



SNACKS

A mixture of Greek olives
sun-dried tomatoes
and fresh orange
31,- (V)

BAKEN sourdough
bread, butter
with wild garlic
and Maldon salt
18,- (W)(G)(L)

Pecorino Sardo Maturo D.O.P.
Taleggio di Grotta D.O.P.
Ubriaco Sot La Trappe D.O.P.
49,- (W)(L)

APPETIZERS

Octopus, peppers,
vinaigrette salad
with saffron
confit potatoes
65,- (W)

Butter lettuce, spring
veggies, cashew nuts cheese
quail eggs, green chilies
pangrattato
42,- (W)(G)(L)

Smoked cod, sturgeon
kohlrabi
horseradish
tarragon
55,- (L)

Beef tartare
Shimeji mushrooms
potato, chives
59,-

Burrata, beetroot
pistachio, basil, ginger
49,- (W)(L)

MAIN DISHES

Cauliflower with truffle
lovage purée
pickled celery,
Taleggio cheese sauce
83,- (W)(L)

Salmon Trout from
Zielenica, leek, sorrel
trout roe
95,- (W)(L)(G)

Lamb hip, green peas
rhubarb
sheep cheese
114,- (L)(G)

DESSERTS

Chocolate cake
vanilla cream
orange marmalade
hazelnuts
37,- (W)(L)

Strawberries, Mascarpone
balsamic vinegar
lemon thyme
37,- (W)(L)

YOUR LANGUAGE:



(W) WEGE (V) VEGAN (G) GLUTEN (L) LAKTOSE
party of four or more - service charge 10%
all prices in PLN