

M E N U

Cold starters

B eef tenderloin carpaccio, Parmegiano Reggiano, dried tomatoes, capers, arugula, freshly ground pepper	7	52 PLN
B eef tenderloin tartare, egg yolk gel, homemade marinade, red onion, lovage	3/6/9/10	55 PLN
P âté of foie gras and poultry liver, apricot chutney, wild herb salad, buttery brioche	1/3/7/9	60 PLN
G rilled eggplants marinated in olive oil, peanuts, adjika, Parmigiano Reggiano, homemade tortilla	1/5/7/8	48 PLN

Hot starters

R isotto with chanterelles, walnuts, mascarpone, Parmigiano Reggiano, black chanterelles, truffles	7/8/9	68 PLN
D umplings with goose confit, aromatic goose broth, pickled beets, watercress, roasted onion	1/3/6/7/9/10	60 PLN
T omatoes baked with goat cheese, basil emulsion, arugula, nut vinaigrette with raspberry vinegar, roasted sunflower seeds	1/3/6/7/8/10	55 PLN

Salads

S alad with grilled octopus, pepper chutney, cherry tomatoes, pickled shallots in cherry vinegar, capers tomato vinaigrette and Dijon mustard	10/14	48 PLN
C aesar salad with bacon, croutons and parmesan, served with:		
– grilled chicken	1/3/4/6/7/10	50 PLN
– fried wild Black Tiger shrimps	1/2/3/4/6/7/10	60 PLN

Soups

C old soup with pickled asparagus, lightly salted cucumber, cottage cheese, red onion	7/9/10	32 PLN
S orrel soup with poached egg and fresh dill	3/6/7/9	34 PLN
L ithuanian cold soup, crayfish tails, quail egg, chives	2/3/7/10	30 PLN

Main courses

P aella with rabbit leg, chorizo, octopus, squid, broad beans, green beans, green peas	2/3/6/7/9/14	100 PLN
P oularde, roasted seasonal vegetables, green beans, fried potatoes, garlic purée, roasted chicken jus	1/3/6/7/9	88 PLN
S ea bass, sweet potatoes, green beans, chorizo, roasted pepper purée, cherry tomato, chimichurri	1/3/4/7/9	95 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
R oasted half a duck, red cabbage, steamed dumplings, Granny Smith apple, Madeira sauce	1/3/6/7/9	98 PLN
B eef roulade, potato dumplings, beets, horseradish, and roulade sauce	1/3/6/7/9/10	80 PLN
B eef tenderloin steak, seasonal vegetables, seasonal mushrooms, potato croquettes, bearnaise sauce	1/3/7/9	150 PLN
L azy cottage cheese dumplings browned in butter, strawberries, blueberries, natural yogurt, sesame snaps	1/3/7/11	45 PLN 
W atermelon ham, pattypan squash, ricotta, zucchini tartlet, rosemary pesto	1/6/7/9	52 PLN 

Kids menu

P asta with tomato sauce, parmesan	1/3/6/7	30 PLN
C hicken fillets, fries, boiled vegetables	1/3/7/9	40 PLN
B oiled cod meatballs in dill sauce, potato dumplings, boiled vegetables	1/3/7/9	45 PLN

Desserts

B lueberry parfait, elderflower foam, diplomat cream with hazelnut, black sesame Breton cake, blueberry jelly flavored with juniper	1/3/7/8	34 PLN
C old cheesecake covered with rose petal jelly, granola with cocoa crumble, wild strawberry compote, dulcify namelaka	1/3/7/8	30 PLN
W hite chocolate fondant infused with orange zest, chocolate ganache, citrus crunch, vegan coconut/kaffir/calamansi ice cream	1/3/7/8	36 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 / Grapefruit freshpresso	22 PLN
Iced Coconut espresso	24 PLN

Reservation from 8 persons are charges with 10% service fee