



SHORT MENU SUMMER 2026

MENU I

190 PLN / person

Appetizers

(served in sharing style)

Romaine lettuce, marinated chicken, peach

Chanterelles, broad beans, honey, mint VEG

Beetroot-marinated herring, young potato, chives, beetroot, curd cheese, mint GF

Coconut shrimp, yogurt, radish, Polish-style half-sour pickle

Main Courses

(to be selected on site)

Lime risotto, prawns, cherry tomato, avocado, chili GF

Dumplings with buckwheat, curd cheese, leek, green vegetables, radish VEG

Vegetable stew, curry, chickpea fritters, coconut milk, arugula VEG GF

Goose ravioli, aged cheese, rhubarb, saffron

Bone-in pork chop, baby potato, spring cabbage, dill

Desserts

(to be selected on site)

Crème brûlée, raspberry, mint, salty caramel GF

Cold blueberry cheesecake, caramel, strawberry, blueberry GF

Mineral water

MENU II

250 PLN / person

Appetizers

(served in sharing style)

Mixed greens, marinated kohlrabi, broad bean, strawberry, fruit vinaigrette VEG GF

Beetroot-marinated herring, young potato, chives, beetroot, curd cheese, mint GF

White cheese mousse (burrata, mozzarella, goat cheese), chicory, fruit, herb oil, Swedish
crispbread VEG GF

Trout and tuna sausage, apple, celery, gooseberry GF

Venison carpaccio, marinated blueberry, fermented garlic, baby spinach, lamb's lettuce
GF

Soups

(to be selected on site)

Cream of sorrel soup, panko egg, sour cream VEG

Chicken broth, kaffir, ginger, duck dumplings, herbs

Main Courses

(to be selected on site)

Tuna steak, romaine lettuce, tomato, roe, chives, butter sauce GF

Vegetable stew, curry, chickpea fritters, coconut milk, arugula VEG GF

Lime risotto, prawns, cherry tomato, avocado, chili GF

Duck breast, broccoli, broad bean, green beans, raspberry GF

Pork tenderloin, buckwheat groats, half-sour pickle, radish, broad beans

Desserts

(to be selected on site)

White chocolate fondant, red currant, sour cream

Cold blueberry cheesecake, caramel, strawberry, blueberry GF

Mineral water

MENU III

310 PLN / person

Appetizers

(served in sharing style)

Chanterelles, broad beans, honey, mint VEG

Beetroot-marinated herring, young potato, chives, beetroot, curd cheese, mint

White cheese mousse (burrata, mozzarella, goat cheese), chicory, fruit, herb oil, Swedish
crispbread VEG GF

Veal sirloin tartare, shallot, gherkin, chives, mustard seeds, egg yolk, leek GF

Romaine lettuce, marinated chicken, peach

Selection of our own cured meats, cheeses from local producers, pink cauliflower, pear,
radish, zucchini, homemade lard, marinated mushrooms

Soups

(to be selected on site)

Cream of roasted heirloom tomato soup, basil ice cream VEG

Chicken broth, kaffir, ginger, duck dumplings, herbs

Main Courses

(to be selected on site)

Tuna steak, romaine lettuce, tomato, roe, chives, butter sauce GF

Vegetable stew, curry, chickpea fritters, coconut milk, arugula VEG GF

Duck breast, broccoli, broad bean, green beans, raspberry GF

Beef cheeks, pearl barley, beet greens, cherry, kohlrabi, arugula

Veal tenderloin, parsnip, baby carrot, sugar snap peas, Port wine GF

Desserts

(to be selected on site)

White chocolate fondant, red currant, sour cream

Cold blueberry cheesecake, caramel, strawberry, blueberry GF

Crème brûlée, raspberry, mint, salty caramel GF

Mineral water

PRICES ARE GROSS WITH 8% VAT

PRICE DOES NOT INCLUDE SERVICE FEE