee