

TASTING MENU

540 zł

3 Amuse bouche

Smoked Loch Duart Salmon / turnip / corriander / wasabi / ponzu / oyster

Beef tartare / jerusalem artichoke / oliv oil

Asparagus / truffle / quails egg / herbs / broen butter

Cod / charred leek / mussels / grapefruit / champagne / cauliflower / terragon / Caviar Antonius Oscietra

Lamb / lettuce / cucumber / caesar sauce / olives

Rhubarb / pistachio / vanilla / keffir

Chocolate / oolong tea / orange / buckwheat

Petit fours

Wine Pairing 440 zł per person

TASTING MENU

short

410 zł

3 Amuse bouche

Smoked Loch Duart Salmon / turnip / corriander / wasabi / ponzu / oyster

Asparagus / truffle / quails egg / herbs / brown butter

Cod / charred leek / mussels / grapefruit / champagne / cauliflower/ terragon / Caviar Antonius Oscietra

Veal / wild garlic / morels / potato dumplings / pancetta / kohlrabi

Pear / coffee / walnuts / meringue

Petit fours

Wine Pairing 320 zł per person

A 12.5% service charge will be added to your bill for parties of 4 or more.

WEGETARIAN TASTING MENU

540 zł

3 Amuse bouche

Turnip / corriander / wasabi / ponzu

Beetroot / rosemary / olives

Asparagus / truffle / quails egg / herbs / brown butter

Spaetzle / wild garlic / lemon / mustard

Celery / red cabbage / shallot / salsify

Rhubarb / pistachio / vanilla / keffir

Chocolate / oolong tea / orange / buckwheat

Petit fours

Wine Pairing 440 zł per person

WEGETARIAN TASTING MENU

short

410 zł

3 Amuse bouche

Turnip / corriander / wasabi / ponzu

Asparagus / truffle / quails egg / herbs / brown butter

Spaetzle / wild garlic / lemon / mustard

Celery / red cabbage / shallot / salsify

Pear / coffee / walnuts / meringue

Petit fours

Wine Pairing 320 zł per person

A'LA CARTE MENU

Starters

<i>Asparagus / truffle / quails egg / herbs / brown butter</i>	75 zł
<i>Smoked Loch Duart Salmon / turnip / corriander / wasabi / ponzu / oyster</i>	71 zł
<i>Confit pork belly / celery / mustard / ginger / five spice sauce</i>	61 zł
<i>Beef tartare / jerusalem artichoke / oliv oil</i>	75 zł

Mains

<i>Beetroot / swede / celery / rice / barbecue sauce</i>	99 zł
<i>Cod / charred leek / mussels / grapefruit / champagne / cauliflower/ terragon / Caviar Antonius Oscietra</i>	175 zł
<i>Lamb / lettuce / cucumber / caesar sauce / olives</i>	169 zł
<i>Veal / wild garlic / morels / potato dumplings / pancetta / kohlrabi</i>	171 zł

Cheese

<i>Selection of cheeses / crackers / thyme honey</i>	81 zł
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Desserts

<i>Rhubarb / pistachio / vanilla / keffir</i>	45 zł
<i>Pear / coffee / walnuts / meringue</i>	48 zł
<i>Chocolate / oolong tea / orange / buckwheat</i>	49 zł