

M E N U

Cold starters

Venison loin slices, boletus parfait, pickled boletus,
Porto-flavored cranberry jelly 3/6/7/9/10 59 PLN

Lightly smoked Dutch herring, river crayfish, pickled beetroot,
pickled cherry purée, tartlet, rouille sauce 1/2/3/4/9/10 45 PLN

Beef tenderloin carpaccio, Parmegiano Reggiano, sun-dried
tomatoes, capers, arugula, freshly ground pepper 7 52 PLN

Beef tenderloin tartare, egg yolk gel, homemade marinade,
red onion, lovage 3/6/9/10 55 PLN

Hot starters

Arancini with rabbit, anchovies, chicory, oranges,
capers, Aioli sauce 1/3/4/7/9 56 PLN

Breaded eggplant in panko, chipotle mayonnaise, cauliflower leaf
pesto, eggplant purée, pickled potato 1/3/6/7/8/10 49 PLN

Salads

Baked beetroot salad, baked goat cheese, dogwood fruit
with roasted cashews 7/8/10 45 PLN

Caesar 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

Crayfish cream soup, smoked cod loin, leek, dill 2/4/6/9 36 PLN

Mushroom consommé, parmesan stracciatella,
boletus, parsley 3/6/7/9 33 PLN

French onion soup, rustic baguette with Gruyère cheese,
dried egg yolk 1/3/6/7/9 36 PLN

Pasta

Tagliatelle with poached salmon, creamy sauce, artichokes, capers,
freshly grated Rubin cheese, black olive powder 1/3/4/6/7 68 PLN

Walnut gnocchi, walnut sauce, arugula, basil pesto, roasted garlic,
zucchini Pappardelle, parmesan chips 1/3/5/7/8 52 PLN

Main courses

Plaice fillets stewed leek and fennel, orange risotto,
caramelized black salsify, pickled pumpkin 4/7/9/10 92 PLN

Sea trout fillet, roasted pumpkin in orange-ginger glaze,
pickled pattypan squash, baby carrots, Israeli couscous
with crayfish tails 2/4/7/9/10 96 PLN

Pulawska pork tenderloin, toasted onion crunch,
autumn vegetable gratin, pickled honey fungus,
sautéed kale, demi-glaze 1/6/7/9/10 110 PLN

Roast half duck, red cabbage, steamed dumplings,
Granny Smith apple, Madeira sauce 1/3/6/7/9 98 PLN

Lamb shank, morels, potato purée, pumpkin and parmesan purée,
roasted parsnip, cauliflower, young celery, sauce infused
with bison grass 1/7/9 120 PLN

Beef roulade, potato dumplings, beetroot,
horseradish and roulade sauce 1/3/6/7/9/10 80 PLN

Aged beef tenderloin steak, seasonal vegetables and mushrooms,
potato croquettes, Béarnaise sauce 1/3/7/9 150 PLN

Desserts

Chocolate fondant, vanilla ice cream, classic English custard sauce,
almond crunch 1/3/5/7/8 36 PLN

Crème brûlée, fruit salad, passion fruit sorbet 3/7 35 PLN

Baked pumpkin challah with marzipan cream,
muslin cream infused with Arabica coffee,
cinnamon ice cream 1/3/7/8 34 PLN

Kids menu

Pasta with tomato sauce, parmesan 1/3/6/7 30 PLN

Belgian waffles, seasonal fruits,
white chocolate chantilly 1/3/7 35 PLN

Chicken fillets, french fries, boiled vegetables 1/3/7/9 40 PLN

Boiled cod meatballs in dill sauce, potato dumplings,
steamed vegetables 1/3/4/7/9 45 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

Iced coffee 22 PLN

Tonic espresso 19 PLN

Orange / Grapefruit freshpresso 22 PLN

Iced Coconut espresso 24 PLN

Reservation from 6 persons are charges with 10% service fee