

## COLD STARTERS

### **Beef tartar**

*Quail egg, cucumber, shallot, capers*

**37**

### **Spinach salad**

*Vinegrette dressing, apple, salty ricotta, parmesan, flakes*

**29**

### **Deer and raspberries**

*Ox tail jelly, raspberries mousse, scorzonera*

**37**

## WARM STARTERS

### **Grilled Scallops**

*Potato mousse, demi-glace with vinegar, spring onion*

**39**

### **Mule a la Mariniere**

*White wine, shallots, fresh herbs*

**39**

### **Shrimps**

*Cauliflower, curry, orange*

**39**

## SOUPS

### **Bean cream soup**

*Bacon, marjoram*

**18**

### **Fish soup**

*Octopus, squid, fresh fish, tomatoes, basil*

**25**

### **Beetroot cream soup**

*Spinach, goat cheese, olive oil*

**16**

## PASTA

### **Pappardelle**

*Porcini mushrooms, veal sauce, rosemary, parmesan, flakes*

**33**

### **Spaghetti**

*Grilled octopus, baked tomatoes, basil and parsley*

**33**

### **Raviolo**

*Potatoes, truffle aroma, egg yolk, sage butter*

**33**

*Over 6 persons 10% service charge will be included*

## MEAT

### **Tenderloin steak**

*Baked beetroot, black sage, red wine sauce*

**69**

### **Guinea fowl**

*Gnocchi, cabbage, sage sauce*

**54**

### **Veal cop**

*Baked root vegetables, potatoes confit, anchovy sauce*

**69**

## FISH

### **Halibut**

*Leek, estragon cream, burned butter sauce*

**48**

### **Mackerel**

*Sauerkraut, kohlrabi, garlic*

**49**

### **Rose fish**

*Lemon risotto, fish stock, nori seaweed*

**52**

## CHILDREN'S MENU

**25**

### **Garganelli**

*Green peas, chicken breast*

### **Salmon**

*Potatoes purée, tomatoes*

### **Chicken breast**

*Potatoes purée, carrots*

## DESSERT

### **Pear in red wine**

*Vanilla ice-cream*

**21**

### **“Ptasie mleczko”**

*Chocolate, vanilla and tangerines*

**22**

### **Meringue**

*Vanilla cream, fresh fruits*

**21**

### **Homemade ice cream**

*Selection of homemade ice cream and sorbet*

**21**