

# Menu

<b>Nonna Maria bread</b> Butter +2	12
<b>Gillardeau oysters</b> Sauté or with toppings – ask us for details	26/28
<b>Croquette with Mangalitsa black pudding</b> Red onion chutney / lard / radicchio	13
<b>Beef tartare</b> Beef tenderloin / king oyster mushroom / spring onion oil / pickled red onion / mustard seeds / pasteurized egg yolk	59
<b>Straciatella</b> Green asparagus / field cucumber / dill oil / beet stems / pine nuts	42
<b>Veal</b> Artichokes / wasabi mayonnaise / horseradish / radish	48
<b>Leaks</b> Béarnaise sauce / shiitake mushrooms / ginger / tarragon	34
<b>Green asparagus</b> Prosciutto / mayonnaise / egg yolk / wild garlic	38
<b>Scallop</b> Yuzu / cucumber / turnip / dill oil	45
<b>“Piękny Jaś” beans</b> Sage butter / pangrattato / pistachios / lemon zest	34
<b>Agnolotti</b> Smoked trout from Ojców / mascarpone / ricotta / spinach / dried egg yolk / shrimp shell butter	44
<b>Risotto</b> Roasted vegetable broth / oyster mushrooms / peas	52
<b>Mulard duck’s breast</b> Raspberry wine sauce / beetroot / blackcurrant / sour cream / hazelnuts	68
<b>Chicken drumstick</b> Morels / jus / celery purée / shallot / black garlic / wild garlic	61
<b>Pork sausage</b> Potato purée / mustard / relish / meat sauce	57
<b>Halibut</b> Samphire / celery / trout roe / spinach	78
<b>Cheese plate</b> Cheeses from local Pod Czerwonym Kogutem / sweet side	45
<b>Chocolate mousse</b> Dark chocolate / crumble / raspberries / spices	21
<b>Calvados Baba</b> Apples / ginger / vanilla country cream	26